

# SET MENU

2 courses £34.00 | 3 courses £39.00

## APÉRITIFS

### Purple Tide

Ketel One Vodka, Italicus, Grapefruit, Blackcurrant,  
Hibiscus, Yellow Chartreuse, Peychaud's Bitters

£13.00

\* £1 donation to The Purple Elephant Project for each cocktail sold

## WINE BY THE GLASS

### Folli & Benato - Gavi di Gavi

Piedmont, Italy 2024

£11.00 125ml

### Fleur de Montblanc - Merlot

Pays d'Oc IGP - Languedoc-Roussillon, France

£11.00 125ml

## STARTERS

### Sea bream crudo

ruby grapefruit, basil, aji amarillo

### Steak tartare

hand cut crisps

### Leek and Pink Fir potato soup (v)

wild garlic pesto and parmesan  
Madeleine

## MAINS

### Chargrilled Black Angus Sirloin Steak

chimichurri and potato rosti  
(Supplement £18.00)

### Miso glazed Chalkstream trout

daikon, spring onion and dashi broth

### Fried fillet of gurnard

Kashmiri masala sauce, coriander and pickled shallots

### Artichoke and wild garlic risotto (v)

Parmigiano Reggiano

## SIDES

Potatoes (vg/v)  
chipped, mashed  
or heritage  
£7.00

Grilled hispi cabbage  
bagna cauda, shaved parmesan  
and sourdough bread crumbs  
£7.75

Spinach  
steamed, buttered  
or olive oil and garlic  
£7.25

Baby gem salad (v)  
ranch dressing, pickled shallots  
and sourdough croutons  
£9.75

## DESSERTS

Raspberry Bakewell tart  
crème fraîche

Amedei chocolate mousse  
sea salt, olive oil and sourdough crisp

Yorkshire Rhubarb Coupe  
vanilla shortbread



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. \* Offer available only with set menu offering. Does not apply with A La Carte options.