

# A La Carte Menu

MICHELIN PLATE RECOMMENDED



## STARTERS

Duck Liver Parfait Port Wine Jelly & Stockdales Brioche	7.5	Autumn Squash Soup Bowl (v/ve) Wild Mushroom, Croutons	7	Beets Cured Smoked Salmon Black Garlic Sourdough Crumb & Buttermilk	11
Beef Tartare Wasabi, Cornichon, Egg Yolk, Crispy Parmesan	11	Poached Duck Egg (v) Wild Mushroom, Truffle Hollandaise, Sourdough Toast	8	1/2 Lobster Thermidor Fully Prepared 1/2 Lobster, Thermidor Sauce	20
Bone Marrow Anchovy, Shallots, Parsley & Sourdough	7.5	Moules Mariniere Shetland Mussels, White Wine, Shallots, Parsley & Cream	8		

## The Jospier Grill

All our beef is aged for a minimum of 21 days and cooked at 480°C over charcoal in the Jospier Oven. All grill items are served with a garnish of Watercress, Parmesan & Toasted Walnuts.

### STOCKDALES WAGYU

Our British Wagyu Beef, sourced exclusively in Yorkshire, has a unique marbling and an intense, luxurious flavour.

Wagyu Sirloin 10oz.	38.5
Wagyu Ribeye 10oz.	39.5
Wagyu Fillet 8oz.	44.5

### STOCKDALES STEAKS

Fillet 6oz. / 8oz.	24.5 / 30.5
Sirloin 10oz. / 12oz.	27.5 / 33.5
Ribeye 10oz. / 12oz.	29 / 35
Rump 8oz. / 10oz.	19 / 21

35 oz. Cote De Boeuf to share Sliced rib of beef with steak garnish and red wine jus	65
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23 oz. Chateaubriand to share Sliced fillet of beef served on garlic croute with steak garnish and red wine jus	74
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### CHEF'S CUTS

Chef's special cuts of beef steak of the day, please ask your server for details.

### SAUCES 3

Red Wine Jus / Peppercorn Sauce / Harrogate Blue Cheese  
Sauce / Béarnaise Sauce / Roast Garlic & Parsley Butter

## MAIN COURSES

Braised Wagyu Featherblade Creamed Mash, Wild Mushroom Stuffed Onion & Red Wine Jus	18
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Fillet of Sea Bass Saffron Potato Fondant, Celeriac Rémoulade, Lemon Buttermilk Emulsion	15.5
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Roast Pork Belly Charred Cabbage & Carrot Garden, Apple & Jus	17
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Stockdales Mixed Grill 8oz Rump Steak, Pork Belly, Bone Marrow, Pork Sausage, Black Pudding, Mushroom, Creamed Mash & Red Wine Jus	29
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Charcoal Duck Jerusalem Artichoke Puree, Benito Flakes	21
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Pot Roast Confit Chicken Braised Gem, Baby Turnip	18
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Smoked Haddock Clam Chowder & Sea Vegetables	20
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House Gnocchi (v/ve) Butternut Squash, Wild Mushroom & Truffle	14
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### SIDES (V & VE options available)

Quinoa, Beets, Kale Super Bowl, Pistachio Crumbed Goat Curd	4
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Roasted Winter Root Vegetables	4
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Tender Stem Broccoli, Garlic Butter, Soy	4
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Buttered Hispi Cabbage, Hazelnut Crumb	4
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Creamed Mash	4
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Dripping Chips	4
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Skin on Fries	4
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Truffle Fries & Parmesan	5
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