

## WHILST YOU WAIT

Marinated Nocellara & Kalamata olives <sup>(VG)</sup>	4
Lovingly artisan sourdough & Netherend farm butter <sup>(D,G,V)</sup>	3
Mushroom arancini, truffle emulsion <sup>(D,G)</sup>	5

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## STARTERS

Roast butternut squash soup & truffle Brie mousse <sup>(D,G)</sup>	8
Scallops, cèpes, herb velouté <sup>(D)</sup>	14
Poached & smoked salmon ballotine, beetroot, horseradish <sup>(D)</sup>	10
Fillet of beef tartare, confit egg yolk, Oscietra caviar <sup>(G)</sup>	15
Hazelnut crusted squab pigeon breast, Alsace bacon & confit cabbage <sup>(D,G,N)</sup>	11
Yellisons goats' cheese, wild mushroom & autumn truffle terrine <sup>(D,G,V)</sup>	9
Heritage baby beetroot & horseradish tarte fine <sup>(G,VG)</sup>	8

## MAINS

Line caught turbot, young leeks & Champagne <sup>(D)</sup>	33
Herb crusted cod loin, smoked cauliflower, wild mushrooms <sup>(D,G)</sup>	26
Roasted duck breast, Chinese five spice & honey baked figs <sup>(D)</sup>	28
Highland venison haunch, bacon, cabbage & Vahlrona chocolate sauce <sup>(D)</sup>	30
Salt aged rack of lamb, Dauphinoise potato, lamb jus (for two) <sup>(D)</sup>	75
Goosnargh truffle chicken, celeriac & garlic purée (for two) <sup>(D,G)</sup>	50
Celeriac & black garlic risotto, pickled butternut squash <sup>(G,V,D)</sup>	19
Sage gnocchi, roast butternut squash, Blacksticks Blue <sup>(G,V,D)</sup>	20
Roasted salsify, cèpes & truffle <sup>(D,V)</sup>	20

## HOMELY CLASSICS



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Please inform your waiter of any allergy or dietary requirements when making your order.

Prices include VAT at 20%.

12.5% discretionary service charge will be added to your bill

Beer battered fish & chips, mushy peas, tartare sauce <sup>(G)</sup>	17
Cottage pie, celeriac & garlic mash <sup>(D,G)</sup>	16
Beef & bone marrow burger, smoked bacon & Comté <sup>(D,G)</sup>	17
Truffle macaroni <sup>(G,D,V)</sup>	16

## FROM THE ROBATA GRILL

Cooked over open charcoal

Our meat is sourced from small farms in Yorkshire and aged for a minimum of 30 days

Fillet, 8oz <sup>(D, G)</sup>	37
Sirloin, 10oz <sup>(D, G)</sup>	30
Ribeye, 10oz <sup>(D, G)</sup>	30
Flat Iron 10oz <sup>(D, G)</sup>	25
Barnsley chop <sup>(D, G)</sup>	24
Tomahawk, 42oz (for two) <sup>(D, G)</sup>	100
Chateaubriand 20oz (for two) <sup>(D, G)</sup>	75
Whole Seabream	25

## SAUCES

Peppercorn <sup>(D)</sup>	3
Béarnaise <sup>(D)</sup>	3
Port & Stilton <sup>(D)</sup>	3
Garlic butter <sup>(D)</sup>	3
Bone marrow & shallot	3

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## SIDES/ SALADS

Smoked bacon cabbage <sup>(D)</sup>	4
Triple cooked chips	4
Mashed potatoes with crispy onions <sup>(D,G)</sup>	4
Buttered kale <sup>(D)</sup>	4
Shiitake & oyster mushrooms, confit garlic <sup>(D)</sup>	4
Caesar <sup>(D,G)</sup>	6/9
<i>add chicken</i>	6
Garden leaf	5
Chicory, blue cheese & walnut <sup>(D,N)</sup>	6