



Our new menu showcases the best in modern British cuisine, our passion for Yorkshire as well as exciting global influences. We use the finest seasonal ingredients, and both classic and innovative culinary techniques to bring you dishes that warm the heart and often surprise the senses.

to start

Iberico Pork £12

Crispy cheek, cauliflower, vanilla, raisin, potato

Squash GF V VGO £9

Velouté, pumpkin, parmesan

Carrot GF VG £9

Baked carrot, apple, wasabi, coconut, chilli

Salmon £13

Cured salmon, wasabi, maitake, avocado, sour cucumber

to follow

Chicken Supreme GFO £20

Katsu thigh, corn, chicken fat fondant, chicken scratchings, sesame

Fish and Chips £16

Hake, crispy potato, vinegar, lemon, sea vegetables, roe

Sweet n Sour Celeriac GF VG N £15

BBQ, lime & hazelnut satay, oyster mushroom, smoked strawberry, xo

Bass GFO £22

Bass, Miso, smoked potato, branade, monk's beard, yuzu, sake, ramson, roe

8oz Rump Steak £25

Tomato, mushroom, watercress, onion rings, peppercorn sauce, hand cut chips

to finish

Sticky Toffee Pudding V £9

Artichoke, bramley apple, toffee, custard

Panna Cotta GFO £9

Nettle, hogweed, buttermilk, lemon, pinecone

Pineapple GF VG £8

BBQ, coconut milk, golden curry, coriander, popcorn

Rhubarb and custard GFO £8

Rhubarb, milk, thyme, vanilla

Manjari GF N £8

Mousse, honeycomb, pistachio, blood orange, white chocolate

V - VEGETARIAN | VGO - VEGETARIAN OPTION
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | N - CONTAINS NUTS
VG - VEGAN | VEO - VEGAN OPTION | DF - DAIRY FREE

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.