

Starters

Calamari with crème fraîche and sweet chilli dip	6.95
Yorkshire Fishcake cod sandwiched in potato, topped with a fried egg and served with warm tartare sauce	7.50
Chicken Wings cooked over coals with fermented chilli sauce	7.25
Sourdough Flatbread vg with blackened pepper romesco sauce and baba ganoush	4.50
Pea Houmous vg with mint and almond pesto and crisp bread	5.50
Yorkshire Tea Smoked Mackerel with roasted beetroot, rhubarb ketchup and a citrus dressing	7.50
Cauliflower Wings vg tossed in Frank's hot sauce	5.25

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal when placing your order.

Our dishes are prepared in food areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free.



Our menu does not include allergen information. To view full allergen information, please scan the QR code using your smartphone or tablet.

vg Vegan v Vegetarian

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All prices include VAT at the current rate.

Mains

Steak, Potato and Henderson's Relish Pie served with charred greens in a stout reduction	12.95
Pan Fried Cod Loin with samphire, chicken butter sauce and white onion purée	12.50
Charred Celeriac vg with apple, toasted almonds, truffle mayo, carrot, caper and raisin purée	10.50
Grilled Chicken and Chorizo Kebab marinated in chermoula, served with romesco sauce and flatbread	11.50
Grilled Halloumi and Watermelon Kebab v honey glazed, served with pomegranate cous cous and chargrilled flatbread	10.50
Korean Chicken Burger coated with spicy Korean sauce, with kimchi, cucumber and nori mayo and served with properly seasoned chips	11.95
Pot Roast Lamb Shoulder with white onion purée, rainbow chard, peas and mint and almond pesto	13.95
Heritage Tomato Salad v with burrata cheese and basil add grilled chicken +2.50 vegan option available	10.95
Seared Scallops with heritage tomato salad and blackened pepper romesco sauce	13.95

Sides

Sweetcorn served 'Elote' style; grilled corn on the cob, loaded with garlic, mayo, chilli, herbs, parmesan and lime	4.50
Mash with truffle oil, porcini mushroom and parmesan	4.75
Coal Roasted Beetroot and Watercress Salad vg with a citrus dressing	3.50
Charred Green Veg vg with burnt dukkah spice in a stout reduction	4.25
Grilled Flatbread v with chilli jam and crème fraîche	2.95
Properly Seasoned Chips vg	3.50
Upgrade Your Chips vg sweet chilli chips +1.00 chunky chips +1.00	

Desserts

Yorkshire Pudding and Vanilla Ice Cream v with salted caramel sauce	5.25
S'mores Cookie Dough with peanut butter, served with vanilla ice cream	6.50
Liquorice Allsorts Milk Jelly with rhubarb compote	5.50
Toasted Banana Split vg with chocolate, served with raspberry ripple ice cream and Biscoff	5.50
Crème Brûlée v with tonka bean, rhubarb compote and homemade shortbread	5.95