

## Starters

**Soup** | 5.75 (v)  
please ask your waiter for today's choice

**Chicken Liver Parfait** | 7.45  
fruit chutney, granary croutons

**Smoked Haddock Gratin** | 6.85  
grain mustard, gruyere cheese, breadcrumbs

**Duck Won Ton** | 7.50  
cucumber spaghetti, plum sauce

**Pear & Walnut Salad** | 6.50 (v)  
red wine poached pears, feta & walnut dressing

**Cold Smoked Venison** | 7.75  
rocket and parmesan salad, horseradish cream

**Oxtail Risotto** | 7.95  
aged parmesan, truffle oil

**Home Cured Gravdax** | 7.65  
golden beetroot

**Deep Fried Brie** | 6.95 (v)  
apricots, cranberry dressing

## Main Courses

**Chicken Breast** | 16.65  
sautéed wild & button mushrooms,  
crispy pancetta, herbs, garlic & mushroom veloute

**Pork Tenderloin** | 15.95  
Parma ham, braised Puy lentils,  
winter vegetables, morteau sausage, shallot gravy

**8oz Yorkshire Sirloin Steak** | 19.95  
field mushroom, peppercorn sauce

**Confit Leg of Duck** | 15.95  
carrot & swede mash, red wine &  
pomegranate seed sauce

**Chateaubriand for 2** | 54.75  
16oz Yorkshire fillet steak (medium-rare),  
chips, peppercorn sauce

**Lamb Rump** | 18.95  
apricots, spiced butternut squash  
puree, lamb gravy

**Sweet Potato & Chick Pea Curry** | 13.75 (v)  
black beans, butternut squash,  
basmati rice

**'Holme Farmed' Venison Haunch** | 18.95  
red cabbage, parsnip crisps  
& red wine

**Cod** | 16.85  
brown shrimps, tomatoes,  
caper butter

## Desserts

**Chocolate Fondue** | 6.50 (v)  
fresh fruit, marshmallows

**Spiced Apple Strudel** | 6.50 (v)  
vanilla cream

**Vanilla Cheesecake** | 6.50 (v)  
spiced winter berry compote

**Rum & Vanilla Panna Cotta** | 6.50  
rum soaked raisins, compressed apple

**Warm Chocolate Brownie** | 6.50 (v)  
honeycomb ice-cream

**Crème Brûlée** | 6.50 (v)  
shortbread biscuit

**Crunchy Walnut Tart** | 6.50 (v)  
chestnut honey ice cream

**Cheeses** | 7.95  
grapes, biscuits

## Daily Specials

a daily changing specials menu is  
available in the restaurant

## Side Plates

**Chips | Dauphinoise Potatoes**  
**Sugar Snap Peas | Cauliflower Cheese**  
**Honey Glazed Carrots**  
**Mixed Leaf Salad** | 3.25 (v)

## Small Plates

**Served in the Bar** | 5 each | 3 for 12.50  
see your bartender for the menu

## Early Bird Menu

2 courses, 1 side, half a bottle of wine | £25 pp available up until 6pm Monday-Saturday

(v) suitable for vegetarians | before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage sold is free from traces of allergens | a 10% optional service charge will be added to the total bill which is distributed in full amongst the staff | our menus are seasonal and are therefore subject to change. Early Bird Menu terms and conditions apply.

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