

## Starters

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<i>Beef</i>	<i>Tartare of Wagyu Beef – Pickled Shimeji Mushrooms – Beef Fat Bread Nasturtiums – Raw Chestnuts</i>	12
<i>Salmon</i>	<i>John Ross Jr of Aberdeenshire Smoked Salmon – Pickled Cucumber – Buttermilk Bread</i>	12
<i>Kipper</i>	<i>Craster Kipper Tart – Grilled “Hoisin” Kipper – Crispy Pigs Head – Apple</i>	11
<i>Beetroot</i>	<i>Heritage Beetroots – Hay Smoked Mackerel – Horseradish – Caviar</i>	10
<i>Celeriac</i>	<i>Celeriac Cooked Over Embers – Hazelnuts – Lovage – English Truffle</i>	10
<i>Ox</i>	<i>Slow Cooked Ox Tongue – Ancient Grains Braised in Oxtail Ragu Shallot Cooked in Aged Beef Fat – Parsley and Lovage</i>	9

## Mains

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<i>Halibut</i>	<i>North Sea Halibut – Potted Shrimp Butter – Roasted Fennel – Hand Cut Chips</i>	24
<i>Beef</i>	<i>Retired Dairy Cow – Braised Ox Cheek – Black Garlic – Lovage</i>	26
<i>Duck</i>	<i>Wild Yorkshire Duck – Glazed leg – Tardivo – Quince</i>	25
<i>Turbot</i>	<i>Day Boat Turbot – Salsify Cooked in Dulse – Sparl Brae Mussels – Cucumber</i>	26
<i>Lamb</i>	<i>Roasted Masham Lamb – Slow Cooked Shoulder – Turnip – Anchovy Emulsion</i>	24
<i>Mushroom</i>	<i>Wild Mushroom – 2015 Vintage Parmesan – Chestnuts – English Truffles</i>	20

## Steaks

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	<i>45 Day Salt Aged Galloway Beef from Waterford Farm in Kirkby Grilled Over Charcoal Embers</i>	
<i>Fillet</i>	<i>Black Garlic and Dripping Fried Sourdough Crumb Gem Lettuce – Confit Potato</i>	29
<i>Sirloin</i>	<i>Black Garlic and Dripping Fried Sourdough Crumb Gem Lettuce – Confit Potato</i>	27

## Sauces

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<i>Green Peppercorn</i>	3
<i>Red Wine</i>	3

## Sides

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<i>Braised Red Cabbage and Apple</i>	4
<i>Parsnips Roasted in Aged Beef Fat with Hazelnuts</i>	4
<i>Saute Heritage Potatoes from Tiptoe Farm</i>	4
<i>Crushed Carrots and Swede</i>	4
<i>Roasted Sprouts with Chestnuts and Herbs</i>	4
<i>Hand Cut Chips</i>	4

“WE TAKE FOOD PROVENANCE VERY SERIOUSLY AND TAKE GREAT CARE TO ENSURE BOTH THE QUALITY AND THE SUSTAINABILITY OF OUR PRODUCE.  
WE SOURCE FROM REGIONAL FARMS AND SUPPLIERS, AND BUY OUR FISH FROM LOCAL SUSTAINABLE SOURCES.”

**Damian Broom**  
HEAD CHEF