



## DINNER

SERVED MONDAY - SATURDAY - 7PM-8.30PM

### NIBBLES

#### LAMB KOFTAS 6

Feta, salsa and mint yoghurt

#### BUBBLE AND SQUEAK BITES 6

Cranberry relish

#### SMOKED CHEESE CROQUETTES 5.5

Red pepper relish (V)

#### SALT AND PEPPER SQUID 6.5

Lemon mayonaise

#### HERBED PITTA CHIPS 6

Roasted beetroot and garlic hummus with flaked almonds (V, VE)

### STARTERS

#### SQUASH FRITTERS 11

Served with goats curd, crispy sage and hazelnut pesto (V, GF\*)

#### DUCK TOURTE 13

Confit duck in puff pastry served with pickled root vegetables and mushroom sauce

#### CREAMED CELERIAC & PEAR SOUP 10

Served with mini bhajis (V, GF\*)

#### CURRIED SCALLOPS 14

Served with mild curry sauce, celeriac remoulade and caramelised apple salad (GF)

#### LEEK AND WILD MUSHROOM TART 12.5

Served with crispy quails egg and truffle hollandaise sauce (V)

#### CHICKEN MOUSSE STUFFED

#### CHICKEN WINGS 13

Served with chestnut puree, cider sauce and tarragon oil (GF)

#### BEETROOT AND APPLE TARTE TARTAN 12

Served with black garlic ketchup and blue cheese beignet (V)

### MAINS

#### PEPPERED FILLET OF BEEF 36

Dauphinoise potatoes, textures of onion and chive oil served with a whiskey and mushroom sauce (GF)

#### VENISON LOIN 35.5

Roasted root vegetables, glazed baby beets and brown butter pomme puree served with juniper jus (GF)

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies before placing your order, as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, and allergen charts can be found at the waiters' stations or provided by your server. Dishes marked with an asterisk (\*) can be altered to accommodate dietary requirements.

### BALLOTINE OF CHICKEN 26.5

Served with apricot, apple and chicory risotto, sage leaves and crispy chicken skin (GF)

### SOY GLAZED SALMON STEAK 26.5

Served with salt baked celeriac, squash puree, pak choi and a citrus sauce

### WILD MUSHROOM PITHIVIER 23.5

Carrot puree, pickled baby carrots, beetroot textures, wilted spinach served with a red wine reduction (V)

### PAN FRIED JOHN DORY 29.5

Served with lemon and herb dumplings, spinach, steamed clams and beurre blanc

### FILLET OF SEA BASS 27.5

Pine nut and herb crust, red wine braised shallots, parsnip puree, buttered baby turnips and a red wine reduction (GF)

### CHESTNUT TAGLIATELLE 23

Served with spiced roasted cashew nuts, butternut squash and a pumpkin veloute with crispy cabbage (V)

### BROWN BUTTER ROASTED CAULIFLOWER 23

Served with pickled leeks, flaked almonds sunflower, pumpkin and pomegranate seeds with a smoked cheddar sauce (V, GF)

## SIDES

### TRIPLE COOKED CHIPS 6

### HERB BUTTERED BABY CORN 6

### SAUTÉED NEW POTATOES 6

Seasoned with garlic and herbs (V, Ve\*, GF)

### AUTUMN GREENS 5

Garlic and fennel butter (V)

### ROASTED HONEY ROOT VEGETABLES 6

(V)

## DESSERTS

### BUTTERMILK & TONKA BEAN PANNA COTTA 11

Served with honeycomb, and a red wine poached pear (V, GF)

### BAKED ALASKA 11.5

Milk chocolate & orange parfait, carrot cake croutons with a white chocolate and grand marnier sauce (V, GF\*)

### CHOCOLATE FONDANT 11.5

Ripple ice-cream, vanilla & blackberry marshmallow and pickled blackberries (V)

### YORKSHIRE PARKIN 11

Treacle sauce, roasted pecan brittle, fig & prune compote and clotted cream (V)

### BRAND SNAP BASKET 10

A selection of sorbets and ice cream

### HOT PUDDING OF THE DAY 10

Choose from custard, ice cream or cream (V)

### CHEESE AND BISCUITS 15

Celery, grapes, chutney and a range of selected cheeses (GF\*)

### SHARING PLATTER 23

A selection of mini desserts



## FROM THE GRILL

### 10OZ SIRLOIN STEAK 32.5

Served with confit vine tomatoes, roasted herb flat mushrooms, smoked garlic butter, triple cooked chips with a garnish of dressed rocket (DF\*, GF\*)

### 10OZ HONEY GLAZED PORK RIBEYE STEAK 28.5

Served with sauteed new potatoes, with chilli and apple, a garnish of watercress and a dijon sauce (GF)

### WHITLEY BEEF BURGER 22

Served on a toasted brioche bun with baby gem lettuce, red onion, tomatoes and gherkins, served with skinny fries and a smoked paprika aioli (V, GF\*).

Add on Crispy Bacon 2  
Cheddar Cheese 1.5

### GRILLED SPICED JERK CHICKEN BURGER 23

Served on a toasted brioche bun with baby gem lettuce, charred pineapple and red pepper relish with skinny fries and a ranch dressing

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## DINNER

### DESSERTS

#### CHOCOLATE FONDANT 11

Ripple ice-cream, vanilla & blackberry marshmallow with pickled blackberries (V)

#### BAKED ALASKA 11

Milk chocolate & orange parfait, carrot cake croutons with a white chocolate and grand marnier sauce (V, GF\*)

#### BUTTERMILK & TONKA BEAN PANN COTTA 10.5

Served with honeycomb and a red wine poached pear (GF, V)

#### YORKSHIRE PARKIN 10.5

Treacle sauce, roasted pecan brittle, fig & prune compote and clotted cream (V)

#### CHEESE AND BISCUITS 15

Celery, grapes, chutney and a range of selected cheeses (GF\*)

#### HOT PUDDING OF THE DAY 9.5

Choice of custard, ice cream or cream (V)

#### BRANDY SNAP BASKET 9.5

A selection of sorbets and ice creams

#### SHARING PLATTER 22

A selection of mini desserts

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