



## **Garden Menu**

### **Yorkshire Blue Tart**

Yorkshire Blue blue cheese custard, radicchio, pear, walnuts, beetroot ketchup, medijoul dates

### **Seabass Ceviche**

Cured in lime, chilli, ginger, tomato, mango and coriander

### **Popcorn Prawns**

Crisp & light tempura batter, wasabi & sweet chilli mayo

### **Burrata, Yorkshire Airdried Ham, Roast Peach and Rocket Salad**

### **Garlic Butter Doughballs**

### **Dos Passos**

Huge Portuguese prawns cooked in a garlic, lemon and lightly spiced butter

### **Korean Chicken**

Sour slaw, buttermilk fried chicken coated in gochujang sauce

### **Wagyu Burger**

Grilled in the Mibrasa oven, classic garnish, little gem, tomato, fountains gold cheddar, bacon and our burger relish, fries and slaw

### **Iberico Pork Pressa**

Rocket and parmesan salad, truffle fries

### **Mibrasa Roast Bell Peppers, Aubergine, Courgettes and Onions**

Halloumi and pesto

### **Simon's Pit Cured Pork Belly**

Sour slaw

### **Sourdough Pizzas**

#### **San Marzano Tomato, Mozzarella & Basil**

#### **Pepperoni**

San Marzano tomato, mozzarella & basil

#### **Parma Ham, Burrata, Rocket, Parmesan and Truffle**

#### **Roast Peppers, Onions, Aubergine**

San Marzano tomato, Buffalo mozzarella, rocket, parmesan and pesto

#### **Calabrese**

Italian sausage, nduja, peppers, chili, burrata, rocket, parmesan and pesto

### **Yorkshire Wagyu Steaks**

A cross of fullblood Wagyu and Holstein, slow grown on grass – known as an F1 Wagyu

#### **10oz Sirloin**

#### **10oz Ribeye**

#### **Cotes du Boeuf (2 people)**

#### **Béarnaise sauce**

#### **Peppercorn sauce**

Chargrilled with triple cooked chips, portobello mushrooms, cherry vine tomatoes and watercress