

# A La Carte Menu

## STARTERS

### CAULIFLOWER AND YORKSHIRE CASK

#### CHEDDAR SOUP £8.50

Sourdough rarebit, chive oil (V, VEO, GFO)

### LEMON GRAS AND GINGER CRAB CAKE £10.50

Mint yoghurt, mango salsa, sesame

### DUCK PASTRAMI £10.95

Roasted beetroot, orange, chicory salad (GF)

### PORK AND CIDER PARFAIT £10.50

Mustard seed piccalilli, crackling, focaccia (GFO)

### STICKY ASIAN STYLE MUSHROOM £9.50

Slaw, lotus crisp, Chilli oil (VE, GF)

## MAINS

### PEA AND MINT RAVIOLI £20.50

Leek and pea fricassee, toasted almond, lemon and herb velouté (VE)

### SLOW BRAISED BEEF

#### AND BONE MARROW PIE £26.50

Colcannon mash, charred hispi cabbage, ale gravy

### FREE RANGE CHICKEN SUPREME £24.95

Nduja dauphinoise potato, Paris brown relish, sprouting broccoli, madeira cream (GFO)

### BEER BATTERED HADDOCK FILLET £21.00

triple cooked chips, crushed peas, charred lemon, tartare sauce

### OWSTON CHEESE BURGER £19.95

dry aged beef, burger relish, brioche bun, baby gem, skinny fries (gfo, veo)

### TRADITIONAL FISH PIE £24.50

Duchesse potato, pak choi, Champagne and parsley sauce (GF)

### SMOKED BACON, PEA AND

#### PECORINO RISOTTO £19.50

Crispy onion, almond, parsley oil (GF)

### CUMIN AND CORIANDER SPICED LENTIL

#### BURGER £19.50

Brioche bun, onion relish, gem, skinny fries (VE)

## GRILL

All the grill dishes are served with glazed onion, mushroom ketchup, watercress salad

RUMP - 8 - ounce dry aged £24.00

RIBEYE - 8-ounce dry aged £29.00

FILLET - 8-ounce dry aged £35.00

LAMB RUMP - £32.00

PORK TOMAHAWK- £26.00

SPICED CAULIFLOWER STEAK £20.00

## SAUCES £4.50

Creamy Peppercorn

Red wine jus

Mushroom and tarragon

Cafe de Paris butter

## SIDES

Beef Fat Chips £4.50

Skinny Fries £4.00

Colcannon Mash £4.50

Braised hispi cabbage £4.50

Pea and Bacon Fricassee £5.00

Glazed Carrots £4.50

Key: GF - Gluten free, GFO - Gluten free option, V - vegetarian, VE - Vegan, VEO - Vegan option

All dishes are freshly prepared on site. For details of specific allergens please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we can not guarantee against cross contamination of allergens during the preparation of your meals.