

Sample ~ Dinner Menu

Aperitif ~ "Yorkshire Fizz", Westow Vineyard, Yorkshire Wolds, England Brut or Rose £9.95 125ml/£60.00 bottle

Complimentary bread & homemade marmite butter

STARTERS

Salad of Scottish smoked & treacle cure salmon, shaved fennel, pomegranate, mango,
Marie rose dressing

Piquepoul Noir Rose, Foncalieu, Languedoc, France £8.95 175ml

Whipped duck liver parfait, toasted brioche, caramelised orange, spiced mango chutney
'When life gives you Oranges', Orange Wine, France £8.75 175ml

Creamed feta cheese, heritage tomatoes, basil pesto, parmesan crisp, chive oil
Quercus Pinot Blanco, Primorska, Slovenia £7.45 175ml

MAIN COURSES

Fillet of Shetland hake, spinach, tenderstem broccoli, Jersey Royal potato, saffron & curry sauce
Piquepoul de Pinet St Clair, Luvignac, France £8.50 175ml

Honey glazed slow cooked pork belly, spinach, baby onions, bacon, creamed potatoes & red wine sauce
Les Templiers Pinot Noir, Roussillon, France £7.95 175ml

Slow roast rump 'fillet style' of beef, wild mushrooms, wilted greens, chips & red wine sauce
Conde Valdemar Rioja Crianza, Rioja, Spain £9.50 175ml

DESSERTS

Cornish clotted cream vanilla crème brulee
Buitenverwachting Muscat, Constantia, South Africa £6.95 75ml

Lemon curd, orange & passionfruit cheesecake pudding
Morande Late Harvest Sauvignon Blanc, Chile £5.50 75ml

Gorgonzola cheese, chutney & biscuits (£4 supplement)
Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Two courses £54.00 | Three courses £59.00
(Service not included)

Digestifs ~ Berta Grappa Di Moscato 40%, Piedmont, Italy (from our travels) £5.00 25ml
Mandarino Liqueur 30%, La Morra, Piedmont, Italy £5.00 35ml

We recommend serving the digestifs neat to really appreciate their true flavour



Please read the menu carefully and inform us of any serious allergies prior to ordering
Due to the nature of our food, we cannot adapt to a completely lactose free menu.

Please be understanding during busy periods of any short waiting times. Richard is working alone in the kitchen and all your food is cooked fresh to order.
Menu and prices are subject to change. All prices inclusive of 20% VAT

Sample ~ Sunday Lunch

Aperitif ~ “Yorkshire Fizz”, Westow Vineyard, Yorkshire Wolds, England Brut or Rose £9.95 125ml/£60.00 bottle

Two Courses £42 | Three Courses £49

Starters

Salad of Scottish smoked salmon, king prawn, mango, fennel, Marie rose dressing
Quercus Pinot Blanco, Primorska, Slovenia £7.45 175ml

Whipped duck liver parfait, toasted brioche, caramelised orange, spiced mango chutney
‘When life gives you Oranges’, Orange Wine, France £7.50 175ml

Creamed feta cheese, heritage tomato, fresh basil pesto, parmesan crisp, chive oil
Piquepoul Noir Rose, Foncalieu, Languedoc, France £8.95 175ml

Mains

Roast free range loin of pork & crackling, roast cider apple puree
Paparuda Freteasca Regala (white), Romania £7.95 175ml

Slow roast rump of dry aged local beef
Finca La Colonia Malbec, Norton, Mendoza, Argentina £8.95 175ml

All roasts served with Yorkshire Pudding, honey roast carrot, cauliflower cheese, greens, roast potatoes & Sunday gravy

Dessert

Cornish clotted cream & vanilla creme brulee
Buitenverwachting Muscat, Constantia, South Africa £6.95 75ml

Lemon curd, orange & passion fruit cheesecake pudding
Morande Late Harvest Sauvignon Blanc, Chile £5.50 75ml

Cornish Yarg cheese, crackers, fruit chutney (£4 supplement)
Ferreira Port, Portugal £5.95 100ml or Grahams 10 year Tawny Port, Portugal £11.00 100ml

Service not included

Digestif ~ Berta Grappa Di Moscato 40%, Piedmont, Italy (from our travels) £5.00 25ml
Mandarino Liqueur 30%, La Morra, Piedmont, Italy £5.00 35ml
We recommend serving the digestif neat to really appreciate their true flavours



Please inform us of any serious allergies prior to ordering.

Richard is cooking alone in the kitchen but will be working a maximum MPH!. Please be understanding of possible short delays during busy periods

All prices inclusive of 20% VAT