

## Yorkshire Grill

### Bar snacks

House Marinated Olives - £4.5 kcal 192

Chilli Fried Corn Kernels - £3.75 kcal 89

Padron Peppers - £4.5 kcal 144

Breaded Whitebait, Tartar Sauce - £5.95 kcal 224

Balsamic Mixed Nuts - £4.95 kcal 201

Home Made Bread & Oil - £5.5 kcal 310

### Small Plates

**Paprika & Lime Prawns** £12.5 kcal 400  
Sourdough Flatbread, Charred Lime

**Dressed Baby Beetroot** £9 kcal 175  
Whipped Feta & Verjus Dressing

**Tomato Gazpacho** £9.5 kcal 78  
Compressed Cucumber, Croutons

**Harissa Lamb Shoulder Croquettes** £10.5 kcal 360  
Tzatziki, Mixed Leaf

**Salt & Pepper Squid** £9 kcal 480  
Garlic Mayonnaise

**Breaded Fishcake** £9 kcal 510  
Poached Egg, Hollandaise & Crushed Peas

### Burgers & Buns

**Grilled Halloumi Burger** £16 kcal 930  
Flat Mushroom, Sweet Chilli Sauce

**Grilled Peri Peri Chicken Burger** £16.5 kcal 1075  
Peri Peri Mayonnaise, Iceberg Lettuce

**Estate Beef Burger** £18 kcal 1230  
Monterey Jack Cheese, Pickles, Iceberg Lettuce, Brown Butter Ketchup

**Fish Butty** £18 kcal 1065  
Breaded Plaice Fillet, Gem Lettuce, Tartar Sauce

All our burgers are served in brioche buns with grilled corn on the cob & fries

### Steaks

All our steaks are from pedigree Hereford cattle, born and raised just minutes from our kitchen. Naturally grass-fed and pasture-raised, our beef is rich in flavour and fully traceable - supporting local farmers and reducing food miles.

Each steak is served with a rich and creamy peppercorn sauce, thick-cut triple-cooked chips with a golden crunch, and a house salad of fresh seasonal greens, tossed in a light vinaigrette.

Choose From:

Bavette 8oz £24.5 kcal 1069  
Ribeye 8oz £36.5 kcal 1125  
Pork Tomahawk 15oz £29.5 kcal 1552

### Classics

#### Mushroom & Leek Macaroni Cheese

Cheesy Herb Crumb, Garlic Bread  
£16.5 kcal 850

#### Corn Fed Chicken Breast

Caesar Gem Lettuce, Truffle & Parmesan  
Chips £25 kcal 790

#### Grilled Dover Sole

Buttered New Potatoes, Seasonal Greens,  
Salsa Verde £24.5 kcal 560

#### Beer Battered Haddock & Chips

Mushy Peas, Tartar Sauce & Lemon  
£19.5 kcal 1005

#### Fritto Misto

Spiced Tomato Sauce, Crispy Capers  
£19 kcal 945

#### Catch of the Day

Market Price

### Sides £5.5

Triple Cooked Chips  
kcal 450

Charred Tenderstem Broccoli  
kcal 120

Sweet Potato Fries  
kcal 380

Seasonal Greens  
kcal 180

Buttered New Potatoes  
kcal 205

### Desserts

**Yorkshire Parkin** £9 kcal 510

Miso Caramel Sauce, Vanilla Ice Cream

**Granola Blondie** £9 kcal 510

Vanilla Ice Cream

**Basque Cheesecake** £9 kcal 620

Toasted Nuts, Salted Caramel Ice Cream

**English Cheese Selection** £11.5 kcal 650

Quince Paste, Chutney, Crackers

**Lemon Meringue Choux Bun** £8.5 kcal 450

Raspberry Sorbet

A 10% service charge is added to all non-resident dining, which is distributed directly to staff.

Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens.

As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.

Wines by the Glass

Red

Pasari Merlot Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 76		
Rio Andino Cabernet Sauvignon <i>Chile</i>	125ml £6.25	175ml £9	250ml £12
Bottle £32	Bin No. 80		
Cipollina Rosso Doc Nero d’Avola <i>Terre Siciliane</i>	125ml £6.75	175ml £9.50	250ml £12.50
Bottle £34	Bin No. 81		

Rosé

Sanziana Rosé Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 40		

White

Pasari Pinot Grigio Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £30	Bin No. 70		
Rio Andino Sauvignon Blanc <i>Chile</i>	125ml £6.75	175ml £9.25	250ml £12.50
Bottle £32	Bin No. 71		
Cipollina IGT Bianco Di Puglia <i>Italy</i>	125ml £7	175ml £9.50	250ml £12.75
Bottle £36	Bin No. 75		

Sparkling

Prosecco Brut NV, Sylvoz, Italy Bin No. 50	125ml £10	Bottle £45
Delamotte, Brut NV Champagne Bin No. 50	125ml £16.50	Bottle £95

Cellar List

White

Synera Macabeo, Chardonnay, Catalunya <i>Spain</i>	Bottle £37	Bin No. 04
Muscadet Sevre et Maine, Les Vignes du Bourg Domaine <i>France</i>	Bottle £45	Bin No. 09
Anko Torrontes 2023 <i>Argentina</i>	Bottle £42	Bin No. 8
Hommage A Collette, Blanc, Pays d’Oc <i>France</i>	Bottle £38	Bin No.5
Chardonnay Pasqua IGT Trevenezie <i>Italy</i>	Bottle £30	Bin No 6

Sparkling

Bollinger Special Cuvée Brut NV <i>France</i>	Bottle £110	Bin No. 61
Delamotte, Brut NV, Mesnil Champagne France	Bottle £95	Bin No. 63
Ambriel Classic Cuvée, Traditional Sussex <i>England</i>	Bottle £70	Bin No. 64

Red

Santa Florentina, Organic Malbec Reserva <i>Argentina</i>	Bottle £36	Bin No. 20
Los Camachos, Pinot Noir, Vinedos Marchigue <i>Chile</i>	Bottle £38	Bin No. 22
Little J Dry Red <i>South Africa</i>	Bottle £45	Bin No. 23
L’Ostal del Souquet Carignan IGP Coteaux Peyriac <i>France</i>	Bottle £42	Bin No. 19

Rosé

Synera Tempranillo, Garnacha Rosado Catalunya <i>Spain</i>	Bottle £34	Bin No. 13
Domaine Morin Langaran, IGT Rosé, Cotes de Thau <i>France</i>	Bottle £38	Bin No. 14