

Yorkshire Grill

Bar snacks

House Marinated Olives - £4.5 kcal 192

Padron Peppers - £4.5 kcal 144

Balsamic Mixed Nuts - £4.95 kcal 201

Chilli Fried Corn Kernels - £3.75 kcal 89

Breaded Whitebait, Tartar Sauce - £5.95 kcal 224

Home Made Bread & Oil - £5.5 kcal 310

Starters

Paprika & Lime Prawns £12.5 kcal 400

Sourdough Flatbread, Charred Lime

Dressed Baby Beetroot £9 kcal 175

Whipped Feta & Verjus Dressing

Fig & Cucumber Salad £10.50 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

Spiced Beef Spring Rolls £9.50 Kcal 555

Served with Mango Chutney

From the Grill

Falafel Burger £16 kcal 930

Hummus & Pistachio Rocket

Grilled Peri Peri Chicken Burger £16.5 kcal 1075

Peri Peri Mayonnaise, Iceberg Lettuce

Estate Beef Burger £18 kcal 1230

Relish & Crispy Onion Rings

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

Steaks

Choose From:

Bavette 8oz £24.5 kcal 1069

Ribeye 8oz £36.5 kcal 1125

Pork Tomahawk 15oz £29.5 kcal 1552

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.

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.

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

Confit Duck

Mash, Kale, Plums & Gravy

£23.50 kcal 945

Fell Fish Pie

Salmon, Prawns, Haddock, Parsley & Greens

£22.50

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

Tiramisu Choux Bun £9 kcal 510

Salted caramel 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 125ml 175ml 250ml
Romania £6 £8.35 £11.50
 Bottle £30 **Bin No. 76**

Rio Andino Cabernet Sauvignon 125ml 175ml 250ml
Chile £6.25 £9 £12
 Bottle £32 **Bin No. 80**

Cipollina Rosso Doc Nero d'Avola 125ml 175ml 250ml
Terre Siciliane £6.75 £9.50 £12.50
 Bottle £34 **Bin No. 81**

Rosé

Sanziana Rosé Recas Cramele 125ml 175ml 250ml
Romania £6 £8.35 £11.50
 Bottle £30 **Bin No. 40**

White

Pasari Pinot Grigio Recas Cramele 125ml 175ml 250ml
Romania £6 £8.35 £11.50
 Bottle £30 **Bin No. 70**

Rio Andino Sauvignon Blanc 125ml 175ml 250ml
Chile £6.75 £9.25 £12.50
 Bottle £32 **Bin No. 71**

Cipollina IGT Bianco Di Puglia 125ml 175ml 250ml
Italy £7 £9.50 £12.75
 Bottle £36 **Bin No. 75**

Sparkling

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

Delamotte, Brut NV Champagne 125ml Bottle
Bin No. 50 £16.50 £95

Cellar List

White

Synera Macabeo, Chardonnay, Catalunya
Spain Bottle £37 **Bin No. 04**

Muscadet Sevre et Maine, Les Vignes du Bourg Domaine
France Bottle £45 **Bin No. 09**

Anko Torrontes 2023
Argentina Bottle £42 **Bin No. 8**

Hommage A Collette, Blanc, Pays d'Oc
France Bottle £38 **Bin No.5**

Chardonnay Pasqua IGT Trevenezie
Italy Bottle £30 **Bin No 6**

Sparkling

Bollinger Special Cuvée Brut NV
France Bottle £110 **Bin No. 61**

Delamotte, Brut NV, Mesnil Champagne
France Bottle £95 **Bin No. 63**

Ambriel Classic Cuvée, Traditional Sussex
England Bottle £70 **Bin No. 64**

Red

Santa Florentina, Organic Malbec Reserva
Argentina Bottle £36 **Bin No. 20**

Los Camachos, Pinot Noir, Vinedos Marchigue
Chile Bottle £38 **Bin No. 22**

Little J Dry Red
South Africa Bottle £45 **Bin No. 23**

L'Ostal del Souquet Carignan IGP Coteaux Peyriac
France Bottle £42 **Bin No. 19**

Rosé

Synera Tempranillo, Garnacha Rosado Catalunya
Spain Bottle £34 **Bin No. 13**

Domaine Morin Langaran, IGT Rosé, Cotes de Thau
France Bottle £38 **Bin No. 14**

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