

STARTERS			
PARSNIP SOUP (V)(GF)(VE OPTION) Apple & cinnamon, sage oil, rye bread	8.00	BAKED CAMEMBERT (V OPTION)(GF OPTION) Olive bread, pancetta crisps, chilli oil, watercress salad	11.00
TRUFFLE & MUSHROOM STUFFED ARANCINO (V) Black garlic ketchup, rocket & affila cress	9.50	HOME CORNED BEEF BRISKET (GF OPTION) Pickled vegetables, brown sauce, rye crisps, mustard seed dressing	11.00
HAM HOCK PRESS Chicken liver parfait, spiced beetroot chutney, sourdough toast	10.50	PAN SEARED SCALLOPS (GF) Charred baby leek, asparagus, pink grapefruit emulsion	13.00
PEPPERED SMOKED SALMON (GF) Compressed cucumber, sweet pickled shallots, caper berries, red pepper puree	12.00		

MAINS			
SLOW COOKED BELLY PORK & CHEEK (GF) Spiced sweet potato mash, charred leek, buttered greens, café au lait	26.00	PAN SEARED SEABREAM FILLET (GF) Vine tomato risotto, roquito peppers, young courgette, basil oil, parmesan crisp	26.00
PAN ROASTED CHICKEN SUPREME (GF) Woodland mushroom cream, thyme roasties, tenderstem broccoli, heritage carrot, port sauce	23.00	THEAKSTON'S BATTERED HADDOCK (GF OPTION) Triple cooked chips, mushy peas, curry sauce, tartare sauce, charred lemon	21.00
ROASTED LAMB RUMP (GF) Hot pot potatoes, pancetta beans, celeriac puree, caramelised onion, lamb jus	29.00	MEDITERRANEAN PISTO PIE (V) Spanish style ratatouille & olive tapenade, baked in flaky pastry, roasted tomato & garlic sauce, crispy fried panisse, buttered baby spinach & pine nuts	21.00
GRESSINGHAM DUCK BREAST (GF) Butter glazed fondant, roasted squash puree, cavolo nero, spiced cherry reduction sauce	28.00	SOFT CHIVE & GARLIC POLENTA (VE) Charred broccoli, baby courgette, sautéed wild mushrooms, herb oil, crispy onions	19.00
POACHED SEA TROUT (GF) Winter greens, Anna potato, carrot & orange butter sauce	25.00		

CHARGRILL				
AMBER'S 6OZ (170G) YORKSHIRE CHARGRILLED BURGER (V OPTION) (VE OPTION) (GF OPTION) Crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar, triple cooked chips, house slaw 21.00		BUTTERMILK CHICKEN THIGH BURGER Korean BBQ sauce, mayonnaise, beef tomato, little gem, triple cooked chips, house slaw 21.00		
All our steaks are cut from 28-day dry aged Hereford breed Beef, sourced locally in West & North Yorkshire. Served with triple cooked chips, confit plum tomato, portabello mushroom, dressed watercress.				
8OZ (227G) SIRLOIN STEAK (GF)		32.00	10OZ (284G) RIBEYE STEAK (GF)	35.00
CRACKED PEPPERCORN SAUCE (GF)		3.50	RED WINE & SHALLOT JUS (GF)	3.50
			YORKSHIRE BLUE CHEESE SAUCE (GF)	3.50

SIDES			
WINTER GREENS WITH CHIVE BUTTER (GF)	5.00	BABY SPINACH WITH TOASTED PINE NUTS (GF)(VE)	5.00
TRIPLE COOKED CHIPS (GF OPTION)	5.00	CRISPY FRIED PANISSE (CHICKPEA CHIPS) (GF OPTION)	5.00
SKINNY FRIES (GF OPTION)	5.00	SWEET POTATO MASH, CHILLI OIL, CRISPY ONIONS (GF OPTION)	5.00

AFTERS			
WARM CHOCOLATE & BEETROOT CAKE (V) Milk chocolate cremeux, cherry puree, almond tuille	10.00	YORKSHIRE FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, crackers, grapes & celery. 3 Cheeses 13.00, 5 Cheeses 15.00	
BAKED PEAR CRUMBLE TART (V) Honey ice cream, macerated sultanas, cinnamon cream, caramel sauce	9.50	KIT CALVERT WENSLEYDALE This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.	
ICED LEMON BALM PARFAIT (V) Glazed marmalade cake, Cointreau cream, caramelised orange syrup	10.00	HARTINGTON BLUE Hartington Creamery is the smallest and only artisan producer of Stilton Cheese in the world with only nine employees. The creamery is based at Pikehall Farm, in the Village of Hartington in the Peak District. Bronze Winner International Cheese Awards!	SHEFFIELD FORGE This cheese packs a punch of relish just as you would expect. A depth of flavour like no other. Bronze winner at the 2021 world cheese awards.
POACHED RHUBARB & VANILLA POD CRÈME BRULEE (V) Stem ginger biscuit	9.00		
YORKSHIRE DAIRY ICE CREAM (GF)(V)(VE OPTION) Poppy seed tuille	8.00	CORNISH BRIE Cornish Cheese Co. are artisan cheese makers, based on the edge of Bodmin Moor. The wet conditions make the perfect climate for good pastures.	EH UP YORKSHIRE The cheese is matured for 18 months. It has a smooth butterscotch flavour with crunchy salt crystals. Eh Up Yorkshire is powerful yet addictive!