

FRESHLY BAKED BREAD & WHIPPED BUTTER

Add Olives £2.00

LINDISFARNE OYSTERS

(Mignonette Dressing, Tabasco & Lemon)

Three for £15.00 or Six For £26.00

STARTERS

SMOKED HADDOCK CHOWDER £14.00

Served With Homemade Sourdough Bread

CHICKEN LIVER PARFAIT £14.00

Served With Shallot Jam & Toasted Brioche

SPRING VEGETABLE SALAD £14.00

Served With Lemon Ricotta

CURED SEA TROUT £16.00

Served With Buttermilk, Horseradish & Lovage

DRY AGED BEEF TARTARE £19.00

Served With Smoked Bone Marrow, Pickled Shimeji & Sourdough

GRILL

Served With Grilled Tomatoes, Portobello Mushroom & Watercress Salad

All of our meat is dry aged from R&J butcher in Nidderdale, Yorkshire.
Our fish is sourced from Hodgson Fish in Hartlepool.

18 OZ CHATEAUBRIAND (TO SHARE) £120.00

16 OZ DRY AGED BEEF PORTERHOUSE £65.00

8 OZ DRY AGED RIBEYE OF HEREFORD LONGHORN BEEF £45.00

6 OZ DRY AGED FILLET OF HEREFORD LONGHORN BEEF £50.00

LOCAL PORK CHOP £32.00



MARINATED CAULIFLOWER STEAK £28.00

Served With Grilled Tomatoes, Portobello Mushroom & Watercress Salad

GRILLED NORTH ATLANTIC HALIBUT £42.00

Served With Sauce Gribiche, Charred Lemon & Seaweed Salad

WHOLE BUTTERFLIED MACKEREL £30.00

Served With Sauce Gribiche, Charred Lemon & Seaweed Salad

SAUCES

Chimichurri
Green Peppercorn
Bone Marrow
Blue Cheese

Flavoured Butter (Ask your server for today's butter)

£4.50 each

SIDES

Rocket & Red Onion Salad

Beef Fat Chips

Parmesan & Truffle Fries

Tenderstem Broccoli & Smoked Almonds

Buttered New Potatoes

Roasted Hispi Cabbage & Ranch Dressing

£7.00 each

DESSERTS

MILLEFEUILLE £14.50

Feuilletine Tuile, Vanilla Crème Diplomate, Raspberry Sorbet

MACARON (V) £14.00

Strawberries, Elderflower Whipped Crème Fraiche

CRÈME BRULÉE (V) £14.00

Summer Fruits & Berries, Crunchy Meringue

CHOCOLATE TART (V) £14.50

64% Dark Chocolate, Cocoa Nibs, Olive Oil & Lemon Ice Cream

ARTISAN CHEESE BOARD £17.00

A Selection Of 3 British Or French Cheeses, Served With
Marinated Grapes, Walnut, Sourdough Crackers &
Northumbrian Pantry Chutney