

**FRESHLY BAKED BREAD & WHIPPED BUTTER**

Add Olives £2.00

**LINDISFARNE OYSTERS**

Served With A Choice Of Garnishes  
(Mignonette, Japanese Dressing, Classic)

Three for £15.00 or Six For £26.00

**STARTERS**

**CAULIFLOWER VELOUTÉ £13.00**

Served With Truffle Oil & Homemade Sourdough

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**CHICKEN LIVER PARFAIT £14.00**

Served With Caramelised Shallot Jam, Toasted Brioche

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**CURED SALMON £15.95**

Served With Horseradish Crème Fraîche & Keta

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**GARDEN BEETROOT £13.50**

Served With Apple & Goats Cheese

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**GRILLED MACKEREL FILLET £16.00**

Served With Celeriac Remoulade & Toasted Sourdough

## GRILL

Served With Grilled Tomatoes, Portobello Mushroom & Watercress Salad

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

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**16 OZ CHATEAUBRIAND (TO SHARE) £120.00**

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**23 OZ CÔTE DE BOEUF (TO SHARE) £145.00**

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**6 OZ DRY AGED FILLET £50.00**

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**8 OZ DRY AGED RIBEYE £45.00**

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**LOCAL PORK CHOP £32.50**



**MARINATED CAULIFLOWER STEAK £27.50**

Served With Grilled Tomatoes, Portobello Mushroom & Watercress Salad

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**GRILLED HARISSA MONKFISH TAIL £32.50**

Served On The Bone With Charred Lemon & Watercress Salad

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**WHOLE LEMON SOLE £35.00**

Served With Pickled Seaweed & Olive Oil Tartare Sauce

## SAUCES

Chimichurri

Green Peppercorn

Béarnaise

Blue Cheese

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

£4.50 each

## DESSERTS

### **ALMOND & BERRIES £14.00**

Almond Pannacotta, Berry Compote

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### **CINNAMON PARFAIT £14.00**

Rum & Raisin Chilled Rice Pudding, Brown Butter Crumb

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### **DARK CHOCOLATE & VANILLA £14.50**

Sea Salt Cocoa Streusel, Hot Chocolate Emulsion & Vanilla Ice Cream

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### **STICKY TOFFEE PUDDING £14.00**

Tonka Bean Ice Cream

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### **ARTISAN CHEESE BOARD £17.00**

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