

MENU

Welcome to seriously good contemporary food and drinks in a relaxed and stylish setting, with a chic cosmopolitan atmosphere for the discerning palate. You will never be hurried but please be aware that our daily specials will be popular and when they are gone, they are gone!

'Our daily menu changes reflect the very best of what the seasons have to offer as well as our ethos of putting only the finest fresh food on your plate. Your enjoyment is our passion and we know you will be impressed.'

Steve Evans, Head Chef

STARTERS

Bread Basket with Mixed Pickle, Flavored Butter & Balsamic Vinegar	£4.25
Nachos with Grated Cheddar & Jalapeño Peppers	£5.95
Fillet of Whitby Mackerel served on a Watercress Salad with Pickled Walnuts & Pink Grapefruit Dressing	£6.50
Pan Seared King Scallop with Beetroot Salsa & Red Pepper Foam	£6.95
Pigeon & Walnut Salad with Boudin Noir & Smoked Bacon Lardons	£6.25
Half Galia Melon filled with Yorkshire Strawberries glazed with a Sweet Sabayon	£5.95
Goats Cheese Terrine flavoured with Basil & Sun Blushed Tomato. Toasted Brioche & Homemade Chutney	£5.95
Homemade Lobster Ravioli with Lemon Beurre Blanc & Wilted Spinach	£6.95

HOMEMADE SOUPS

All Servings £4.25 each

Chicken & Sweetcorn Soup flavoured with Tarragon
Plum Tomato & Roast Red Pepper Soup finished with Rocket & Pesto

GRILLS

8oz Fillet Steak	£23.50
10oz Sirloin Steak	£19.95
Gammon Steak Served with a Fried Egg	£14.50
Grilled Chicken Breast or Try it Steamed	£14.50

All Served with a Choice of Sauce: Diane, Pepper or Stilton
With Chopped Salad & Chips

SIDE DISHES

All £3.25 per Serving

Wedges
Chips
Panache of vegetables
Side Salad
Onion Rings
Garlic Bread
Rocket & Parmesan Salad

MAINS

Saddle of Yorkshire Lamb filled with Pork & Apple Stuffing, Champ Style Mash, Roast Beets, Baby Carrots & Red Wine Jus	£16.95
Monkfish wrapped in Parma Ham served in a Light Broth with Mussel & Tiger Prawns	£14.55
Pork Medallions with Chicken & Sage Mousse, Spaghetti Vegetables & Madeira Jus	£14.95
Homemade Fish & Chips with Side Salad & Tartar Sauce	£13.50
Classic Tuna Nicoise with Soft Boiled Egg, Green Beans, Olives & Cherry Tomato	£15.50
Whole Spatchcock Poussin flavoured with Ginger, Lemon Grass & Coriander Served on Soft Noodles with Thai Vegetable Broth	£15.50
Grilled Halibut & Green Pea Risotto with Yorkshire Asparagus, Chervil Cream & Tempura Oyster	£18.50
Goats Cheese & Beetroot Risotto with Parmesan Crisps & Rocket Leaf	£12.95
Chorizo & King Prawn Linguine with Sun Blushed Tomato & Garlic Bread	£13.95

DESSERTS

All Desserts £5.95 each

Made by our Patisserie Chef, Simone Walker

Poached William Pear in Vanilla with a Pink Grapefruit Sorbet	
Classic Lemon Tart Topped with Meringue & Served with Fresh Raspberries	
Toffee & Pecan Cheesecake	
Sticky Toffee Pudding with Vanilla Ice Cream & Caramel Sauce	
Summer Special - Yorkshire Strawberries & Cream	
Selection of Ice Creams & Sorbets: Just ask for flavours	
Chef's Selection of Cheeseboard	£6.50

Tea & Coffee

Pollards Coffee	£2.50
Espresso	£2.50
Cappuccino, Latte, Americano	£2.95
Pot of Tea	£2.20