

## Appetiser

Marinated house olives	1.75
Freshly baked bread, Normandy butter	1.95

Baked Vacherin Mont D'or (500g) with thyme & Riesling, sautéed ratte potatoes, charcuterie & pickles for 3 (or more) to share 31.50

Mont D'or is a winter seasonal, un-pasteurised cows' milk cheese from the Franche-Comté region. The cheese is wrapped in spruce bark which imparts a distinct and pleasant aroma and has a soft creamy texture; we bake this in the oven with Riesling wine & thyme to create a rich cheese fondue" Please Allow (15 minutes time)

## Starters

Seasonal soup & crusty white bread	5.95
Seared diver caught king scallops, celeriac purée & apple salad, autumn truffle	9.95/18.95
Pan-fried Pigeon breast, crisp pancetta, roasted baby red onion salad, soft poached egg, parsnip crisps, grain mustard & honey dressing	6.95
Cauliflower & blue cheese risotto, rocket	6.95/12.95
Dressed Bridlington crab, dill & lime crème fraîche, avocado, red vein sorrel & quail eggs, toast	8.25
Chicken liver & foie gras parfait, cornichons & balsamic onions, toasted sourdough	7.95
Deep fried calamari, smoked paprika aioli, tomato salad & chilli jam	7.25

### SUNDAY LUNCH

(Served from 12noon – 3:30pm)

The 'Roast' 12.95

'28 day dry aged' fore rib of beef, Yorkshire pudding, seasonal vegetables, duck fat roast potatoes, horseradish crème fraîche & black sheep onion gravy  
(available Sundays only, full menu available)

## Main course

### Cooked 'a la plancha' dry aged 28 days, grass fed beef

The Westwood Bone in Rib eye steak 900g 2 people to share marinated in molasses, bourbon & thyme, served with all sauces below (30min)	43.95
Fillet steak 224g	22.95
L - Bone Sirloin steak 280g	18.95
Onglet steak, baked bone marrow 196g	17.50

### Choose 1 Sauce

Sauce béarnaise  
Red wine shallot & wild mushroom jus  
Horseradish & chive crème fraîche  
Roquefort & flat leaf parsley butter

Roasted loin of venison, smoked potato purée, grain mustard brussel sprouts, rosemary & elderberry jus 19.95

Pan-seared Gressingham duck breast, confit leg, pumpkin jam, wilted spinach & trompette mushroom 18.95

## Fish

Stone bass, cooked 'a la plancha' oven dried vine tomato & basil salsa, samphire sautéed new potatoes & shaved fennel 17.95

Steamed Shetland Mussels with Ampleforth cider, leeks, smoked pancetta & white bread 6.95/12.95

Pan-roasted Icelandic cod, potato purée, sautéed cep mushrooms & gremolata 16.95

## Sides

Sautéed wild mushroom	2.95
Purple sprouting broccolis, white onion butter	3.25
Creamed spinach with gruyère cheese	3.95
Baby leaf & parmesan salad, balsamic dressing	2.95
Baked bone marrow	2.95
Hand cut crinkle chips	2.95
Creamed mash potato	2.95

There is a discretionary 10% service charge added to the bill.  
Should you have any allergies, please inform your server,  
All prices are in £ and inclusive of VAT  
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