



APPETISERS

Marinated green olives	1.75
Freshly baked bread, Normandy butter	1.95

Charcuterie & cheese plate – 2 people to share 13.95

Cumbrian air-dried ham, bresoala & salami, Berkswell cheese, cornichons & balsamic onions & olives served with bread, extra virgin olive oil & aged balsamic vinegar

STARTERS

The 'W' smoked haddock, leek & sweetcorn chowder, smoked chipotle, crusty white bread	5.95
Dressed east coast crab, dill & lime crème fraîche, mustard cress & quail eggs, toast	7.95
Buffalo mozzarella, nectarine & Cumbrian air-dried ham, White balsamic & extra virgin rapeseed oil dressing	6.25
Foie gras & chicken liver parfait, cornichons & balsamic onions, toasted brioche	6.95
Endive salad with pickled beetroot, caramelised walnuts, fourme d'ambert & parmesan dressing	6.25
Pappardelle pasta, braised Burdass lamb, confit lemon & green olives	6.25/12.95

SHELLFISH

Seared Scottish king scallops, sesame, pickled ginger, miso & sake dressing	9.95/18.95
From June – September (subject to availability)	
Grilled native lobster, sauce béarnaise, baby salad & crinkle cut chips	half or whole 13.95/24.95

MAIN COURSE

Cooked 'a la plancha' aged 28 days, grain-fed beef

Casterbridge Bone in rib eye 28/30oz - 2 people to share
marinated in molasses, bourbon & thyme (30 min) 39.95

Casterbridge New York strip 10oz 18.95

Ridings Reserve Fillet 8oz 19.95

Choose 1 Sauce:

Béarnaise, Red wine shallot & wild mushroom jus

Horseradish & chive crème fraîche or Argentinean chimichurri

Pan-roasted Goosnargh chicken breast, carrot & star anise purée, wilted spinach, chorizo & puy lentil jus 15.95

Roast rib eye veal, sautéed wild mushrooms creamed mash potato, sauce béarnaise, veal jus 18.95

FISH

Pan-roasted line caught wild halibut, glazed red endive & fennel purée, sauce Jacqueline 19.95

Sea bass cooked 'a la plancha', sautéed potatoes, fine beans & red chard, Montpellier butter 16.95

SIDE ORDERS

Seasonal vegetables	2.95
Creamed or sautéed spinach	3.25
Sand Hutton mixed leaf salad, parmesan & balsamic dressing	2.95
Sautéed wild mushrooms	2.95
Maris piper hand cut crinkle chips	2.95
Creamed mash potatoes	2.95

There is a discretionary 10% service charge added to the bill.

All prices are in £ and inclusive of VAT

Due to the presence of nuts in our restaurant, dishes may contain nuts, or nut traces.

Please note that from time to time certain dishes or ingredients are restricted due to market availability