

FOR THE TABLE

Freshly baked bread & Netherend Farm cultured butter 3.50

Crispy fried green olives, sriracha mayonnaise 5.95

Honey mustard chorizo, olives & truffle pecorino nuts (n) 7.95

Roasted carrot hummus, sunflower seed & honey pesto,
rosemary crostini 8.95

Puglia Burrata, crispy chilli & shallot dressing,
grilled sourdough 13.50

STARTERS

Seasonal soup
Crusty white bread
9.50

Isle of Mull king scallops cooked 'a la plancha'
Potato purée, wild garlic, hazelnut & shallot butter (n)
16.95

New season English asparagus
Crispy Arlington hen egg, brown butter mayonnaise, serrano crumb
14.50

Sashimi grade Yellowfin tuna tartare
Avocado, spicy radish, soy, ginger & kaffir lime leaf dressing
furikake crisps
14.95

'W' Aromatic crispy duck salad
Pomegranate, roasted cashew nuts, Japanese radish, coriander,
chilli & sesame soy dressing (n)
12.95

Twice-baked Keen's cheddar cheese soufflé
Parmesan cream, Waldorf salad (n)
12.50

FROM THE LAND

Glazed Saddleback 'Côte de Porc'
Black garlic, charred spring peas & buttermilk
29.95

Pan-roasted chump of new season Yorkshire lamb
Romesco sauce, smoked almonds, goat's curd,
black olives (n)
33.50

FROM THE SEA

Wild Halibut cooked 'a la plancha'
Jerusalem artichoke purée, roasted roscoff onion,
chicken butter sauce
34.50

Stone bass cooked 'a la plancha'
Broccoli purée, pickled potato, pistachio salsa verde (n)
32.00

A LA PLANCHA

NATURALLY RAISED, GRASS FED BRITISH NATIVE
BREEDS, DRY-AGED BETWEEN 30 & 40 DAYS,
KIRKBY MALZEARD, NORTH YORKSHIRE

Centre cut fillet steak
227g - 36.00

Dexter rib-eye steak
284g - 36.50

CHOOSE ONE SAUCE

Mushroom caramel & bone marrow
Horseradish & chive crème fraîche
Wild garlic chimichurri

FOR TWO TO SHARE

DRY AGED FOR 65 DAYS IN A HIMALAYAN SALT CHAMBER,
KIRKBY MALZEARD, NORTH YORKSHIRE

Salt aged 'W' bone-in prime rib steak
Marinated in molasses, bourbon & thyme
served with all sauces above - allow 30 minutes
1kg - 42.95 per person

Salt aged porterhouse steak
Served with all sauces above - allow 30 minutes
1kg - 42.50 per person

WARRENDALE WAGYU

'FULL BLOOD WAGYU 'X' WITH DAIRY COWS'

Wagyu bavette steak
Glazed roscoff onion, mushroom caramel
& bone marrow jus - served medium rare
250g - 29.95

ON THE SIDE

Tenderstem Broccoli, fragrant fine herbs,
extra virgin olive oil 5.95

Sautéed field mushrooms, black truffle & herb butter 6.50

Creamed spinach, garlic, nutmeg & rosemary 6.95

Isle of wight tomato salad,
blue cheese, pickled shallot, basil 6.95

Charlotte potatoes, confit garlic, rosemary & Wagyu fat 5.95

Baked bone marrow, shallots, garlic & parsley 5.95

Hand cut crinkle chips, Maldon sea salt 5.95

PRIX FIXE LUNCH MENU

TWO COURSE 29.50 // THREE COURSE 32.50

Seasonal soup, crusty white bread

Warm salad of Morteau sausage
poached egg & dijon mustard dressing

Market fish of the day

Poached & glazed chicken breast,
potato purée, spring peas, broad beans & baby gem

Classic vanilla crème brûlée

Honeycomb ice cream

FOOD ALLERGIES & INTOLERANCES
Before ordering please inform your waiter
about your requirements.



SERVICE CHARGE
There is a discretionary 10% service charge added to the bill.
All prices are in £ and inclusive of VAT.

DESSERTS

Dark chocolate & hazelnut praline delice

Milk ice cream (n) 12.50

2022 Black Muscat Elysium, Quady, California, USA 9.50

Elderflower custard, Keyingham strawberries, palmiers 12.00

2016 Sauternes, Château Petit Vedrines, Germany 11.50

Choux craquelin bun, pistachio crémeux

Pistachio ice cream, warm chocolate sauce (n) 12.50

2020 Muscat de Frontignan, Chateau de Stony, France 8.50

Blood orange sorbet with jasmine, yoghurt, meringue 11.50

2020 Late Harvest Tokaji, Oremus, Hungary 13.50

CHEESE BOARD

Cornish Gouda, Cornwall (UnP)

Award winning mature Cornish Gouda, aged 10-12 months. Rich & complex, with a beautiful crunch from the crystals which form around 8 months.

Blue D'Auvergne, Auvergne, France (UnP)

Classic French blue, central France, firm creamy texture with spicy finish.

Tunworth Camembert, Hampshire (P)

An English cows milk Camembert good enough to make a Frenchman weep, porcini-flavoured and intense.

Waldorf salad, golden raisin purée & Peter's Yard biscuits (n) 14.95

Château de Beaulon, Pineau des Charentes, Vieille, 10yr 13.50

ICE CREAM & SORBET

Honeycomb - Milk - Chocolate Malteser

Blood orange & jasmine sorbet

Two scoops 8.95

COFFEE AND TEA

Espresso 2.95

Macchiato 2.95

Americano 2.95

Cappuccino 3.95

Café Latte 3.95

Flat White 3.95

Liqueur coffee 10.50

Liqueur, Lavazza coffee

Whipped double cream

TRUE TEA Co. North Yorkshire 3.95

English Breakfast Organic

Earl Grey Classic

Chamomile

Peppermint

Sencha Green Tea

PORT / SHERRY 100ml

Ferreira, Late Bottled Vintage Port

Douro, Portugal 7.00

Ferreira, 10 year Tawny Port

Douro, Portugal 8.00

Pedro Ximénez

Monteagudo, Spain 9.50

Pineau des Charentes 10yr

Beaulon, France 13.50 (served chilled)

AFTER DINNER COCKTAILS

Espresso Martini 11.00

Absolut vodka, Kahlúa & Lavazza espresso

The Fox Tail 13.00

Seven tails XO, Tanqueray, maple nut syrup, lime & thyme (n)

Old Fashioned 11.00

Four roses small batch bourbon, Angostura bitters & brown sugar

Amaretto & Bourbon Sour 11.00

Four roses small batch bourbon, Amaretto & sour (n)

COFFEE TREATS

Caramel chocolate sea salt fudge

4.50

'W' Macaron selection

(2) Salted butter caramel & (2) Vanilla
7.95 (gf) (n)

*Available to take home

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