



All our food is fresh and sourced locally from suppliers around the North of England.

STARTERS

Crab Risotto

Caramelised Fennel, Parmesan, Parsley £7.95

King Scallops

Roast Parsnip, Muscat Raisin & Apple £12.95

Ham Hock Terrine

Fresh Piccalilli Salad £6.95

Moules Marinière

Garlic, Shallot, Parsley &
White Wine Cream Sauce
Starter 7.95 | Main 13.95 with Skinny Fries

Soup of the Day

Seasonal Garnish (V) £5.95

Venison Scotch Egg

Spiced Fruit Ketchup £7.95

Poached Salmon

Horseradish, Beetroot, Avocado £6.95

Yelisons Goats Cheese Tart

Caramelised Red Onion
White Balsamic, Rocket (V) £7.95

MAINS

Yorkshire Venison

Jerusalem Artichoke, Girolles
Red Wine Jus £21.95

Soanes Chicken

Parmentier Potato, Garden Kale
& Roasted Shallot, Thyme Jus £15.95

Hake

Homemade Black Pudding, Peas, Samphire, Lemon Butter £15.95

Roast Butternut Squash

Curried Aubergine, Coriander, Toasted Cashew Nuts (V) £13.95

Duck Breast

Potato Gratin, Tender Stem Broccoli & Aubergine
Rosemary Jus £19.95

Murton Grange Pheasant

Garlic & Thyme Potato, Heritage Carrots
Crispy Bonbon, Madeira Jus £15.95

Monkfish

Curried Mussel, Clam, Braised Bok Choi
Coconut Broth £21.95

Yorkshire Wagyu Burger

Hand Cut Chips, Brioche Bun, Cheese, House Relish £14.50

Beer Battered Fish & Hand Cut Chips

Mushy or Garden Peas, Lemon, Tartare Sauce £13.95

Spelt Risotto

Northumbrian Leek, Wild Mushroom
Smoked Applewood (V) £12.95

STEAKS

We work closely with our local butcher, choosing beef from carefully selected farms across Yorkshire and surrounding counties. Dry aged for a minimum of 21 days and matured on the bone for outstanding flavour.

PRIME CHATEAÛBRIAND for two to share £65.95

8OZ GRAND RESERVE RIBEYE £26.95 **8OZ GRAND RESERVE FILLET** £32.95

Hand Cut Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad
Add a sauce | Peppercorn, Béarnaise or Garlic Butter £1.95

SIDES £3.50

Skinny Chips | Chunky Chips | Truffle & Parmesan Chips £4.50 | Creamed Potato | Broccoli, Chilli & Garlic
Tomato & Yorkshire Blue Salad, Rapeseed Dressing | Seasonal Vegetables & Almond Beurre Noisette

All our food is prepared to order so we strive to satisfy all dietary requirements.
GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering.
We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.



EVENING MENU

Monday to Sunday 5.30pm to 7.00pm
November 30th to December 23rd 2019

2 COURSES £21.95 | 3 COURSES £24.95

STARTERS

Seasonal Soup of the Day (V)

Confit Chicken & Truffle Terrine
Wild Mushroom Ketchup, Mixed Herbs

Cured Salmon
Fresh Greenhouse Tomatoes, Cucumber, Dill Crème Fraîche

Spelt Risotto
Mushroom, Rainbow Chard & Smoked Applewood (V)

MAINS

Chicken
Yorkshire Blue Creamed Leeks, Pancetta & Thyme Jus

Sea Bass
Saffron, Courgette, Tomato, Clam

Roast Cauliflower Steak
Potato Gnocchi, Summer Truffle, Caramelised Shallot (V)

PUDDINGS

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Custard Tart
Strawberry Ice Cream

Cherry Bakewell
Pistachio Ice Cream

Cheese Plate
Grapes, Celery, Chutney

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to tables of 8 or more.