

# BLACK TUESDAY

“Up to 50% Off every Tuesday”

Home Made Breads with Flavoured Butters, Olive Oil & Balsamic Vinegar (Serves two) £3.95

Marinated Olives & Aioli £3.95 | Grilled Rosemary & Herb Focaccia, Red Pepper Hummus Dip (Serves two) (V) £4.95

## Starter

	Was	Now
Cream of Jerusalem Artichoke Soup, Wild Garlic Pesto (V) (GF)	<del>£5.50</del>	£2.75
Crispy Beef Sirlion & Oriental Salad, Cashew, Pomegranate, Lime, Sesame & Chilli	<del>£9.95</del>	£6.50
Seared Scallops, Celериac, Apple, Hazelnuts, Sea Purslane (GF)	<del>£13.50</del>	£10.50
Fishcakes, Chunky Tartar Sauce, Seaweed Powder, Potato Scraps. Burnt Lemon Gel	<del>£7.95</del>	£5.95
Whipped Truffle Goats Cheese, Artichoke Salad, Celery, Wild Rice Puffs (V) (GF)	<del>£6.95</del>	£5.95
Miso Cured Stream Trout, Black Garlic, Wasabi Mayonnaise, Carrot, Sesame & Ginger Slaw	<del>£8.95</del>	£6.95
Ham Hock Terrine, Pickled Onions, Sauerkraut, Dressed Salad, Mustard Mayo	<del>£7.95</del>	£5.95
Buttermilk Tandoori Chicken, Garlic Naan, Mango Salsa, Pomegranate, Coriander, Mint Raita	<del>£7.50</del>	£4.95
Crispy Breaded Hens Egg, Saxondale Asparagus, Pea, Truffle Hollandaise	<del>£7.95</del>	£6.95
Greek Feta, Olive Tapenade, Dukkha Spice Crumb, Dried Tomatoes, Cucumber Raita (V) (GF)	<del>£6.95</del>	£3.47

## Main Courses

Pork Fillet, Crispy Crackling, Romesco Sauce, Stem Broccoli, Saffron Potato Gnocchi, Jus	<del>£17.95</del>	£13.95
Butter Poached Chicken Breast, Crispy Skin, Confit Potato, Braised Leeks, Bacon Jam, Pickled Mushrooms, Wholegrain Mustard Cream Sauce (GF)	<del>£14.95</del>	£11.50
Trout, Kale, Parisian Potatoes, Nori Glazed Carrot, Lemon Gel, Shrimp Butter Sauce (GF)	<del>£20.50</del>	£17.50
Rump of Lamb, Crispy Potatoes, Wild Garlic Pesto, Girolles, Asparagus, Black Garlic Purée, Cherry Tomatoes, Goats Curd, Jus (GF)	<del>£20.95</del>	£17.95
Sea Bass Fillets, Chilli, Ginger, Spring Onion, Miso Glazed Egg Noodles, Asian Veg	<del>£20.50</del>	£17.95
Beer Battered Haddock, Peas, Tartare Sauce, French Fries	<del>£12.50</del>	£10.50
Risotto of Wild Garlic, Artichoke, Parmesan, Parsley & Lemon Gremolata (V) (GF)	<del>£13.95</del>	£6.97
Lentil Cakes, Fennel, Pomegranate Quinoa Salad, Tahini Dressing, Pine Nut, Nasturtium, Coconut Yogurt (V) (GF)	<del>£12.95</del>	£6.47
Carbonara, Fresh Tagliatelle, Smoked Bacon, Garlic Cream, Poached Egg, Parmesan	<del>£12.50</del>	£9.95

## Char Grills

*With Home Dried Tomato, Grilled Mushroom, Chunky Chips OR Fries, Add Blue Cheese Sauce or Peppercorn Sauce £1.50 extra*

8oz Rump Steak (Served Pink)	<del>£17.95</del>	£14.95
7oz Sirloin (Best Medium Rare)	<del>£21.95</del>	£19.95
7oz Fillet Steak	<del>£26.95</del>	£24.95
18oz Chateaubriand Steak (Gonalston Farm) (2 to Share, Includes Sauces)	<del>£64.95</del>	£59.95

## Sides

French Fries, Beef Dripping Chunky Chips, Creamy Mash, Garlic Ciabatta, Broccoli & Caper Butter, Mixed Salad, Mixed Vegetables,	<del>£3.95</del>	£3.50
Truffle & Parmesan Fries   Truffle & Celериac Dauphinoise	<del>£4.50</del>	£4.00

## Afters

Rhubarb Tart, Pistachio Cream, Blood Orange Ice Cream	<del>£7.50</del>	£5.50
Warm Chocolate Tart, Pear Jelly, Pear Confit, Chocolate Sauce, Mint Ice-Cream (V)	<del>£7.50</del>	£3.75
Caramelised Apple, Vanilla Pastry, Chantilly, Salted Caramel, Vanilla Ice-Cream (V)	<del>£6.50</del>	£5.25
Strawberry Cheesecake, Watermelon, Pistachio (V)	<del>£7.50</del>	£6.50
White Chocolate & Raspberry Rice Pudding (V) (GF)	<del>£6.50</del>	£3.25
Cheese Selection, Grapes, Celery & Wheat Crackers	<del>£8.95</del>	£6.95

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free

MOST DISHES CAN BE ADAPTED FOR A GLUTEN OR DAIRY FREE DIET – ALSO WE HAVE A VEGAN MENU AVAILABLE

Although every care is taken to ensure all dishes are free from requested allergens, some traces may remain. Speak to a manager and inform them of any dietary requirements before ordering your food

AVAILABLE EVERY TUESDAY 12-2.30pm | 6-9.30pm

*Menu Subject To Change*