



## **Sample Menu**

### **Starters (matching wine available)**

Fresh local market King Prawns dressed with passion fruit and lime, extra virgin olive oil, pink grapefruit and winter leaves bouquet £13

Wood pigeon breast wrapped in Speck served on butternut squash, in salt baked shallots, rocket cress, blood orange reduction £11

Roasted fennel, Sicilian almonds, spicy gorgonzola, 25 year Modena balsamic vinegar, celery, cress £9

### **Main Courses (matching wine available)**

West Yorkshire 50 days matured in Himalayan pink salt beef sirloin served with green peppercorn sauce, roasted Jersey royal and broccoli £28

Crispy skinned stone bass served on pea mint pure, red lentils, young potato and carrots, light seafood broth £25

Homemade potato gnocchi in leek, broccoli and Datterini tomatoes £15

### **Homemade Desserts (matching wine available) £6**

Ice cream (ask for available flavours)

Dark beer tiramisu

Coffee and white chocolate pannacotta

Lemon crème brûlée

Cheese board

### **Food Allergies, Intolerances and Special Dietary Requirements**

**Before ordering your food and drinks if you would like to know about our ingredients please speak to our staff**

**Discretionary 10% service charge to be added to all party of 8 and above**