



## À La Carte Menu

### Starter

Three Beets (V) (GF) £6.95  
Pickled shallot heart and horse radish

Pan Seared Scallops (GF) £8.75  
Cauliflower cheese and bacon

Piglet £8.25  
Lollipop, bon-bon and crisp, apple and radish

### Main

Partridge Breast and Leg £18.50  
Bread and sand carrots  
*Great with a glass of Shiraz – Sin by the Sea – South Africa – 175ml* £5.00

English Brill (GF) £18.95  
Artichokes and mushrooms  
*We recommend a glass of Sauvignon Blanc – Bacan – Chile – 175ml* £4.70

Dry Aged Fillet Steak (GF) £28.50  
Red kale, sticky and crispy onions, chateau potatoes with Dianne sauce  
*Add a glass of Merlot – Aves del Sur – Chile – 175ml* £4.70

(V) – Suitable for Vegetarians, (GF) – Gluten Free, (GF\*) – Can be made gluten free, ask a member of staff for more information



## Desserts

**New Season Yorkshire Rhubarb** (V) (GF\*) **£7.50**  
 Textures of rhubarb, basil and shortbread

**Pistachio Cake** (V) **£7.25**  
 Pear and yoghurt

**Dark Chocolate Fondant** (V) **£8.25**  
 Clotted cream ice cream

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Americano	<b>£2.35</b>	Café latte	<b>£2.65</b>	Cappuccino	<b>£2.65</b>
Espresso	<b>£1.80</b>	Double Espresso	<b>£2.10</b>	Mocha	<b>£3.50</b>
Herbal/Fruit tea for 1	<b>£2.30</b>	Pot of Tea for 1	<b>£2.10</b>	Cafetiere for 1	<b>£2.60</b>
Hot Chocolate	<b>£3.00</b>	Irish Coffee	<b>£5.95</b>	French Coffee	<b>£5.95</b>
Calypso Coffee	<b>£5.95</b>	Jamaican Coffee	<b>£5.95</b>	Baileys Coffee	<b>£5.95</b>

Decaffeinated Tea & Coffee also Available

