

Please notify staff of any allergies, intolerances or special dietary requirements

## Starters

Lindisfarne Oysters  
Tabasco | Lemon | Shallot Dressing  
£2.50 each

Yellison's Goats' Cheese  
Brioche | Charred Leek | Beetroot | Horseradish Crème Fraîche  
£8.50

North Sea Crab  
Salmon | Langoustine | Samphire | Pea | Cucumber & Lime Yoghurt | Chive Foam  
£12.50

Tartar of Holme Farm Venison  
Smoked Egg Yolk | Bonemarrow Nugget | Cep Mushrooms | Lovage Oil  
£11.50

Smoked East Coast Lobster  
Lindisfarne Oyster | Fennel | Cucumber | Lemon | Crème Fraîche | Caviar | Jersey Royals  
£12.50

East Yorkshire Rabbit Terrine  
Scotch Quail Egg | Pickled Baby Vegetables | Tarragon Mayonnaise | Nettle  
£10.50

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## Mains

### Served with Seasonal Vegetables for the Table

Spring Vegetables  
Courgette & Mint Rosti | Pea Purée | Gem Lettuce | Girolles | Jersey Royal Cream  
£17.00

Monkfish Tail  
Iceberg Lettuce | Asparagus | Radish | Crab Samosa | Spring Onion Emulsion  
£27.00

Wood Pigeon  
Beetroot Purée | Baby Carrots | Blueberry Jus | Girolles | Red Onion Petals  
£25.00

Fillet of North Sea Trout  
Jersey Royals | Samphire | Pea | Pickled Clams | Watercress Foam  
£28.00

Loin of Yorkshire Lamb  
Black Pudding Croquette | Baby Turnip | Broad Bean | Sweet & Sour Cucumber | Mint  
£28.00

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### Dry-aged Yorkshire-bred Beef

Served with Beef-dripping Chunky Chips and a choice of sauce:  
Green Peppercorn | Café de Paris Butter | Tarragon & Garlic Butter

Angus Fillet	8 <sup>oz</sup>	£29.00
Hereford Sirloin	10 <sup>oz</sup>	£27.00
Dexter Rib Eye	12 <sup>oz</sup>	£33.00

To Share...		
Angus Fillet	18 <sup>oz</sup>	£62.00

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## Extras

Beef-dripping Chips – Skinny/Chunky | Roast Garlic Mash | Buttered Jersey Royals  
Nutmeg-buttered Spinach | Lincolnshire Poacher Creamed Mushrooms | Baby Leaf Salad | Onion Rings | Roasted Bone Marrow  
£3.50 each

All of our produce is sourced as locally as quality will allow. Our meat is all rare-breed, supplied by Taste Tradition in North Yorkshire. Our fish is all landed on the North-East coast of England, supplied by Hodgson's of Hartlepool. We use as much local vegetable and fruit produce as is seasonally available. If you would like to know more about our suppliers please do not hesitate to ask.

We ask that electronic cigarettes are not used in the dining room, and that guests exercise consideration when using mobile phones.  
Hats are not permitted to be worn in the dining room.