



Snacks & Small Plates

Large Plates

From the Grill

To Finish

SOURDOUGH BREAD Aged balsamic & extra virgin olive oil (GF*, V)	£9
GORDAL OLIVES Marinated in fennel & chilli (GF, VE)	£9
MINI CHORIZO SAUSAGE Calabrian chilli & hot honey sauce	£12

CHICKEN SCHNITZEL Fried duck egg, crispy capers, potato salad, lemon (GF)	£32
SLOW-COOKED BELLY PORK Sweet potato mash, smoked garlic & bay leaf velouté, spring greens (GF)	£36
WILD VENISON SAUSAGES Smoked cheddar mash, crispy cavolo nero, blackberries, venison gravy	£34
FILLET OF SCOTTISH SALMON Charred hispi cabbage, leeks & Alsace bacon, endive, Pommery mustard dressing (GF)	£34
ROASTED BUTTERNUT SQUASH & KALE SALAD Warm roasted squash, crispy kale, vegan feta cheese, roasted pumpkin seeds & oil (GF, VE)	£27

HIMALAYAN SALT-AGED SIRLOIN STEAK (8oz) (GF)	£47
HIMALAYAN SALT-AGED RIBEYE STEAK (8oz) (GF)	£49
HIMALAYAN SALT-AGED FILLET STEAK (8oz) (GF)	£54
WARRENDALE WAGYU DENVER STEAK (8oz) (GF)	£54

SELECTION OF BRITISH ARTISAN CHEESES Served with seasonal fruit chutney, grapes, quince, orange blossom macerated apricots, selection of biscuits	£25
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~ Please ask for today's cheese offering

THREE SCOOPS OF ICE CREAM (GF*, V) Madagascan vanilla Chocolate brownie Chunky strawberry Salted caramel Lemon meringue Mint chocolate	£16
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THREE SCOOPS OF SORBET (GF, VE) Raspberry Morello cherry Mango Passionfruit Pear William	£16
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To Share
For Two

WHOLE BAKED CAMEMBERT
Acacia honey & black truffle, warm toasts, cranberry sauce
£16 per person

DILL-CURED SALMON GRAVADLAX Dijon & honey dressing, soured cream, lemon, rye crisps (GF*)	£18
FRENCH ONION SOUP Caramelised onions, rich beef broth, Gruyère crouton (GF*)	£17
WOODLAND MUSHROOM ARANCINI Truffle mayonnaise, grated winter truffle (GF)	£19
DEVILLED WHITBY CRAB & SALMON CAKE Celeriac & apple remoulade, dill mayonnaise, Granny Smith apple, micro herbs (GF)	£19
CHICKEN LIVER PÂTÉ Marinated figs & chutney, chargrilled sourdough	£17
GLAZED GOAT'S CHEESE CROTTIN Mulled plum, pain d'espices, Jerez dressing, frisée & radicchio salad (GF*, V)	£17
GARLIC MUSHROOMS ON TOAST Toasted sourdough, roasted garlic purée, creamed wild mushrooms, parsley oil (GF*, V)	£16

CORNISH SALTED EXMOOR CAVIAR
A 20g serve over ice, fresh blinis & crème fraîche
£110

To Share
For Two

TRADITIONAL CHEESE FONDUE
Cured ham, heritage potatoes, cornichons, balsamic onion, sourdough croutons (GF*)
£30 per person

SURF & TURF
Whole grilled Whitby lobster, two dry-aged fillet steaks, watercress, seasoned fries, peppercorn sauce, garlic & parsley butter
£85 per person

RIGATONI Sun-blushed tomato, chilli, garlic & olive oil sauce (VE)	£28
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~ Additional toppings available below

Toppings

Grilled king prawns (DF*, GF)	£12
Spiced crispy chicken	£10
Grilled chicken breast (DF*, GF)	£10
Half native lobster (DF*, GF)	£34
Grilled Yorkshire halloumi (GF, V)	£7

All steaks served with seasoned fries & watercress

Peppercorn sauce (GF)	£6
WHOLE GRILLED WHITBY LOBSTER Served with garlic & parsley butter, watercress, seasoned fries (GF)	£72
WARRENDALE WAGYU BURGER Smoked cheddar, crispy ham, dill pickles, caramelised onions, brioche bun, seasoned fries (GF*)	£38
SPICED BUTTERMILK CHICKEN BURGER Smoked cheddar, chipotle mayonnaise, slaw, seasoned fries	£32
PLANT-BASED BURGER Onion chutney, tomato, gem lettuce, seasoned fries (GF*, VE)	£28

Sides

Seasoned fries (GF, VE)	£9
Tartiflette, potato, pancetta, reblochon cheese	£12
Truffle & Parmesan fries (GF, V)	£12
Charred hispi cabbage, mustard dressing, chives, Parmesan (GF)	£10
Charred Tenderstem broccoli (GF, VE*)	£9
Grilled vegetables (GF, VE*)	£9

To Share
For Two

CHOCOLATE FOUNTAIN
Strawberries, banana, marshmallows, madeleines (GF*, V)
£25 per person

ORCHARD '500' Lemon cheesecake, blueberry, basil ~ An edible take on the resident Orchard Fiat 500	£21
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MADAGASCAN VANILLA CRÈME BRÛLÉE Amaretti biscuit (GF*, V)	£19
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APPLE CRUMBLE Served with vanilla ice cream and Calvados custard (DF*, GF*, V)	£21
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SUNDAY SESSIONS

Live Music

FROM 17:30 - 20:15
Taking place on Sunday evenings.

A discretionary 12.5% service charge will be added to your bill.

ALLERGENS & DIETARIES: DF - DAIRY-FREE | GF - GLUTEN-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
Please speak to a member of staff to advise of any dietary needs or to request calorie information.