



Main Courses

Pan seared Chicken Breast

roast root vegetables, fondant potato, Port jus £15.95

Poached Smoked Haddock

saute potatoes, spinach, dill & clam velouté £16.25

Holme Farmed Venison

pan seared haunch, faggot, butternut puree, fondant potato,
roasted beetroot, game stock jus £24.95

Beetroot Risotto

pearl barley, blue cheese, walnut & orange dressing £13.50

Trio of Salt Aged Vale of York Pork

Twice cooked belly, pan seared loin, black pudding croquette,
apple puree, butter poached kale £19.95

Catch of the Day

Price depends on the market, please ask a member of staff for more details.

Please let us know if you have any special dietary requirements & we will do our best to cater to your needs.

All dishes are freshly prepared and cooked to order, therefore at busy times your patience is appreciated.