TO START –
Seasonal Walled Garden Soup ........................................ 7.00
Salt Baked Beetroot, Apple, Hazelnuts and Endive Chicory .... 8.00
East Coast Crab Salad, Ginger, Avocado, Coriander, Horseradish . . 10.00
Baked Camembert, Bacon & Onion Chutney, Seeded Flat Bread . . 10.00
Chicken Livers Parfait, Gin & Onion Chutney Toasted Brioche ...... 10.00

TO SHARE – (Minimum of two people)
Yorkshire Meat & Cheese Platter with Bread Selection & Pickles. . . 8.00 /per person
Vegetarian Mezze Platter with Bread Selection and Dips. ........ 8.00 /per person

FROM THE JOSPER – A charcoal fuelled oven that cooks like an indoor BBQ
Whole Roasted East Coast Sea Bass, Wilted Seasonal Greens ...... 17.00
Waterford Farm T-bone Steak, Hand Cut Chips, Peppercorn Sauce .. 30.00
Premium Cut Chateaubriand, Hand Cut Chips, Roast Seasonal Vegetables, Classic Bearnaise Sauce (For two people) .............. 70.00

MAIN COURSE –
Grilled Whole Dover Sole, Lemon and Chive Butter, Pan Fried Heritage Potatoes, Garden Greens. ......................... £ Market Price
Josper Flamed Tomato and Barley Risotto, Olives and Basil ........ 16.00
Wild Mushroom and Estate Nettle Tagliatelle, Harissa, Seeds ..... 16.00
Chicken Caesar salad, Parmesan, Lardons, Anchovies and Tortilla . . 17.00
Swinton Estate Venison Burger, Chilli Ketchup, Smoked Yorkshire Bacon,
Monterey Jack Cheese Hand Cut Chips (Why not add Lobster or Foie Gras for £10?) . . . . 18.00
Mussels in Chorizo, Garlic & Cream Sauce, Parmesan & Truffle Fries,
Fresh Seasonal Garden Salad ....................................... 18.00
Soy and Honey Glazed Duck Breast, French Bean and Sesame .... 20.00
Lobster Thermidor, Warm New Potato & Chive Salad . . . . . . . . Half 28.00
Whole 45.00

SIDES –
Heritage Potatoes & Garlic Butter 4.00 Salt & Vinegar Hand Cut Chips ... 4.00
Wilted Garden Greens .......... 4.00 Sweet Potato Fries ............... 4.00
Truffle and Parmesan Fries ....... 4.50 Halloumi Fries & Harissa Mayo ..4.50

DESSERTS –
Selection of Ice Creams .................................................. 4.00
Triple Chocolate Fudge Cake ............................................ 5.00
Apricot & Almond Tart, Ginger Sorbet, Poached Black Sheep Apricots .... 8.00
Chocolate Mousse, Tonka Bean Ice Cream, Hazelnut Ganache . .... 8.00
Carrot Cake, Cinnamon Ice Cream, Pickled Raisins . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . 8.00
Tea, Coffee and Infusions available from the bar please ask from £3.00

BY THE GLASS – A handpicked selection of wines available by the glass or bottle

Sparkling
Prosecco, Italy ......................................................... 8.00 35.00
Veuve Clicquot, Champagne ...................................... 15.00 90.00

White
Pinot Grigio, Lamberti, Italy ....................................... 8.00 30.00
Chardonnay, The Accomplice, Australia .. ..................... 8.00 30.00
Sauvignon Blanc, Marlborough, New Zealand . . . . . . 10.00 35.00
Saint Veran, Burgundy, France ...................... 12.00 45.00

Rose
Le Saint Andre, Figuiere, Provence, France ................. 12.00 40.00
Whispering Angel, Provence, France ................. 60.00

Red
Merlot, La Tenca, Chile ........................................... 8.00 30.00
Malbec, Valle de Ceibo, Argentina ......................... 10.00 35.00
Cotes du Rhone, France ...................................... 11.00 40.00
Rioja, Vivanco, Spain ...................................... 12.00 45.00

125ml available upon request – Fine Wine list also available upon request