SUNDAY LUNCH MENU

'Bellini' peach purée, crème de pêche & prosecco 8.50 or Elderflower Spritz 6.50

STARTERS

Freshly baked bread & Netherend farm salted butter 2.95

Nocellara del Belice olives, Trapani Sicily 2.95 Hummus, olives, balsamic & bread 6.95

Yorkshire pudding & Wold top IPA onion gravy 3.95

'Andalusian' style chilled vine tomato gazpacho soup, crusty white bread 6.25

Italian Burrata, orange & golden beetroot, tardivo, pomegranate molasses dressing 8.95

Justin Staal smoked salmon, 'Hendricks' gin pickled cucumber, gravadlax dressing, rye bread 8.95

Cured ham, pork & pistachio terrine, burnt apple purée, pickled onions, watercress apple salad *(n)* 8.25

Isle of Mull king scallops, 'Hot & Cold' wild garlic & hazelnut butter & Yuzu vinaigrette, pistachio, radish *(n)* 12.50

Sashimi grade yellowfin tuna tartar, avocado, spicy radish, soy, ginger & lime dressing 10.50

MAIN PLATES

30 to 40 day 'dry aged' Sirloin of Yorkshire beef, Yorkshire pudding, roast potatoes, seasonal vegetables
Wold top IPA onion gravy & Horseradish crème fraîche - 15.95

30 TO 40 DAY AGED **8OZ** CENTRE CUT FILLET STEAK – 26.95 OR **10OZ** RIBEYE – 25.50
Served with Café de Paris butter, leaf salad & crinkle cut chips

Roasted line caught halibut, Wye valley asparagus, new potatoes & sauce hollandaise 26.95

Homemade Chicken 'Kiev', wild garlic butter, crushed peas & new potatoes 14.95

Steamed Shetland mussels, Ampleforth abbey cider, leeks & pancetta 8.50/14.95

Lemon sole, dill gnocchi, toasted almonds, sea vegetables, lemon & caper butter 22.50 *(n)*

SIDE DISHES 3.25

'Wagyu fat' Roasted Potatoes – seasonal greens – Maple glazed Chantenay carrots – Crinkle cut chips

DESSERTS

Hot 'Marathon' chocolate fondant, peanut butter ice cream & peanut brittle *(n)* 7.95

Lemon posset, fresh raspberries, crumble & biscotti *(n)* 7.25

Rum Baba, lime & chantilly coconut cream, 5yr old plantation rum 8.25

Classic crème brûlée with orange & earl grey soaked prunes 7.50

Keyingham strawberries, Pedro Ximenez sherry, strawberry & mint sorbet 7.95

Ice cream selection 2 scoops: Mint choc chip ice cream Or blood orange sorbet 5.75

Selection of British cheese, Pear jelly, Medjool date, grapes & cheese biscuits 9.50

'W' Macaron selection (GF) *(n)* Salted caramel & pistachio 6.95

Food allergies & Intolerances
before ordering please inform your waiter about your requirements.

Service charge
There is a 10% discretionary service charge added to the bill. All prices are in £ and inclusive of VAT.