

Two Courses £35.00 | Three Courses £42.50

Starters

Petite Brie Croutons

Hot & Sour Strawberry, dressed leaves

Pressed Chicken Parfait

Piccalilli Flavours, Toasted Sour Dough

Oak Smoked Hot Salmon Bruschetta

Beetroot, Pickles & Horseradish

Soup & Crusty Fell Loaf

Ask For Todays Offering

Light Bites

Bloody Mary Prawns

Cucumber Baby Gem Cocktail, Treacle Walnut Loaf

Salt & Pepper Squid

Fried Chorizo Sausage, Pickled Shallots, Curried Aioli

Lemon Pepper Chicken Caesar

Blushed Tomatoes, Shaved Dales End, Olives, Croutons

Super Grain Salad

Couscous, Pomegranate, Yorkshire Feta, Snow Peas

Mains

Pan Roast Salmon

Heritage Potatoes, House Greens, Béarnaise Dressing

Poached Chicken Breast

Smoked Leeks, Mash, Sprouting Broccoli, Leeds Blue

Dale Fed Lamb Loin

Champ Potatoes, Sherry Oyster Mushrooms

Fell Shot Pigeon Breast

Kohlrabi, Beetroot & Pickled Berries

Please note that we add a 5% service levy to all accounts, with 100% of this charge being distributed to staff. If you have any questions about our ingredients, or have any dietary requirements, please ask any member of staff who will be happy to help. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here.



Roast Carrot Risotto Seared Spinach, Yorkshire Feta, Pine Nuts, Crispy Cheese

Halibut Fillet Seared Gnocchi, Chorizo Sausage, Sprouting Broccoli

The Devonshire Fell Grill

Yorkshire Finest Salt Aged Beef

Classic Steak Garnish, Hand Chopped Chips, Pepper Sauce 90z Fillet Steak £8 supplement 110z Beef Ribeye £5 Supplement