

# SHEARS YARD

## STARTERS

- Pearl barley, root vegetable & roast onion broth, toasted yeast & chive (VE) £6
- Rolled ham hock & green olive terrine, butter bean hummus, ciabatta croutes, sun blushed tomato salsa £7
- Celeriac rosti, brown shrimp & cockle vinaigrette, aged malt vinegar mayonnaise, sea herbs £7
- Yorkshire blue cheese brioche rarebit, crushed walnut & roast beetroot salad, beetroot puree (V) £6.5
- Tartare of dry aged beef sirloin, dill pickle, egg yolk puree & crispy onion £9
- Blow torched smoked salmon, kimchi cabbage, puffed rice & sesame furikake £7

## MAINS

- Seared lamb cannon, smoked pommes Anna, red cabbage marmalade, roast turnip, pomegranate jus £24
- Butter roasted cod loin, red wine & pancetta risotto, pickled black cabbage £18
- Onion seed falafel, harissa roast carrot, carrot puree, cucumber & apple salad (VE) £16
- Roast guinea fowl breast, truffle bread sauce, confit garlic black pudding, wild mushrooms, kale, cep salt £18
- Salt baked celeriac glazed with black garlic & marmite, sprouting broccoli, salsa verde, smoked cheddar potato puffs (V) £16
- Stone bass fillet, coconut & tiger prawn satay, carrots with ginger, radish & spring onion £18

## SIDES

- Hand cut chips, roast garlic aioli £4 (V)
- Parmesan & truffle smashed new potatoes £5 (V)
- Rocket & parmesan salad, balsamic vinegar & olive oil £3 (V)
- Steamed seasonal greens, smoked salt & butter £4 (V)

All dishes may contain allergen traces; please advise your server of any allergies & we can provide more detail