

Sample Menu

Gordal Reina Olives	£4.50
Spanish Boquerones	£5.00
Josper roasted Chorizo	£5.00
Devils on Horseback	£5.00
Marinated beef skewers, pickled pink ginger	£5.00
Finocchiona Salami	£5.00
To share 3 nibbles (2 people)	£11.50

Sunday Set Price Menu

3 courses £29 2 courses £23

Duck liver pate, fruit chutney, Melba toast
Roast Sirloin of dry aged Angus beef,
Yorkshire pudding, fresh horseradish,
duck fat roast potatoes, seasonal vegetables
Steamed ginger sponge pudding, fresh egg custard
Dishes subject to change

Some of our dishes do take longer to cook than others, please let us know if you are in a hurry and equally if you would like to take your time. Our aim is for you to enjoy a meal in a relaxed and informal atmosphere.

A bowl of homemade bread rolls with butter are complimentary with main meals (extra bread bowl for two £1.95)

Split green pea soup, salt cod croquette, straw potato £7.75

Poached Yorkshire rhubarb, baby spinach, Cashel Blue cheese, candied pecans £7.95

Plough hot smoked mackerel with pickled slaw, horseradish crème fraîche & parsley £8.95

Seafood risotto, fennel, chilli & dill £8.95

Chicken & shitake mushroom terrine, truffled leeks, Dijon mustard dressing £8.95

Roast fillet of John Dory, carrots with tarragon, saffron & mussel chowder £23.50

Simply Grilled Day Boat Cornish Fish with Wild Garlic Butter or Tartare Sauce and two side dishes:

Fillet of Plaice £21.50 Whole Lemon Sole £27.00 Whole Dover Sole £34.00

Roasted cauliflower, cep mushrooms, cauliflower puree, goats cheese bon bons & onion relish £17.95

Braised shoulder of Cornish lamb with rosemary, buttered mash potato, roast carrots with tarragon,
lamb & rosemary sauce £18.95

Josper grilled Balmoral venison haunch steak, garlic polenta, grilled trevise,
wild mushrooms sautéed with wild garlic £19.95

Roast Sirloin of dry aged Angus beef, Yorkshire pudding, fresh horseradish, duck fat roast potatoes &
seasonal vegetables £18.95

SIDES £4.00: Triple cooked chips Creamed Potato Buttered Heritage New potatoes
Spinach – buttered or creamed Braised red cabbage Chantennay carrots with tarragon
Baby gem & Williams pear salad, blue cheese dressing Rocket & parmesan salad

For special dietary requests, we cook to order and can adjust dishes or offer alternatives, with regard to allergens present in our dishes, please speak to a member of the service team.

Puddings, Sweet Wines, Port, Coffee & Tea:

Classic Amalfi lemon tart, Neal's Yard Dairy crème fraîche £7.75

Sticky toffee pudding, toffee sauce, vanilla ice cream £7.75

Michel Cluizel warm chocolate fondant, chocolate sauce & clotted cream £8.50

Blood orange posset, blood orange compote & almond shortbread £7.75

Homemade ice creams; vanilla, chocolate, toffee popcorn, cinnamon £2.00 a scoop

Homemade sorbet: mango £2.00 a scoop

Tahitian vanilla ice cream with Pedro Ximenez or Chambers Liqueur Muscat £8.95

Cheese: We have a Cheese Menu dedicated to the craft of British cheesemaking, carefully selected and matured by Neals Yard Dairy,

Sweet Wine & Port by the Glass:

Moscato D'Asti, Alasia, 2017, Piemonte Italy (125ml) £5.95

Light sweet refreshing end to a meal, very good with panna cotta, summer pudding or red fruit desserts 5%

Il Cascinone Moscato Passito 'Palazzina' 2013, Italy (75ml) £5.80

Ripe apricot and acacia honey long fresh and lingering citrus; versatile dessert wine, great with summer fruit based desserts, caramelised autumn fruits, pears, baked apple also try with mature cheese 13%

Haider Welschriesling Beerenauslese, 2014, Austria (75ml) £5.80

Intense fruit ripe apples and citric fruits multilayered with balanced acid to sugar levels

Chambers Rutherglen Liqueur Muscat, NV Australia (75ml) £5.80

Rich, grapy, raisiny with a rich nutty finish. Try with chocolate, coffee or toffee, warm sponge with dried fruit and nut desserts such as sticky toffee pudding 17.5%

Jean-Christophe Barbe, Chateau Laville Sauternes 2013, France (75ml) £8.95

Rich, intense still fresh on the palate. Classic, apricot, marmalade and almonds very versatile dessert wine also works with cheese 13.5%

Quady Essencia Orange Muscat 2015, California (75ml) £5.00

Made from 100% Orange Muscat and lightly fortified. Orange blossom perfume, apricot and bitter sweet orange on the palate. Works, really well with chocolate or rich dried fruit based desserts, tropical fruits such as mango, pineapple, 15%

Domaine de Grangeneuve Monbazillac, 2011, France (75ml) £6.00

White blossom, honeysuckle and baked pear works well with fruit or creamy desserts. 13%

'Nostalgia' Rare NV, D'Arenberg, Australia (75ml) £5.80

Dried fruits and toffee, toasted almonds and walnuts, apples, pears, figs and burnt butter and fresh clean and tangy. Great with cheese, or chocolate or just on its own at the end of a meal 20.5%

Quinta do Crasto LBV Port 2012 (75ml) £5.95

Grahams 10 year old Tawny Port (75ml) £5.95

Croft Quinta da Roeda Vintage Port 2002 (75ml) £6.50

Coffee - Musetti Paradiso with homemade chocolate cookies

Cappuccino, Regular or Decaffeinated (free refills) £3.00

Espresso £1.80

Latte £3.50

Homemade Truffles; Doorly's Rum, Whisky, Orange or Coffee £1.00 each

Tea - Taylors of Harrogate Teas with homemade chocolate cookies

English Breakfast or Earl Grey, Chamomile, Peppermint or Green tea & Jasmine £3.00