

Starters

Olives & Bread £2.50
extra virgin olive oil, balsamic vinegar

Potted Shrimp £6.95
brown bread

Smoked Salmon £5.95
lemon, crème fraiche, capers

Fish Cakes £5.95/£11.50
tartar sauce, dressed leaves

Chicken Liver Parfait £5.95
house chutney, warm brioche

Continental Meat Platter for two £11.50
parma ham, salami, cured beef, chorizo sausage, oil, crusty bread

Cheese Croquettes £4.50
spiced tomato sauce

Soup of the Day £5.50
see specials board

Cocktail of Avocado & Prawns £5.50

Salads

Traditional Caesar Salad £3.95/£7.95

Warm Chicken Salad £5.50/£12.50

Rocket, Sundried Tomato £4.95
parmesan & pine nut

Organic Salmon £6.95/£11.95
asparagus, cherry tomatoes

Crab Salad £7.95/£12.95
pink grapefruit

Steaks and Grills

All our beef is dry aged and hung for 30 days

<p>Côte de Boeuf <i>Rib of beef on the bone</i> For two persons £34.95 For four persons £68.00</p>

8oz Fillet £17.50
hand selected fillets from the centre cut barrel section of fillet

16oz T-bone £22.50
only female farm beef sirloins

8oz Sirloin £14.95
consisting great flavour and texture

8oz Rump £12.95
a lean cut from the round end

8oz Ribeye £15.95
juicy, tender and well marbled with intense flavour

Chateaubriand (for two) £35.00
beautifully tender from the top end of the long fillet

Sauces

béarnaise, peppercorn, diane, mushroom & stilton

Grilled Burger £10.95
100% beef grange burger, cheese, bacon, tomato, chips

Sausage & Mash £8.95
onion gravy

Ribs £7.95
honey glazed pork ribs

Market Fish of The Day

Grilled half Chicken £11.50
Cajun spices

Side Orders

Bread and Butter £1.50

Fries, New, Buttered Mash Potatoes £2.25

Green Bean & Bacon £1.95

Mixed Vegetables £2.50

Minted Peas £1.95

Creamed Spinach £2.25

Green Salad £1.95

Onion Rings £1.95

Lunch
Monday to Sunday
12.00 to 2.00

Dinner
Sunday to Thursday
6.00pm to 9.30pm

Friday & Saturday
6.00pm to 10.00pm

As all of our food is produced fresh in the same kitchen we cannot guarantee the dishes do not contain trace elements of certain products. If you have any allergies please make our front of house team aware so that they can liaise with our chefs.

A 10% discretionary service charge will be added to your final bill

Wines and Cocktails

White Wine

Bin		175mls	250mls	Bottle
1	CATARRATTO, CA DI PONTI. <i>Sicily</i>	£3.50	£5.25	£13.75
2	CHARDONNAY, DRY RIVER. <i>Australia</i>	£3.95	£5.50	£14.95
3	GPG PINOT GRIGIO, ADRIA VINI. <i>Veneto</i>			£15.50
4	CHENIN BLANC, WILLIAM ROBERTSON. <i>South Africa</i>			£16.50
5	ARIDO SAUVIGNON BLANC, PULENTA. <i>Argentina</i>			£18.50
6	VIOGNIER, SANTA ROSA. <i>Argentina</i>			£19.50

Red Wine

10	NERO D'AVOLA, CA DI PONTI. <i>Sicily</i>	£3.50	£5.25	£13.75
11	SHIRAZ, DRY RIVER. <i>Australia</i>	£3.95	£5.50	£14.95
12	CARMENERE, NORTE CHICO. <i>Chile</i>			£15.50
14	TEMPRANILLO/CABERNET, MONTESIERRA. <i>Somantano, Spain</i>			£16.50
15	ARIDO MALBEC, PULENTA. <i>Argentina</i>			£18.50
16	ADOBE MERLOT RESERVA, SANTA EMILIANA. <i>Chile</i>			£20.00

Rose Wine

20	GARNACHA ROSADO, BODEGAS BORSAO. <i>Campo de Borja, Spain</i>	£3.95	£5.75	£15.50
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Sparkling Wine

25	PROSECCO SPUMANTE, LUNETTA. <i>Italy</i>		125mls £3.75	Bottle £20.00
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Champagne

30	FORGET BRIMONT 1ER CRU NV. <i>France</i>		125mls £5.50	Bottle £29.95
31	BARON DE BEAUPRE, BRUT. <i>France</i>			£39.50

A more extensive list of fine wine is also available. Please ask a member of the team

Cocktails

Cosmopolitan <i>Vodka, Triple Sec, Cranberry Juice, Lime Juice</i>	£5.85	Tequila Sunrise <i>Tequila, Orange Juice, Grenadine</i>	£8.50
French Martini <i>Vodka, Raspberry Liquor, Pineapple Juice</i>	£5.50	Gin Fizz <i>Gin, Lemon Juice, Sugar Syrup</i>	£4.25
Margarita <i>Tequila, Cointreau, Lemon Juice, Lime Juice, Sugar syrup</i>	£9.50	Bloody Mary <i>Vodka, Tomato Juice, Lemon Juice, Tabasco, Worchester Sauce</i>	£4.95
Daiquiri <i>White Rum, Lime Juice, Sugar Syrup</i>	£6.50	Mojito <i>Bacardi, Lime Juice, Sugar Syrup</i>	£7.50

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Desserts

£4.95

White Chocolate Mousse

passion fruit, roast hazelnut biscotti

Iced Raspberry Parfait

mixed berries

Sand Hutton Strawberry Shortcake

Selection of Homemade Ice Creams

Selection of Yorkshire Cheeses

seasonal chutney, walnut bread, celery, grapes

£6.50

Dessert Wines

Avondale Reserve, Muscat Blanc/Rouge

£5.50 per 50ml glass

Muscat de Rivesaltes, Domaine Cazes

£25.00 per 37.5cl bottle

Morsi di Luce, Cantine Florio

£5.45 per 50ml glass

£35.00 per 50cl bottle

Coffee

Cappuccino £2.50

Latte £2.50

Americano £2.00

Mocha £2.50

Espresso £2.00

Cafetiere £2.50

Loose Leaf Tea and Infusions £2.50