**A La Carte Menu**

**Starters**

- **Soup of the day** with freshly baked bread  6 (v)
- **Foie gras** with tea smoked duck breast, orange gel, pickled walnuts and micro garden  9
- **Headingley honey glazed pork belly** with caramelised pineapple puree and crispy squid  8
- **Slow cooked Yorkshire beef** with grain mustard mash, beer battered onion rings and bone marrow jus  7
- **Scallops** in the shell with leeks, pancetta, vermouth sauce and sorrel salad  10
- **Poached and deep fried oysters** with textures of beetroot and horseradish foam  8
- **Cumin crusted cod cheeks** with cauliflower puree; onion fritters and coriander oil  7
- **Yorkshire rainbow beetroot with goats' cheese ravioli, wild mushroom and truffle sauce**  7 (v)

**Mains**

- **Marinated fillet of locally reared beef** with haggis, potato gratin, carrot puree and whisky jus  19
- **Duo of lamb** with baba ghanoush, grilled peppers, quinoa and tomato pesto  16
- **Pan fried breast of guinea fowl** with roasted artichokes, creamed mushrooms and tarragon mash  15
- **Monkfish tail** wrapped in Parma ham with fondant potatoes, buttered spinach and poached tomatoes  16
- **Aromatic steamed salmon** with braised bok choy, polenta cake and shellfish sauce  14
- **Roasted cod loin** with spinach and herb gnocchi, grilled langoustine and creamed kale  15
- **House made paneer curry**, with chickpeas, spinach pakoras, braised basmati rice and nigella seed yoghurt  12
- **Macaroni cheese** with Yorkshire blue cheese, sun blushed tomatoes, caramelised red onion, leeks and a parmesan crumb  12 (v)

**Grills**

- All grills served with hand cut chips or new potatoes, confit cherry tomatoes and watercress

<table>
<thead>
<tr>
<th>6oz Fillet steak</th>
<th>25.00</th>
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<tbody>
<tr>
<td>8oz Sirloin steak</td>
<td>22.00</td>
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<tr>
<td>8oz Rib-eye steak</td>
<td>20.00</td>
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**8oz Yorkshire Wagyu beef sirloin steak**  30.00

- **Lamb chops** with mint sauce 18.00
- **Chicken breast** stuffed with chorizo and red pepper 15.00
- **Salmon fillet** and buttered broccoli 14.00

**Add your choice of sauce £ 2.00**

- Hollandaise, Béarnaise, Peppercorn, Diane or Jus

**Sides**

- **Hand cut chips** 4.00
- **Fries** 3.50
- **Olives** 3.50
- **Toasted ciabatta with garlic butter** 3.50
- **Steamed green vegetables** 3.50
- **Roasted root vegetables** 4.00
- **Green salad** with grain mustard dressing 3.50
- **Baked cauliflower cheese** 3.50
- **Buttered new season potatoes** 3.50

_for special dietary requirements or allergies please ask a member of the team for assistance. Some dishes may contain traces of nuts. A discretionary 10% service charge will be added to your bill._

(V) vegetarian