

## SNACKS

White Sourdough Miche (vg), butter	617 kcal	5.00
Olives (vg)	408 kcal	5.00
Salted Almonds (v)	680 kcal	6.00
Mushroom Arancini (vg), truffle mayonnaise (vg)	1084 kcal	7.50
Invisible Chips, Hospitality Action Charity		1.00
Invisible chips are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times		

## SATURDAY BRUNCH

Bottomless bubbles 29 per person.  
T's & C's apply.

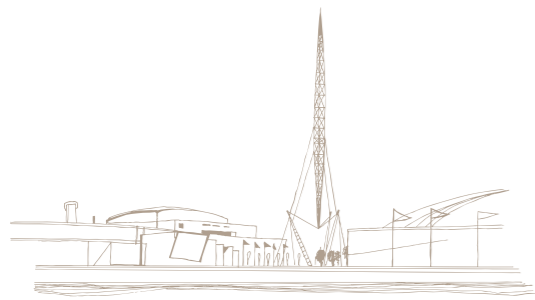
Egg Benedict 14.00  
air dried ham, hollandaise 779 kcal

Egg Royale 15.50  
smoked salmon, hollandaise 688 kcal

Egg Florentine (v) 13.50  
garlic spinach, hollandaise 620 kcal

6oz Sirloin Steak 19.00  
fries, peppercorn sauce 1553 kcal

Spinach Ravioli 18.00  
sage butter emulsion 1136 kcal



When dining with us, it is your responsibility to inform us of any allergies, intolerances or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. 13% discretionary service charge will be added to your bill. Prices include VAT.

## STARTERS

Twice Baked Cheese Soufflé (v)	12.00
cream, leeks 494 kcal	
Anchovies on Toast	14.00
salted butter, caramelised onions, chive crème fraiche 728 kcal	
Beetroot Salad (vg)	9.00
vegan feta, pecan nuts 535 kcal	
Crispy Duck Salad (h)	18.00
kohlrabi, bok choy, mint, nam jim dressing, roasted peanuts 1083 kcal	
Main course available 1468 kcal	24.00
Steak Tartare	18.00
slow cooked egg yolk, crispy potato, crème fraiche, parmesan 459 kcal	
Main course available 1300 kcal	25.00
Green Pea Velouté (v)	9.00
poached egg 303 kcal	
Cured Salmon	14.00
horseradish crème fraiche, beetroot 428 kcal	
Dressed Cornish Crab	18.00
crab mousse, hand-picked white meat, sourdough, lemon 356 kcal	
Watermelon Tartare (vg)	13.50
avocado mousse, rice crackers 382 kcal	
Prawn Cocktail	15.00
sriracha mayonnaise 608 kcal	
Caesar Salad	14.50
grilled chicken, gem hearts, anchovy dressing, parmesan, croûtons 691 kcal	
Main course available 930 kcal	20.00

## MAINS

Crab & Cockles Linguine	19.00
lobster emulsion 625 kcal	
Railway Mutton Curry (h)	26.00
pilau rice, cucumber & mint yoghurt, grilled garlic flat bread 1581 kcal	
Fishcake	18.00
cucumber salad, mackerel veloute 378 kcal	
Chilli & Orange linguine (vg)	18.00
bok choy 469 kcal	
add chicken 74 kcal or prawns 74 kcal	3.00
Fish & Chips	20.00
minted peas, fries, tartar sauce 1691 kcal	
Watercress & Chervil Risotto (v)	19.00
parmesan 491 kcal	
Skylon Shepherd's Pie	20.00
slow cooked lamb with cheddar mash 1478 kcal	
Skylon Fish Pie	25.00
haddock, salmon, prawns 1219 kcal	
Pumpkin, Spinach & Chickpea Masala (v)	21.00
pilau rice, cucumber & mint yoghurt, grilled garlic flat bread 978 kcal	
Grilled Salmon	24.00
baby potatoes, herb butter sauce 674 kcal	

## SAUCES 3.00

Chimichurri 141 kcal | Bearnaise 402 kcal  
Peppercorn 176 kcal | Bordelaise 172 kcal

## SIDES

Fries 806 kcal	6.50
Green Mixed Vegetables 198 kcal	6.00
Truffle Parmesan Fries 955 kcal	7.50
Creamy Spinach 231 kcal	7.00
Mash Potato 557 kcal	6.00
Chopped Salad 557 kcal	6.00

## DESSERTS

Yorkshire Rhubarb Trifle	10.00
bourbon vanilla custard 823 kcal	
Date & Molasses Sticky Toffee Pudding	11.00
vanilla ice cream 502 kcal	
Blood Orange Posset	9.00
shortbread 738 kcal	
Warm Rice Pudding	8.00
clotted cream, plum compote 697 kcal	
Coconut Tapioca (vg)	8.50
mango sorbet 160 kcal	
Chocolate-Passion fruit Fondant Tart	10.00
salted caramel ice cream 761 kcal	
Ice Cream and Sorbets	7.50
ask your server	
Cheese Board	
Selection of Three Cheeses	19.00
lavash, onion relish, quince jelly 880 kcal	
Stilton, Pouligny Saint- Pierre (u), Twanger	

## SHARING DESSERT

Baked Alaska 18.00  
coconut, mango, charred meringue 1465 kcal

## SUNDAY ROAST

Roast Scottish Beef 28.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 1097 kcal

Roast Pork Belly 26.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 1222 kcal

Roast Chicken 26.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots, red wine sauce 851 kcal

Portobello Mushrooms (v) 24.00  
Yorkshire pudding, buttered savoy cabbage,  
roast rosemary potatoes, carrots 1461 kcal

## SHARING CUT

28oz Cote de Boeuf 3367 kcal 46.00 per person