



TO START

Short rib muffin
hollandaise, poached egg, crispy shallots

Avocado on toast
poached egg, sesame (V)

Egg Royale
Burford Browns egg, Loch Var smoked salmon,
hollandaise

Josper roasted bone marrow
parsley, shallots & capers salad

Oakwell black pudding scotch egg
Piccalilli, rocket

Chicken liver parfait
piccalilli, sourdough toast

MAIN COURSE

HANGER
200g 35 day dry aged Cumbrian

FREE RANGE CHICKEN
Confit garlic mash, wild mushrooms, chicken jus

BEEF MAC 'N' CHEESE
Slow cooked beef

BEER BATTERED FISH & CHIPS
Mushy peas

BRUNCH BEEF BURGER
bacon, cheese, chips

GAME & PORK MEATLOAF
creamed potatoes, onion gravy

FISH CAKE
poached egg, hollandaise sauce

ROASTED BUTTERNUT SQUASH
kale, toasted seeds (VG)

Sauces: Peppercorn / Red wine / Béarnaise +2.5

SUNDAY ROAST

21-day aged Aberdeen Angus & Hereford strip loin +5 supplement
served with roast beef dripping potatoes, vegetables, Yorkshire pudding & gravy

New Street Surf'n'Turf – 500g Chateaubriand, 6 prawns +20 supplement
served with mac'n'cheese and triple cooked chips

FOR THE TABLE

Triple cooked chips (VG) 4.5
Chargrilled garlic field mushrooms (VG) 5
Steamed/creamed spinach 4.5

Purple sprouting broccoli, chili, garlic (VG) 5
Butterhead lettuce salad, pink peppercorn (VG) 4.5

DESSERTS

Sticky toffee pudding, vanilla ice cream
Lemon madeleines, crème fraiche
Chocolate ganache cake, pouring cream
Dark chocolate & avocado mousse

2 Courses 25/ 3 Courses 30

Add free flowing bubbles or red wine 15pp

To be enjoyed with a minimum of two courses per person beginning from when your food order is taken. It is available for the allotted time of your reservation.

We are happy to provide information pertaining to allergens and intolerances on request. V - vegetarian, VG - vegan
A 12.5% discretionary service charge will be added to your bill