



Bistro Menu

Starter

Soup of the Day with Onion Bread	£5.00
Compressed Melon, Soft Fruits & Sorbet	£5.75
Classic Prawn Cocktail with Granny Smith Apple & Bloody Mary Dressing	£7.75
Chicken Parfait, Walnuts, Pickles & Brioche	£6.25
Wild Mushroom Crostini, Shaved Parmesan, Soft Poached Egg & Pesto	£6.00
Grilled Duck Liver, Celeriac, Watercress & Hazelnut Dukka	£6.50
Honey Roast Salmon, Heritage Potato Salad, Cucumber & Herbs	£8.00
Tempura King Prawns, Pickled Asian Salad & Sweet Chilli Jam	£9.00
Togorashi Spiced Scallops with Shitake Mushrooms, Crispy Vegetables & Japanese Broth	£9.00
Native Lobster, Compressed Watermelon, Basil & Peanut Satay	£11.00

Mains

Northern Beer Battered Codling & Chips, Minted Mushy Peas, Tartar Sauce & Lemon	£14.00
Pan Fried Sea Bass, Mediterranean Flavours, Balsamic Syrup & Lemon Oil	£16.00
Pan-Fried Salmon Darne, Herby Crushed Potatoes, Brown Shrimps, Chive Butter	£15.00
Rare Breed Chopwell Pork Sausage, Mustard Mash & Devilled Onion Gravy	£12.50
Slow Braised Brisket, Rich Red Wine Gravy, Green Vegetables, Herb Dumplings	£15.50
Salmon, Broccoli & Prawn Fish Pie, Potato & Cheddar Cheese Topping	£12.00
Roast Chunky Cod Fillet with Chorizo, Squid, Smoked Paprika & Butterbean Stew	£15.00
Poached & Grilled Chicken, Potato & Truffle Gratin, Wild Mushrooms & Smoked Bacon	£16.00
Chargrilled Sirloin Steak, Semi-Dried Tomato, Roast Flat Mushroom Pepper Sauce & Skinny Fries	£22.00
Chargrilled Rib Eye Steak, Diane Sauce Topped with Mixed Wild Mushrooms & & Skinny Fries	£19.95
Cauliflower Cheese Macaroni, Soft Poached Hens Egg & Parmesan Crumb	£13.00

Please inform our team of any dietary requirements or allergies

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Allergen information on request
(v) Suitable for Vegetarians

