



## OYSTERS

### JERSEY ROCKS

each 3.5 | six 22 | dozen 44

### ROCKSTAR BAKERS SOURDOUGH 5

whipped butter

## STARTERS

### RUBY LEAF SALAD (V) 11

blood orange, pine nuts, Yorkshire Fettle, honey dressing

### TRUFFLED CELERIAC SOUP (VG) 12.5

salsify crisps

### ROAST LINCOLNSHIRE LEEK (V) 9

hazelnut, pecorino, sherry vinaigrette

### BEEF CARPACCIO 16

black pepper crust, ponzu, micro salad

### BLACK TIGER PRAWNS 15

mango, green chilli

## MAINS

### SPRING LAMB LOIN 32

braised shoulder, carrots, mint jus

### ATLANTIC COD FILLET 24

cockles, mussels, sorrel broth

### ROAST CAULIFLOWER (VG) 18

spring cabbage, spiced chickpeas, dukka tahini

### SALT BAKED HERITAGE BEETROOT (V) 21

lentils, goat's cheese, walnuts, pickled shallots, radish

## JOSPER GRILL

The Ethical Butcher, *pasture-fed British and Irish beef*

SIRLOIN 250g 34 · RIBEYE 250g 42 · CHATEAUBRIAND 500g 80

served with Sun Street butter, Koffman's fries

### MONKFISH TAIL 400g 32

on the bone, garlic butter

### BLACK TIGER PRAWNS each 5

garlic butter

## SIDES

KOFFMAN'S FRIES 5 · BABY GEM SALAD garlic croutons, house dressing (VG) 5

GRILLED MUSHROOMS garlic butter (V) 5 · POTATO PURÉE (V) 5 · CREAMED SPINACH nutmeg (V) 5

## DESSERTS

### YORKSHIRE RHUBARB CHEESECAKE 9

vanilla meringue, ginger ice cream

### VALRHONA DARK DOME 12

chocolate crumble, salted caramel ice cream

### PISTACHIO & RASPBERRY LAYER CAKE 11

pineapple crisp

### FRESH FRUIT & SORBET 8

### BRITISH & IRISH CHEESE SELECTION 14

(V) vegetarian · (VG) vegan · (GF) gluten-free · (N) nuts

Please always inform your server of any allergies or intolerances before placing your order.  
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.  
A discretionary service charge of 12.5% will be added to your bill.