



EVENING MENU

STARTERS

Yorkshire Venison Carpaccio

Smoked oyster emulsion, pickled Mount St John Golden beetroot, aged parmesan, watercress [GF] (4,7,8,9,14) **14**

Coriander Roasted Cauliflower

Black garlic emulsion, onion & cumin relish, cauliflower bhaji, coriander [GF] (1,9,13,14) **9**

Kkanpunggi Crispy Fried Chicken

Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, spring onion, black onion seeds [GF] (12,13,14) **11**

Atlantic Baby Prawns & Smoked Salmon Cocktail

Smoked paprika, gem lettuce, Bloody Mary gel, lime cucumber [GF] (1,3,4,5,9,14) **13**

Grilled Red Mullet

Confit heritage tomatoes, buttered samphire, tomato balsamic dressing, pickled mustard seeds, crispy shallots [GF] (5,7,9,14) **14**

Smoked Wood Pigeon Breast

Frisée, pork & apple bonbon, walnut tuile, apple purée, game dressing [GF] (4,7,9,10,14) **14**

Fountains Gold Cheddar & Spinach Gnocchi

Basil & hazelnut pesto, broad beans, garden peas, pickled shallot, cheddar crisp (2,4,7,10,14) **10**

Specials are available daily, from our fresh harbour landings to our pasta dish of the day, please ask the team for what is on today

MAINS

Steak & Ale or Chicken & Leek Pie

Buttered seasonal vegetables, homemade gravy, served with triple cooked chips or skinny fries or creamed potato (2,4,7,14) **22**

Beer Battered Hodgsons of Hartlepool Haddock & Triple Cooked Chips

Minted crushed or garden peas, lemon [GF] (4,5,7,9,14) **19**

Roasted Lamb Rump, Pressed Lamb & Potato Terrine

Carrot & harissa purée, pistachio dukkah, cavolo nero, charred spring onion, cumin jus [GF] (7,9,10,14) **33**

Pan Fried Chicken Supreme

Saffron & chorizo arancini disc, roasted pepper purée, charred courgette, chorizo crumb, salsa verde [GF] (4,7,14) **24**

Hot Honey Buttermilk Chicken Burger

Brioche bun, lemon & miso aioli, smoked streaky bacon, gem lettuce, pickled slaw, skinny fries (2,4,7,9,13,14) **21**

Roasted Pork Fillet

Fondant potato, buttered spinach, roasted mount st john rhubarb, pork & wild garlic butter bonbon, fennel jus, crackling [GF] (4,7,9,14) **26**

Tamarind & Palm Sugar Smoked Tofu

Green chilli coconut cream, roasted aubergine purée, Thai basil jasmine rice, lotus root crisps [GF] (13,14) **18**

Charred Leek & Potato Terrine

Confit hispi cabbage, roasted hazelnut granola, black garlic purée, pickled baby leeks, white wine & parsley cream [GF] (4,7,9,10,14) **19**

APÉRITIFS

Jug of Pimm's **25**

Glass of Silver Reign English Sparkling Wine **9.95**

Spritz **10**

Aperol / Campari / Limocello / St-Germain

Mojito **10**

Havana 3 Year Old / Mint / Lime / Brown Sugar / Soda

Kir Royale **10**

Fizz / Crème de Cassis

Pernod **6.60**

1 Part Pernod / 5 Parts Still Water / Served Over Ice

NIBBLES

Pitted Nocellara Olives [PB | GF] **4.5**

Hot Honey Glazed Pigs in Blankets
Spring onions & onion seeds [GF] (14) **8**

Truffle & Parmesan Macaroni Cheese Croquettes
(2,4,7,9) **7**

Garden Herb Focaccia

Flavoured butter or balsamic & Yorkshire rapeseed oil [PBA] (2,7,14) **4**

Teriyaki Glazed Pork Belly Bites

Crispy onions (2,13,14) **7**

Leek & Potato Hash Bites

Ranch dressing [GF] (7,9) **6**

Monkfish Cheek Scampi

Coronation curry aioli [GF] (4,5,9,13,14) **8**

SIDES 4.5

Rosemary Sea Salt Triple-cooked Chips (14)

Skinny Fries

Buttered Seasonal Vegetables (7)

Tenderstem Broccoli in Salsa Verde (7,14)

Kitchen Garden & Parmesan Salad (7,9,14)

Truffle Macaroni Cheese (2,7,9,14)

Onion Rings (14)

Creamed Potato (7)

White Cabbage & Carrot Kimchi (13,14)

Confit Hispi Cabbage, Smoked Bacon, Ranch Dressing
(4,7,9,14)



YORKSHIRE CUTS [GF]

8oz Flat Iron (7) **23**

8oz Sirloin (7) **30**

8oz Fillet (7) **43**

Served with charred oyster mushroom,
confit plum tomato & a choice of 2 sides

16oz Chateaubriand 85

(Serves Two) [GF] (7)

Served with roasted oyster mushrooms, confit plum
tomato, rosemary sea salt triple-cooked chips
or skinny fries & a choice of sauce and side

Sauces 3 each

Green Peppercorn & Brandy Sauce [GF] (7)

Yorkshire Blue Cheese Sauce [GF] (7)

Parsley & Basil Salsa Verde [GF] (7,14)



Fresh From Our MSJ Kitchen Garden

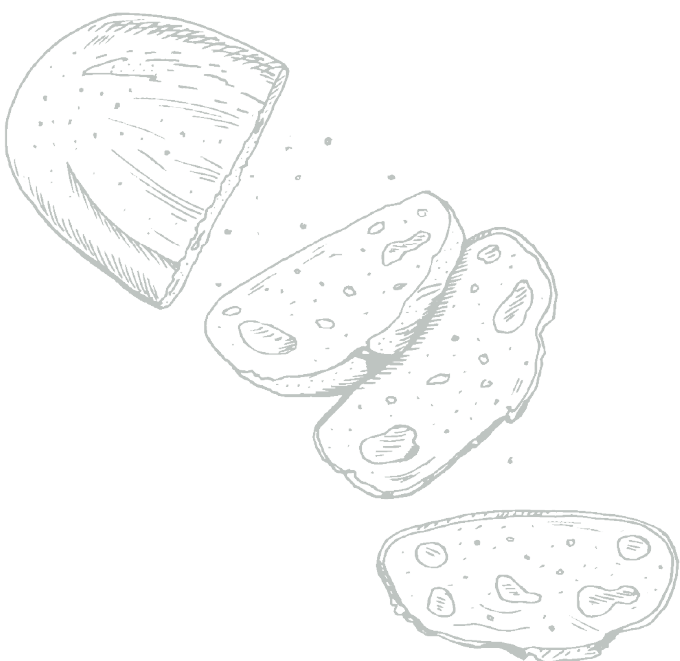
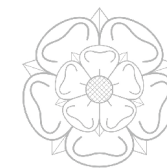
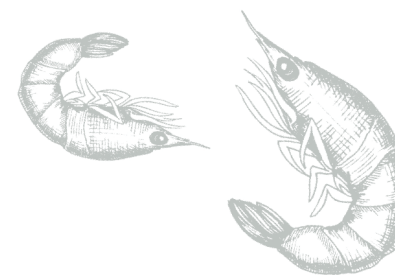
Many of the ingredients on our menu are grown just a few miles away at Mt St John, in our **Kitchen Garden**. Our chefs and gardeners work hand in hand, bringing seasonal fruits, vegetables and herbs to the table, just as nature intended.

V - Vegetarian | PB - Plant Based
PBA - Plant Based Alternative Available | GF - Gluten Free
GFA - Gluten Free Alternative Available
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin.
7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. Game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish.
A discretionary 10% service charge will be added to all tables.



PROVENANCE
COLLECTION



Proud to use the best produce Yorkshire has to offer

