



## LUNCH MENU

Monday to Thursday 12noon-3pm / Friday & Saturday 12noon-5pm

### 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**

*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, 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, charred spring onion, cavolo nero, 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**

**8oz Flat Iron Steak**  
Triple-cooked chips charred oyster mushrooms, confit plum tomato & a choice of side [GF] (7) **23**  
Add Peppercorn Sauce [GF] (7) **3** Add Blue Cheese Sauce [GF] (7) **3** Add Salsa Verde [GF] (7,14) **3**

**Sesame & Ginger Kitchen Garden Salad**  
Gem lettuce & salad leaves, julienne of carrots & peppers, pickled cucumber & shallots, broad beans, roasted sesame & ginger dressing, lotus root crisps [GF] (9,12,14) **14**  
Add Chicken [GF] (7) **6** Add Smoked Salmon [GF] (5) **5** Add Glazed Smoked Tofu [GF] (13,14) **4**

**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**

### SNACKS

**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**

### SANDWICHES

Served with a side salad

**Flat Iron Steak Ciabatta**  
Red Onion marmalade, frisée in toasted ciabatta (2,7,9,14) **15**

**Kkanpunggi Crispy Fried Chicken**  
Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, gem lettuce wrap (2,12,13,14) **11**

**Haddock Goujons**  
Lemon mayonnaise, smoked salmon, gem lettuce in brown or white bloomer (2,4,5,7,9,14) **12**

**Yorkshire Dry Cured Ham & Fountains Gold Cheddar**  
Tomato chutney, in brown or white bloomer (2,7,9,14) **12**

**Glazed Smoked Tofu**  
Pickled slaw, salad leaves wrap [PB] (2,9,13,14) **10**

[All available on gluten free bread]

## 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.



### 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)

### LIGHTER LUNCH £17each

Monday to Friday 12–3pm

**Kkanpunggi Crispy Fried Chicken**  
Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, spring onion, black onion seeds & skinny fries [GF] (12,13,14)

**Yorkshire Sausages**  
Creamed potatoes, onion gravy, crispy onions [GF] (7,14)

**Chicken & Garlic Caesar Salad**  
Sourdough croutons, gem lettuce, parmesan [GFA] (2,4,7,9)

**Fountains Gold Cheddar & Spinach Gnocchi**  
Broad beans, garden peas, white wine cream (2,4,7,14)

**Sesame & Ginger Glazed Haddock**  
Thai basil jasmine rice, spring onions [GF] (5,7,12,13,14)

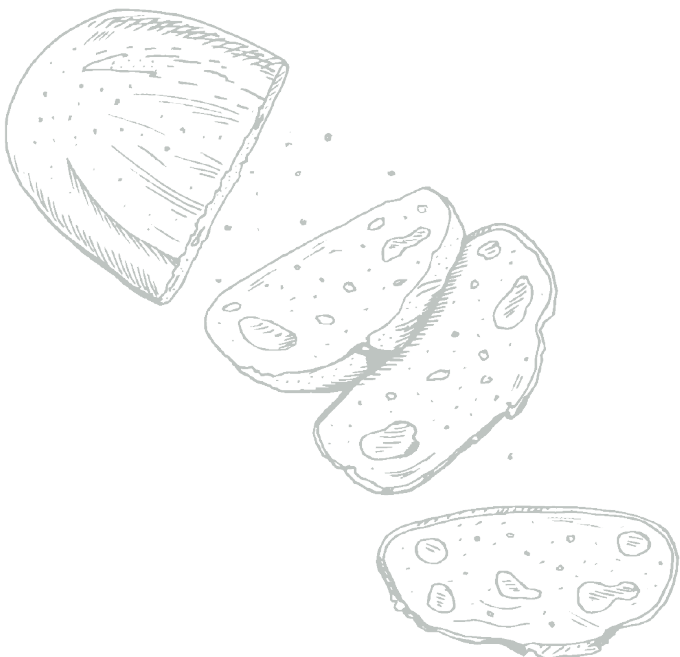
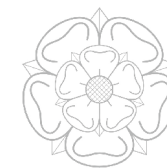
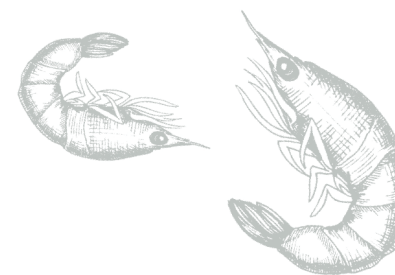
**Mount St John Garden Salad**  
Spinach & salad leaves, confit tomatoes, pickled cucumber, olives, beetroot, sourdough croutons, tomato balsamic dressing [GFA] (2,14)

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*

