

# SPRING DINING MENU

Three courses and a choice of cocktail for £35

Choose either a Paloma or a Tommy's Magarita in partnership with Mijenta Tequila

## GRAZING PLATES

Gordal olives 6

*Fish/Nuts (Almond)*

Leeds bread Co-op sourdough, Yorkshire butter, truffle hummus (v) 6

*Cereal (Wheat)/Milk/Sesame*

Mushroom and tarragon bhajis, sour cream 7

*Celery/Cereal (Wheat)/Egg/Fish/Milk/Sulphites*

Nduja and smoked applewood cheddar sausage rolls, tomato chutney 7

*Cereal (Wheat)/Egg/Milk/Mustard/Soya/Sulphites*

## STARTERS

Ham hock and parsley fritter, piccalilli, lentil velouté

*Celery/Cereal (Wheat)/Fish/Egg/Milk/Mustard/Sulphites*

Smoked cod roe mousse, Jerusalem artichoke and apple salad, samphire, pickled mussels, squid ink cracker

*Celery/Cereal (Wheat)/Fish/Molluscs/Sulphites*

Whipped feta, cucumber jelly, fennel, apple, seeded cracker, spiced red pepper ketchup (v)

*Cereal (Wheat)/Milk/Mustard/Sesame/Sulphites*

Ceviche of halibut, chilli, fennel, hazelnuts, apple caramel, radish, buttermilk +5

*Fish/Milk/Mustard/Nuts (Hazelnuts)*

## MAINS

Roasted chicken breast, caramelised onion tart, broccoli, red wine jus

*Celery/Cereal (Wheat)/Milk/Sulphites*

Pan-fried sea bream, cauliflower, roasted grapes, hazelnuts, potato and spinach, vadouvan sauce

*Celery/Fish/Milk/Nuts (Hazelnut)/Sulphites*

Butternut squash custard, Rosary ash goats cheese, roasted fennel, pumpkin seed crumb, sichuan honey and herb dressing (v)

*Cereal (Wheat)/Egg/Milk/Sulphites*

Braised shoulder of lamb, black olive mashed potato, roasted red pepper, whipped goats cheese, tenderstem broccoli, rosemary sauce +8

*Celery/Milk/Sulphites*

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

*Celery/Cereal (Wheat)/Egg/Milk/Mustard/Sulphites*

## DESSERTS

Chocolate sponge, brown sugar mousse, roasted hazelnuts, chocolate croquant, orange ice cream

*Cereal (Wheat)/Egg/Milk/Nuts (Hazelnut)/Soya*

Rhubarb and custard mille feuille, vanilla ice cream, rhubarb jelly, raw rhubarb

*Cereal (Wheat)/Egg/Milk/Nuts (Almond)/Mustard/Sulphites*

Rum and vanilla poached pineapple, coconut iced parfait, chilli, Amaretti cheesecake mousse, crispy yuzu meringues (v)

*Cereal (Wheat)/Egg/Milk/Nuts (Almond)/Sulphites*

Selection of cheese from our supplier Cryer & Stott, crackers, chutney (v) +2

*Celery/Cereal (Barley/Wheat/Rye)/Milk/Mustard/Sulphites*

## SIDES

Hand-cut chips, aioli 5.5

*Celery/Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites*

Fries, truffle and parmesan mayonnaise 5

*Celery/Cereal (Wheat)/Egg/Fish/Milk/Mustard/Sulphites*

Roasted carrots, cumin yoghurt (v) 5

*Milk*

Green beans, pancetta, shallot dressing 5

*Sulphites*



(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.