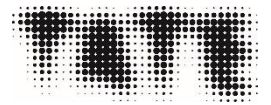


RESTAURANT MENU



2 COURSES £29

3 COURSES £35

STARTERS

MACKEREL

grilled mackerel fillet, smoked miso emulsion, fermented Tokyo turnips and Yorkshire rhubarb

CARROT SALAD

roasted carrot puree, shaved heritage carrots, orange and deep-fried feta

CURED DUCK BREAST

smoked duck breast, with jerusalem artichoke puree, pears, and hazelnuts

CROQUETTES

crispy pigs' head croquettes, with grilled artichokes, bitter Italian leaves, orange dressing, and horseradish

CELERIAC SOUP

with mushroom pesto, crème fraiche and black truffle

MAINS

LAMB

Yorkshire heritage breed lamb loin served pink with lentils, dates, yoghurt, aubergine, and chermoula dressing

PORK

pork loin with parsnip puree, trompettes, apples and miso caramel sauce

HAKE

baked hake with creamed kale, caramelised chicory and orange cardamom sauce

RAVIOLO

radicchio and rosemary raviolo, smoked mozzarella, candied walnuts, potatoes, onions, and seaweed

JACKFRUIT

crispy jackfruit, red peppers, grilled corn, almonds and pineapple

SIDES £4.50

CELERIAC & ROCKET REMOULADE

KALE & BAGNA CÁUDA

THICK CUT CHIPS

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS.
A DISCRETIONARY SERVICE CHARGE OF 12.5% AND SUGGESTED £1 DONATION TO TATE WILL BE ADDED TO YOUR BILL.