

## APERITIVES

### Aperol Spritz £7.00

Aperol, prosecco and soda

### Peach Bellini £6.00

Prosecco and peach

### Negroni £7.00

Hepple sloe & hawthorn gin, campari and red vermouth

## Lindisfarne Oysters

Served with shallot vinaigrette

1 X £3.00

3 X £8.00

6 X £ 15.00

## STARTERS

### Soup £6.00

Selection of two seasonal soups.

### Soufflé £7.50

Twice baked cheese souffle with parmesan

### Waldorf £6 / £10.00

Blue cheese, walnuts, grapes, celery, pear & bitter leaves

### Salmon £7.50

Hot smoked salmon ,dill, crème fresh and cucumber

### Pork £8.00

Pressing of pork head, sprout, chanterelle & hazelnut

### Caesar £7 / £12.00

Grilled chicken, parmesan, gem lettuce, Caesar dressing & anchovies

An optional 10% service charge will be added to your bill

If you have any allergies or food intolerances, please ask one of our members of staff for advise

## MAINS

### Gnocchi £14.00

Herb gnocchi, caramelised shallot, chestnut, confit egg & Ribblesdale

### Risotto £14.00

Spiced pumpkin risotto, sage and pistachio

### Burger £14.00

Beef patty, oglesheild, baby gem, sliced tomato, gherkin, homemade brioche & bone marrow fries

### Fish and chips £15.00

Beer battered cod, hand cut chips, mushy peas & tartare sauce

### Chicken £16.00

Roasted chicken breast, turnip, tender stem broccoli, corn & spelt

### Steak £16.00

7oz rump & frites with café de paris butter & mixed leaves

### Sea trout £18.00

Confit sea trout, black garlic, chicory and tarragon panisse