



Every Thursday from 5pm

£35 per person.
Includes half a bottle of wine

Lindisfarne Oysters – £4 each or 6 for £20 *served with bloody Mary or shallot vinegar*

Nocerella Olives – £4.00 • Warm Sourdough *with whipped butter* – £3.50

Starters

Waldorf Salad - *blue cheese, celery, grapes, apple*

Slow Cooked Pork Shoulder - *pickled shallot, celeriac remoulade, dijon*

Beef Tartare - *tabasco, egg yolk, sourdough toast*

Cured Trout - *beetroot, beetroot aioli, pickled fennel (+£5)*

Isle Of Mull Cheese Soufflé - *parmesan cream sauce (+£5)*

Roast Shetland Scallops - *garlic, chervil, parmesan (+£7.50)*

Steaks

Rump Steak

lean & full flavoured, best served medium rare

Local Dry Aged Sirloin Cannon (+£6.50)
lean & full of flavour, best cooked rare

Salt Aged Ribeye (+£8.50)
the fattiest, tastiest cut, best eaten medium

all served with French fries, chervil & garlic butter and watercress

if you prefer triple cooked chips +£3 per person

Sides

Cauliflower Cheese £5 - Buttered Mash £5 - Mixed Greens - £5

Peppercorn Sauce £3.50 - Blue Cheese Hollandaise £3.50

Desserts

Raspberry Sorbet - *vanilla ice cream, raspberries*

Chocolate Mousse - *chocolate crumb, Chantilly*

Blood Orange Tart - *dark chocolate sorbet*

Yorkshire Rhubarb - *custard panna cotta, ginger & walnut crumb (+£5)*

Steamed Seville Orange Marmalade Pudding - *crème Anglaise (+£5)*

Cumbrian & Scottish Cheeses - *quince, sourdough crackers (+£7.50)*

Book Now