

# EVENING SET MENU

2 courses 26.50 | 3 courses 33.00

## WINE MATCH

2 Courses 12.00 | 3 Courses 18.00

## STARTERS

Split Pea Soup

*with salt baked celeriac & orange zaatar* (VG/GF)

Wine Match | Gewurztraminer, Yealands Estate, Awatere Valley, New Zealand 13% (2013)

Carrot & Cashew Paté

*with pickles, salad & spelt crisps* (VG/N/GF option available)

Wine Match | Chenin Blanc, Bogle Winery 13.5% (2012)

Pine Nut Risotto

*with slow cooked shredded brussel sprouts & garlic* (VG/GF/N)

Wine Match | Chardonnay, Carrick Bannockburn, Central Otago, New Zealand 14% (2012)

Chioggia Beetroot Slivers

*with aged cashew puree & beetroot vierge* (VG/GF/N)

Wine Match | Petit Rosé, Ken Forrester, South Africa 14% (2012)

## MAINS

3 Types of Winter Squash *pureed, fondant and pickled with homewood's ewe ricotta gnudi, hazelnut & cavolo nero* (N)

Wine Match | Riesling, Trimbach, France 13% (2012)

Slightly Curried Cauliflower *poached cauliflower core with garlic lentil dhal, roast cauliflower and truffle puree, lightly spiced cauliflower and almond fritter, almond pilau rice & some kale* (VG/GF/N)

Wine Match | Chenin Blanc, Bogle Winery 13.5% (2012)

Calabrese Broccoli & Confit Jersey Royals *with spelt grain warmed in a smoked almond & olive oil emulsion, lovage & pickled cabbage* (VG/N)

Wine Match | Fleurie la Bonne Dame, Beaujolais, France. 13% (2013)

Confit Carrots and Onions *with creamed puy lentils, a cider cream mousse, greens & carrot puree* (GF)

Wine Match | Sancerre, Dominique Roger, France. 13% (2012)

Smoked Field Mushroom *glazed in rich mushroom demi-glace, with mushroom and walnut pate, potato, salt baked celeriac purée & market greens* (VG/GF/N)

Wine Match | Pinot Noir Reserva, Degras, Chile 14% (2012)

## DESSERTS

Salted Chocolate Tart *with blood orange sorbet & crushed pistachios* (VG/N)

Wine Match | Aleatico Di Puglia, Francesco Candido, Italy 14.5% (2006)

White Wine Poached Pear *with hazelnut parfait & crisp*

(VG/GF/N)

Wine Match | Amontillado Sherry, Jerez Xeres, Spain 17%

Honey Crème Bruleé *with Greek yoghurt sorbet, ginger crumb & thyme meringue*

Wine Match | Sauternes, Clos Dady, France 14% (2011)

Yorkshire Forced Rhubarb *with mascarpone cheese cake, orange and amaretto sorbet & smoked almonds* (N/GF)

Wine Match | Moscato D'Asti, Moncucco, Fontanafredda, Serralunga, Italy 5.5% (2011)

A Selection of English Cheese *with fig chutney & caraway crisps*

Wine Match | Eco Organic Malbec, Bodegas Santa Ana, Argentina 13.5% (2013)

## ON ARRIVAL

Olives | 3.95

Seasonal Pickles | 3.95

*Treat yourself...*

6 o'clock Gin & Tonic

4.95 | 6.50

Glass of Vouvray Brüt

6.10

## Beer of the Month

Independent Spirit Recommends

As featured in our drinks menu & updated on our blackboards. Please feel free to ask one of our staff for more details too.

## COCKTAILS

Grapefruit Martini | 7.50

*Deliciously smooth 6 o'clock gin with pink grapefruit.*

Rhubarb Rum Punch | 7.50

*Red leg vanilla and cinnamon spiced rum with tangy and sweet Yorkshire forced rhubarb*

Pear Bellini | 6.75

*Juicy King William Pear, topped with crisp, dry Vouvray Brut*

## SIDE DISHES

*Roast seasonal vegetables*  
(VG/GF) | 3.95

*Rosemary sautéed potatoes*  
(VG/GF) | 3.95

*Garlic broccoli*  
(VG/GF) | 3.95

*Mixed leaves with roasted seeds* (VG/GF) | 3.95

VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of allergens. Please consult our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements

Each dish is cooked to order so there may be a slight wait during busy periods.