

Wednesday 29th July

Set Menu Two Courses 26, Three Courses 31

Raspberry Mojito 8.50

Fresh Bread, Lemon Oil & Balsamic, Malden Salted Butter 4.5

Jam Jar Sausages- Dijon Mustard 5

Starter

Broccoli & Almond Soup, Harrogate Blue Cheese Croute

Pan Seared Sea Bass, Crispy Breaded Prawn, Spiced Paella

Sticky Sesame Coated Beef, Asian Salad

Sweetcorn & Chilli Spiced Fritters, Coriander & Carrot Puree, Mango Lassi

Mains

Pan Roasted Duck Breast, Dauphinoise, Red Cabbage

Pan Seared Salmon, Charred Vegetable's, Crispy Poached Egg, Salsa Verdi

Summer Pea & Mint Risotto, Roasted Squash, Parmesan Crisps

10 oz Sirloin Steak, Bearnaise Sauce Triple Cooked Chips (Sup 7)

Fish & Chips, Crushed Peas, Tartare Sauce

Pudding

Honey Roasted Peaches, Granola, Mascarpone Cream

Champagne & Summer Fruit Jelly, Clotted Cream

Apple Pear & Tarragon Crumble, Black Currant Sorbet

Sides 4

Maple Glazed Carrots

Baked Cauliflower & Broccoli Cheese

Rosemary Salted Fries

Rose

Côtes de Provence - Whispering Angel 43 / 86
Grapefruit and citrus combined with refreshing acidity

Côtes de Provence - Roubertas 29 7.60 / 9.90
If sunshine had a flavour, it would be something like this wine. Creamy soft, with flavours of strawberry.

White

Verdejo - Dominio de la Fuente 19.5 6 / 7.75
A great Spanish white with buckets of citrus, melon and cut-grass aromas, light crisp base. cheap & chic.

Pinot Grigio - Crescendo 25 6.75 / 8.95
Everything you would expect from Pinot Grigio but with bags more finesse.

Picpoul de Pinet - Plo D'isabelle 28 8.15 / 10.25
It's the ideal alternative for lovers of Chablis. It is a dry, minimal white at a snip of the price.

Sauvignon Blanc - Aromo 22 6.25 / 8.45
Gooseberry and citrus, with an underlying ripeness and a rounded finish.

Sauvignon Blanc - Fernlands 29 7.60 / 9.90
Everything you'd expect from fabulous Marlborough Sauvignon Blanc with boxing gloves

Chardonnay - Aromo 26 7.15 / 9.15
A private reserve with Vanilla and caramel background with a fresh, balanced and youthful palate and a vibrant, dry aftertaste

Dry Riesling - Kung Fu Girl 32
Elegant and complexity. Apricot, kumquat, nectarine and lime leaves. Great with a asian or spiced flavours

Chablis - Bouchet-Ludot 38
Full and slippery mouth feel, bursts quickly across the palate with concentrated citrus

Bread & Butter Chardonnay 35
A Californian creamy, decadent titan of a white, boasting endless notes of vanilla bean, almond, pineapple and peach.

Pierre Brevin - Pouilly Fume 44
Loire Valley Elegance ! light , bright and unquestionably pleasing.

Puligny Montrachet - Lucien Muzard 75
From Côte de Beaune, home to some of the most outstanding Chardonnays in the world.

Fizz

Prosecco - N.V. Casa Defra 32 7.95

House Champagne 49 9.50

Moet & Chandon Brut Imperial 59

Veuve Cliquot N.V. Brut 67

Laurent-Perrier Cuvee, Rose 89

Red

Pinot Noir Res - Oyster Catcher 22 6.25 / 8.45
All the flavour of a premium wine from USA but from Chilli which has fantastic conditions to grow this wine. Highly recommended served chilled.

Carignan - Baron de Baussac 26 7.15 / 9.15
A lesser known wine but velvety smooth and definitely worth a try.

Vina Carrasco Merlot 23 6.65 / 8.75
Vibrant Aromas of plums and strawberries marry a smooth jammy palate.

Rioja Reserve - Baron de Ebro 27 7.45 / 9.5
With a sumptuous lick of vanilla, a whiff of chocolate and red fruits. This rich wine is the elegant partner to all red-meat or our cheese board.

Malbec 'Q' Zucchardi 43
Bright blackberry, blueberry and floral aromas with notes of chocolate and plum. Super soft in texture.

Chateauneuf du Pape - Domaine Vieux Lazaret 49
Notes of preserved plum, berries fruit turns to spices

Cabernet Sauvignon - Chateaux St Michelle 35
Ripe blackcurrant and blackberry flavours. Cedar and vanilla follow on to a silky smooth finish that lingers on the palate. Washington, USA

Valpolicella Amarone - Latium Morini 45
Rich and full bodied with structured yet velvety tannins.

Malbec, Catena Alta, Mendoza 69
Catena Zapata put premium Malbec on the map.