



Meat Free Menu

22nd – 24th January 2025

To Begin

Homemade Garlic & Herb Sourdough Crackers *beetroot & ginger chutney*
(Complimentary for bookings)

Starters

Balsamic Caramelised Red Onion Tartlet *feta crumble & fresh thyme* 7.25

Mushroom & Truffle Paté *wild-farmed sourdough* 7.75

Amba-Glazed Grilled Leek Skewers *amba sauce, flatbread* 7

Gnocchi Bravas *crispy fried gnocchi, bravas sauce* 6

Parsnip & Red Lentil Soup *warming spices, topped with parsnip crisps* 6.75

Mains

Miso Shallot Grilled Cheese Sandwich *sweet potato fries, siracha mayo dip* 13.50

Radicchio & “Bacon” Pappardelle *white wine reduction, fresh thyme, saffron* 13

Butternut Squash & Pistachio Borek *filo pastry, pistachio crumb, wilted kale* 17.50

Haggis, Neeps & Tatties *whiskey cream sauce* 16.75

Ancho Black Bean Stew *coriander & onion slaw, guacamole, blue corn tortillas* 15.50

Desserts

Dark Chocolate, Miso & Tahini Mousse *sesame brittle* 6

Yorkshire Forced Rhubarb & Apple Crumble *amaretto cream* 6.50

Mulled Wine Poached Pear *vanilla ice cream* 6.75