

EVENING MENU

Aperitif

Bread

House baked sourdough
whipped truffle butter £4.5

Olives

Kalamata, Beldi,
Nicoise £4.5

Oysters

Lindisfarne Oysters
1 x £5 | 3 x £13.5 | 6 x £24.5

Aperol Sour

Aperol, Fresh Lemon,
Honey £9

Whitebait

Fried white bait &
lemon aioli £6

Hepple 74

Hepple Sloe & Hawthorn, Lillet
Rose, Fresh Lemon, Prosecco £9.5

Starters

Steak Tartare

Heritage beef tartare, leek emulsion,
mushroom & St. Ewes egg yolk £13

Souffle

Fox red Leicester and chive souffle with
toasted sourdough £10

Crab

Buttered crumpet, crab, cucumber &
fennel salad, herb emulsion £12

Carrot

Heritage carrot, coconut, dukka, nigella
& coriander £9

Honeydew

Honeydew melon, prosciutto, stracciatella,
chilli and lime dressing & basil £9

Moules à la bière

North sea mussels, pennine pale, lardons,
cream, parsley £11

Main Course

Halibut

Pan roasted halibut, beurre rouge, smoked
mussels, jerusalem artichokes & enoki £34

Venison

Loin of Raby Venison, celeriac, blackberries,
port jus & black pudding rosti £38

Risotto

Beetroot risotto, endive, pistachio &
harrogate blue £22

Lasagna

Barbequed butternut squash, brown butter,
crispy sage & toasted pinenuts £24

From The Josper

The Josper is a charcoal powered oven and grill giving smokey flavour.

Steak Frites

JD Hall of Corbridge dry aged Rump steak, garlic
herb butter, fries & salad £27

Chicken supreme

Chicken supreme, cafe de paris, rocket &
parmesan fries £26

Seabass

Canooed josper grilled seabass, nduja,
& chickpea, chimichurri sauce &
tenderstem £30

Burrata

Burrata, isle of wight tomatoes, spinach,
tomato pesto, basil, rocket & grilled
sourdough £20

Side Dishes

Heritage chantenay & labneh | Skin on fries | Tenderstem Broccoli with Salsa Verde
Buttered seasonal potatoes | Chargrilled Hispi, smoked almond & lime emulsion | £5 each

We hope you enjoy our food and service.

We add a discretionary 10% service charge to your bill, but if you are not happy please do not pay it and let us know if there is anything we can do better.
Your wellbeing is important to us, so please speak to a member of our team about any dietary requirements