

Our small plates menu is designed for sharing, dishes are brought to the table when they are ready We recommend three small plates per person

Small Plates January Sale

Snacks

Freshly baked garlic, confit onion and thyme focaccia, oil and balsamic £6 (w)

Queen Gordal olives £4 (V/GF)

Crispy roast potatoes, truffle and parmesan £6 (GF)

Cider and chive glazed chorizo £6

Organic Padron peppers, sea salt, lemon £6

Native oysters; x3 £10 / x6 £18

Lime, cucumber and chilli granita, pickled jalapeno / Classic mignonette / Tabasco and Yuzu dressing

Small plates - 50% off marked dishes

Crispy chilli beef, vermicelli noodles, coriander powder £12 £6

Sweet potato fritti, sourced cream and chive £9-£4.50

Caramelised honey, oregano and lemon grilled saganaki cheese, chargrilled pitta £12-£6

Charred Holmfirth pork collar, apple and caper jam £13 £6.50

Yorkshire pancetta and Manchego croquettes, smoked garlic aioli £12 £6

Buttermilk buffalo chicken thighs, blue cheese sauce, celery £13 £6.50

Crispy fish taco, pico de gallo, avocado puree, carrot and mooli £14 £7

Shell on tiger prawns, tom yum bisque, chilli and spring onion £14 £7

Carrot and honey glazed beetroot, whipped ricotta, chimmichurri, dukkah £11 £5.50

Charred flatbread, sauteed wild mushrooms, caramelised onion butter, parmesan £10 £5.00

Sautted Tenderstem broccoli, jeow som dressing, puffed wild rice, coriander £11 £5.50

Chicken liver parfait choux bun, fig and port chutney £12 £6.00

8oz Sykes House Farm Flat Iron steak (served pink) (Harissa pesto or Brandy peppercorn sauce) £18

Pan seared king scallops, curried onion puree, charred girotte onions, tandoori poppadom £17

Available Wednesday to Saturday evenings and Friday and Saturday Lunch throughout January Begins Friday 9th January / Ends Saturday 31st January Maximum group booking 14 guests