

All day 12pm till 10:30pm

SNACKS

Olives VG GF DF 81 kcal	4
Devilled whitebait, tartare sauce 486 kcal	8
Deep fried gnocchi, black truffle and parmesan V 401 kcal	8
Bastardo, pickled garlic GF DF 190 kcal	9
Sourdough & roasted garlic butter V GFA 134 kcal	6
STARTERS	
Grilled langoustines, fennel pollen, grilled lemon GF DF 381 kcal	14
Roasted squash $\&$ sage tortellini, pumpkin broth, roasted pumpkin seeds VGDF 321 kcal	12
Harewood Estate venison croquettes 457 kcal	10
Burrata, roasted badger flame beetroot, beetroot jam, hazelnuts $^{ m VGFA478kcal}$	13
Roasted courgette & thyme soup, herbed croutons VG GFA DF 311 kcal	9
Wild boar terrine, violet mustard, toasted brioche 449 kcal	11
MAINS	
Roasted seasonal squash, farro, chestnut gremolata, crispy kale $^{ m VG~DF~545~kcal}$	19
Oven roasted cod, artichoke, mussels, chicken & calamansi GF DFA 571 kcal	28
18hr braised short rib ragu, chilli, fennel pollen puffs, tagliatelle 905 kcal	25
FROM THE GRILL	
Turkey ballotine, braised red cabbage, pigs in blankets 784 kcal	28
Market fish w/fish bone peppercorn sauce GF	MP
Ex-dairy Sirloin W/sauce Robert GF DFA 882 kcal	40
Baby chicken, British xo, charred sweetcorn, corn purée, burnt lime GFA DFA1001 kcal	28



SIDES

Mixed leaves with lemon dressing VG GF DF 160 kcal	6
Fine beans, almonds, confit chilli & garlic VG GF DF 230 kcal	6
Crispy potatoes, chervil, garlic honey V DF 541 kcal	6
House fries VG DF 303 kcal	6
Mac & Cheese, crispy shallots & crispy capers $^{\rm V}$ 440 kcal	6

 $^{\mathrm{V}}$ vegetarian

^{VG} vegan

^{GF} gluten-free

DF dairy-free

 $^{\mathrm{GFA}}$ gluten-free available $^{\mathrm{DFA}}$ dairy-free available