



## Starters

- Seasons Soup**, warm focaccia bread (gf\*)(v)(vg\*) **6**  
**Scallops**, ratatouille, red sorrel, crispy bacon, basil (gf) **14**  
**Chicken Liver Pate**, red onion marmalade, sourdough (gf\*) **10**  
**Crispy Pig Cheek**, wild garlic aioli (gf) **10**  
**Dill Dressed Prawns**, sourdough crisp, pickled cucumber, olives (gf\*) **11**  
**Goats Cheese & Tomato Tart**, grandma's chutney (v) **10**

## Mains

- 6oz Bistro Rump**, garlic king prawns (shell on), dauphinoise potatoes, buttered green beans, jus (gf) **27**  
**Duck Breast**, garlic mashed potato, chicory, roasted leeks, red wine jus (gf) **25**  
**Lamb Ragu Pappardelle**, olives, parmesan crisp **22**  
**Vegan Lasagne**, pickled fennel salad, focaccia (gf)(v)(vg) **18**  
**Herbed Crusted Hake**, fondant potato, wild garlic cream sauce, grilled asparagus (gf) **26**  
**Honey & Soy Salmon Parcel**, Thai noodle salad, coriander **25**

## Grill (during 50% offer evenings, supplement charges on all Grill items apply)

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms or Scotland (depending on the time of year)

- 6oz Fillet **34**      8oz Fillet **38**      10oz Sirloin **30**      10oz Rib Eye **36**  
*Served with a choice of fat chips, skin on fries, new potatoes or truffle and parmesan fries (supp 1.50) vine plum tomato, portobello mushroom, onion rings, watercress (gf\*)*

## Sauces 2 50

Diane(gf)(v) Peppercorn(gf)(v) Yorkshire Blue Cheese(gf)(v)

## Sides 4

- Fat Chips (v)  
Skin on Fries (gf\*)(v)  
Parsley New Potatoes (gf)(v)(vg\*)  
Onion Rings (gf\*)(v)  
Mixed Seasonal Greens (gf)(v)(vg\*)  
House Salad (gf)(v)(vg)  
Truffle and Parmesan Fries **5 50** (gf\*)

(gf) gluten free (gf\*) gluten free option (v) vegetarian (v\*) vegetarian option (vg) vegan (vg\*) vegan option (n) contains nuts (n\*) may contain nuts.

\*Please note that we are not a nut free kitchen, but we do try our best to prevent any cross contamination\*

\*Please inform your server of any allergies/dietary requirements, as dishes may be altered to suit, or alternatives may be available\*



### **Desserts 8.50**

**Chocolate Cheesecake**, textures of raspberry (v)

**'Tequila Rose' Panna Cotta**, flapjack crumb, strawberries (gf)

**Yorkshire Rhubarb & Custard Tart**, rhubarb compote (v)

**Bakewell Roly Poly**, English custard (v)(n)

**Blueberry & White Chocolate Bread & Butter Pudding**, coconut Chantilly cream (v)

### **Cheese Board 14.50**

All our cheeses are chosen with expert knowledge and care for quality, flavour, and diversity.

Brie

Smoked Applewood Cheddar

Wensleydale Cranberry

Yorkshire Blue

*Crackers, Grandma's Chutney, Apple, Grapes, Celery* (gf\*)(v)

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FINE DINING  
WICKERSLEY