



# Main Menu

## Starters

- (v) Heritage tomato salad, Leeds blue Ewes cheese, smoked basil oil £7
- (v) Tempura sprouting broccoli, oglesfield cheese, kimchi & hot sauce £7
- Crispy pig cheek, rhubarb ketchup & bbq pineapple £7
- Sautéed Tiger Prawns, saffron rice & aioli £8
- (v) Asparagus, slow cooked egg yolk & herb crumble £7
- Marinated tuna loin, pickles, chilli jam & yuzu mayonnaise £7.5

## Mains

- Royal oak cheese Burger, relish, pickles, brioche bun & chips £13.5
- Market fish, polenta cake, heritage tomatoes & salsa verde £14.5
- Herb Fed Chicken, spring vegetable broth, wild garlic & king oyster mushrooms £14
- Gressingham Duck, Szechuan pepper, heritage carrots, local honey & roast plums £16
- Dry aged Beef Fillet, crushed potatoes, onion textures & pepper sauce £23.5
- (v) Asparagus, green pea & spinach risotto with lemon & mint £13
- (vg) Moroccan spiced Aubergine, herb roasted potatoes & gazpacho sauce £13

## Sides

all £4

- Hand cut chips ~Spring greens in herb butter
- battered Onion rings~ baby potatoes- little gem, caesar dressing

## Desserts

- Coconut & pineapple parfait, rum syrup & hazelnut praline £6.5
- Lemon curd tart, creme fraiche & basil sorbet £6.5
- Black Forest chocolate fondant £7 (allow 20 minutes)
- Chef's selection of cheeses with crackers and chutney
- 3 for £7 5 for £9
- (please ask the team for our cheese list)

An optional 12.5% service charge will be added to your bill. For assistance with allergens and dietary requirement please ask your server.