



Oyster Bar

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: **3 for £7.50 / 6 for £13**

Oyster Taster, Pink Shallot Vinaigrette, Lemon & Tabasco: **£3.50 each**

To Start

Chicken Liver Parfait, Herb Butter, Pickled Vegetables, Melba, Chutneys **£10**

Smoked Salmon, Pickled Beetroot, Crevettes, Shrimp, Aiolis **£12**

Leek and Fennel Veloute, Truffle Oil (v) **£9**

Dressed Whitby Crab, Aiolis, Fresh Bread **£14**

Pan Fried Cuttlefish, Pickled Fennel, Pink Peppercorn Dressing **£10**

Mains

Pan Fried Fillet of Halibut, Purees, Langoustine Bisque **£25**

WH&G Carpetbagger, Fillet Steak, Oyster, Tenderstem Broccoli, French Fries **£34**

WH&G Fish Pie, Mornay Sauce, White Fish, Seafood, Pomme Puree **£25**

Pan Fried Halloumi, Tenderstem Broccoli, Purees (v) **£22**

Slow Cooked Shin of Beef, Purees, Port & Rosemary Reduction **£25**

Tempura Cod, Minted Marrowfat Peas, French Fries, Tartar **£22.50**

On The Side

Seasoned French Fries **£3.50**

Buttered Roasted Vegetables **£3.50**

Cherry Tomatoes, Red Onion, Balsamic **£3.50**

To Finish

Sticky Toffee Pudding, Pecan Nuts, Vanilla Cream, Black Treacle Sauce **£8**

Dark Chocolate Delice, White Chocolate Foam, Raspberry Sherbet (gf) **£8**

Lemon Posset, Lemon Curd, Shortbread Crumb **£8**

Selection of Cheeses, Biscuits & Chutney **3 for £11 or Full (5) for £15**

(V) Vegetarian (G) Gluten Free. All of the dishes can be prepared Gluten Free – Please ask for details
We cannot guarantee that any items are completely allergen free due to kitchen production methods.