

## LUNCH MENU

### Oyster Bar:

Fresh Lindisfarne Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: 1 for **3.50**, 3 for **9**, 6 for **17**  
New Orleans Style Grilled Lindisfarne Oysters: 3 for **10**, 6 for **18**

### To Start/Light Bites:

Roast Parsnip & Apple Velouté, Garden Thyme Potato Scone (V) (GF) **9**  
Ham Hock Terrine, Pickled Pineapple, Toasted Brioche, Dressed Rocket (GF with GF bread) **10**  
'Bloody Mary' Prawn Cocktail, Brown Bread (GF with GF Bread) **12**

### Main Courses:

Boltmaker Beer Battered Cod or Halloumi (V), Minted Marrowfat Peas, Skin on Chips, Tartare Sauce **18**  
WH&G Burger, (Cheese & Bacon optional), BBQ Sauce, Gherkins, Cherry Tomatoes, Skin on Chips **16**  
Steamed Shetland Mussels, White Wine Cream & Garlic, Ciabatta, Skin on Chips (GF with GF bread) **9/18**  
Winter Squash, Chestnut Mushroom & Feta Terrine, Skin on chips, Red Harissa Jus (V) (GF) **16**  
Rocket, Blue Cheese, Walnut & Fig Salad (V) (GF) **12**  
Yorkshire Pork Cheek Hotpot, Apple Gravy, Garden Peas, Skin on Chips **20**

### Snacks or Sides:

Bread, Olives & Balsamic **4.50**  
Skin On Chips & Aiolis **4**

### To Finish

Chefs Garden Apple & Cinnamon Crumble, Black Treacle Toffee Sauce, White Chocolate Custard (GF) **8**  
White Chocolate 'Crème Caramel', Brûlée Fig, Almond Biscotti **8**  
Rum Roasted Plum, Pinot Noir Rice Pudding, Spiced Rum Syrup, Shortbread (GF) **8**  
Blackcurrant Sorbet, Winter Berry Compote **6** (VE/GF)  
Selection of French and English Cheeses, Biscuits & Chutney **3 for 11, 5 for 15**

*(V) Vegetarian (GF) Gluten Free (VE) Vegan. 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.*

## Lunch Menu – Paired Wines

### Oyster Bar

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: 1 for **3.50**, 3 for **9**, 6 for **17**

*Glass: Taittinger Brut Reservé £13.00*

New Orleans Style Grilled Oysters 3 for **10**, 6 for **18**

*175ml Glass: Sancerre, Domaine Girard £9.75*

### To Start

Roast Parsnip & Apple Veloute, Garden Thyme Potato Scone(V) (GF with GF bread) **9**

*175ml Glass: Macabeo-Verdejo, Legado Munoz £4.95*

Bloody Mary Prawn Cocktail, Brown Bread (GF with GF bread) **14**

*175ml Glass: Sauvignon Blanc, Sileni Estate £7.25*

Ham Hock Terrine, Pickled Pineapple, Toasted Brioche, Dressed Rocket (GF with GF bread) **10**

*175ml Glass: Merlot, Karu Estate £5.65*

### Main Courses

Steamed Shetland Mussels, White Wine Cream & Garlic, Crusty Bread, Skin on Chips (GF with GF Bread) **18**

*175ml Glass: Sancerre, Domaine Girard £9.75*

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin On Chips, Tartar Sauce **18**

*Glass: Taittinger Brut Reservé £13.00*

Slow Cooked Yorkshire Beef Shin, Chimichurri Pearl Barley Risotto, Red Wine Jus, Crispy Parma Ham (GF) **24**

*175ml Glass: Château Morillon 2019, St.Emilion Grand Cru £12.50*

WH&G Burger, (Cheese & Bacon optional), BBQ Sauce, Gherkins, Cherry Tomatoes, Skin on Chips **16**

*175ml Glass: Merlot, Karu Estate £5.65*

Rocket, Blue Cheese, Walnut & Fig Salad (V) **12**

*175ml Glass: Sauvignon Blanc, Sileni Estate £7.25*

Yorkshire Pork Cheek Hotpot, Apple Gravy, Roasted Root Vegetables, Cider Braised Baby Apples (VE) **20**

*175ml Glass: Pinot Noir, Frunza £5.95*

### On The Side

Seasoned Skin On Fries

Buttered Roasted Vegetables

Cherry Tomatoes, Red Onion, Balsamic, Parsley

Buttered Samphire

**3.50** Each

### To Finish

White Chocolate 'Crème Caramel', Brulee Fig, Almond Biscotti **8**

*50ml Glass: Monbazillac, Domaine l'Ancienne Cure £4.00*

Chef's Garden Apple & Cinnamon Crumble, Treacle Toffee Sauce, White Chocolate Custard (GF) **8**

*50ml Glass: Tokaji Aszu 5 Puttonyos £7.50*

Rum Roasted Plum, Pinot Noir Rice Pudding, Spiced Rum Syrup, Shortbread (GF) **8**

*50ml Glass: Tokaji Aszu 5 Puttonyos £7.50*

Blackcurrant Sorbet, Winter Berry Compote **6** (VE / GF)

*50ml Glass: Monbazillac, Domaine l'Ancienne Cure £4.00*

Selection of French and English Cheeses, Biscuits & Chutney 3 for **12**, 5 for **16** (V)

*50ml Glass: Churchill's 10 Year Old Tawny Port £6.50*

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