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Main Menu

For Daily Specials See Board in Restaurant

Oyster Bar

Fresh Lindisfarne Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: 1 for **3.5**, 3 for **9**, 6 for **17**

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

To Start

Roast Parsnip & Apple Veloute, Garden Thyme Potato Scone (GF) (V) **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**
Gin & Tonic Cured Salmon, Heritage Beetroot Carpaccio, Horseradish Cream (GF) **14**

Mains

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

Loin of North Sea Halibut, Confit Garlic & Thyme Fondant Potato, Sea Greens, Curried Mussel Cream (GF) **26**

WH&G Spiral Vegetable Tart, Pea Fricassee, Skin on Chips (VE) **20**
WH&G Fish Pie, Mornay Sauce, White Fish, Mixed Seafood, Pomme Puree, Buttered Samphire **26**

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin on Chips, Tartare Sauce 24
Winter Squash, Chestnut Mushroom & Feta Terrine, Skin on Chips, Red Harissa Jus, Dressed Rocket (V) (GF) **22**

Yorkshire Pork Cheek Hotpot, Apple Gravy, Roasted Root Vegetables, Cider Braised Baby Apples **22**

On The Side

Seasoned Skin On Fries
Buttered Roasted Vegetables
Cherry Tomatoes, Red Onion, Balsamic, Parsley
Buttered Samphire
3.50 Each

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)

Main 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

WH&G Gin & Tonic Cured Salmon, Heritage Beetroot Carpaccio, Horseradish Cream (GF) **14**

175ml Glass: Sancerre, Domaine Girard £9.75

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

Loin of North Sea Halibut, Confit Garlic & Thyme Fondant Potato, Sea Greens, Curried Mussel Cream (GF) **26**

175ml Glass: Sancerre, Domaine Girard £9.75

WH&G Fish Pie, Mornay Sauce, White Fish, Seafood, Pomme Puree, Buttered Samphire **26**

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

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin On Chips, Tartar Sauce **24**

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

Winter Squash, Chestnut Mushroom, Feta Cheese, Skin on Chips, Red Harissa Jus, Dressed Rocket (V / VE) **22**

175ml Glass: Merlot, Karu Estate £5.65

Yorkshire Pork Cheek Hotpot, Apple Gravy, Roasted Root Vegetables, Cider Braised Baby Apples **22**

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, Treacly 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**

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

(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.