## Fresh Rock Oyster Bar

# Pink Shallot Vinaigrette, Lemon \& Tabasco: 1 for 3.5, 3 for 9.5, 6 for 18 Or <br> New Orleans Style Butter Baked Oysters: 3 for 11, 6 for 19 

## To Start

Yorkshire Belly Pork, Red Cabbage Slaw, Smokey Corn Fritter 12 (gF)
East Coast Seafood Chowder, Crusty Bread 12 (GF with gF bread)
WHG G\&T Smoked Salmon, Pickled Romanesco Cauliflower, Beetroot, Horseradish Crème Fraiche 14 (gF)
Whipped Feta, Roasted Pepper, Crispy Chickpeas, Crusty Bread 9 (vigf with gf Bread) Garden Thyme Potato Scone, Asparagus, Poached Egg, Hollandaise 9 (VEGF)

## Mains

Meat
Yorkshire Beef Cheek Ragu, Tagliatelle 24
Chicken Supreme, Bubble \& Squeak, Baby Leeks, Whisky Cream, Crispy Chicken Skin 22 (gf)

Fish<br>North Sea Seabass, Chorizo \& Fennel Ragu, Brown Butter Fondant Potato 22 (gr) Smoked Haddock Fillet, New Potatoes, Cherry Tomatoes, Tenderstem Broccoli, Roasted Chilli Butter 24 (gf)<br>WH\&G Fish Pie - Mornay Sauce, White Fish, Mixed Seafood, Pomme Puree, Buttered Samphire 25<br>Boltmaker Beer Battered Cod Loin, Minted Marrowfat Peas, Skin On Fries, Tartar Sauce 22

Vegetarian \& Vegan
Vibrant Spring Vegetable Tagliatelle 21 (v) Curried Lentil Cottage Pie, Saag Aloo Potatoes 19 (vengaf) Halloumi Burger, Red Cabbage Slaw, Rocket, Cajun Mayo, Skin on Fries 18 (vigF with gF Bun)

Sides<br>Skin on Fries 4<br>Buttered Roasted Vegetables 4<br>Tomato \& Onion Salad 4 Buttered Samphire 4 Aspen Fries (Truffle \& Parmesan Shavings) 4.50

Rocket \& Parmesan Salad 5

## To Finish

White Chocolate Mousse, Berry Compote, Peanut Brittle, Cocoa Chantilly 8 (vgar) Honey Panna Cotta, Raspberries, Shortbread 8 (vig)
Vanilla Yorkshire Pudding Profiteroles, Golden Syrup, Chocolate Cream 6 (v)
Blackcurrant Sorbet, Berry Compote 6 (velgr)
Selection of Yorkshire Cheeses, Biscuits \& Chutney 3 For 11, 5 for 15 (v/gF with gr Crackers)

