

# WINTER DINING MENU

THREE COURSES AND A ST-GERMAIN SPRITZ £28

## GRAZING PLATES

Leeds Bread Co-op sourdough, Yorkshire butter, truffle hummus (v) 6

Cereal (Wheat)/Milk/Sesame

Gordal olives 6

Fish/Nuts (Almond)

Nduja mini sausage rolls, sour cream 6

Cereal (Wheat)/Egg/Milk/Soya/Sulphites

Cheese croquette, spiced tomato dip 6

Celery/Cereal (Wheat)/Crustacean/Egg/Milk/Mustard/Sulphites

## STARTERS

White bean soup, ham hock, spinach, truffle oil

Celery/Milk

Feta mousse, roasted red peppers, black olives, compressed cucumber (v)

Cereal (Wheat)/Milk/Sulphites

Whipped salmon, apple, hazelnut, pickled beetroot, sourdough

Cereal (Wheat)/Fish/Milk/Nuts (Hazelnut)/Sulphites

Thai style crab cakes, fennel salad, chilli and coriander dressing, brown crab mayonnaise +5

Celery/Cereal (Wheat)/Crustacean/Egg/Fish/Milk/Mustard/Sulphites

## MAINS

Roasted chicken breast, parmentier potatoes, kale, wild mushrooms and tarragon ragout

Celery/Milk/Sulphites

Pan-fried sea bream, roasted baby gem lettuce, potato gnocchi, salsa verde

Cereal (Wheat)/Fish/Milk/Sulphites

Warm purple sprouting broccoli salad, butternut squash, walnut dukkha, goats cheese, ginger and miso dressing

Milk/Nuts (Walnut)/Sesame/Soya/Sulphites

7oz flat iron steak salad (kale, avocado, pomegranates, warm new potatoes, roasted red onion) chimichurri dressing +8

Sulphites

Roasted sirloin of beef, Yorkshire pudding, roasted potatoes, seasonal vegetables, red wine jus +5 **ONLY AVAILABLE ON SUNDAYS**

Celery/Cereal (Wheat)/Egg/Milk/Mustard/Sulphites

## DESSERTS

Vanilla pannacotta, lime, coconut cookie, passion fruit sorbet

Cereal (Wheat)/Milk/Mustard

Whipped chocolate ganache, cranberry, orange, amaretti crumb (v)

Cereal (Wheat)/Egg/Milk/Mustard/Nuts (Almond)/Soya/Sulphites

Sticky toffee pudding, toffee sauce, candied pecans, vanilla clotted cream ice cream

Cereal (Wheat)/Egg/Milk/Nuts (Pecans)/Sulphites

Selection of cheese from our supplier Cryer & Stott, crackers, chutney +2

Celery/Cereal (Barley/Wheat)/Milk/Mustard/Sulphites

## SIDES

Hand-cut chips, aioli 5

Celery/Cereal (Barley/Wheat)/Crustacean/Egg/Fish/Milk/Mustard/Sulphites

Fries, truffle and parmesan mayonnaise 5

Celery/Cereal (Barley/Wheat)/Crustacean/Egg/Fish/Milk/Mustard/Sulphites

Savoy cabbage, pancetta 5

Milk

Honey-glazed carrots, tarragon butter (v) 5.5

Milk



— LEEDS & COVENTRY —

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies please inform your waiter. Please note that allergens are used on our premises and dishes cannot be altered on ordering to adhere to regulations. Beverages may contain sulphites, eggs, fish, crustaceans, milk, or gluten used as a fining agent.

All prices are inclusive of V.A.T. A discretionary service charge of 10% will be added to your bill.