

SPRING DINING MENU

Three courses and a choice of cocktail for £35

Choose either a Paloma or a Tommy's Margarita in partnership with Mijenta Tequila

GRAZING PLATES

Gordal olives 6

Fish/Nuts (Almond)

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

Cereal (Wheat)/Milk/Sesame

Crispy polenta bites, cheesy beer dip 7

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

Nduja and smoked applewood cheddar sausage rolls, tomato chutney 7

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

STARTERS

Spiced marinated mozzarella, pea and spinach salad, mint jelly, crispy sourdough, lemon dressing (v)

Cereal (Wheat)/Milk/Sulphites

Roasted mackerel mousse, mackerel tartare, focaccia croûte, beetroot, apple

Cereal(Wheat)/Fish/Milk/Mustard/Sulphites

Confit duck leg ballotine, duck fat cooked carrot and panko breadcrumbs, yoghurt, orange gel, kohlrabi and fennel slaw

Cereal(Wheat)/Milk/Sulphites

Ceviche of halibut, chilli, fennel, hazelnuts, apple caramel, radish, buttermilk +5

Fish/Milk/Mustard/Nuts (Hazelnuts)

MAINS

Sumac marinated braised pork belly, hummus, chickpeas, broad beans, pickled red onion, kalamata olives, artichokes, chicken sauce

Celery/Milk/Sesame/Sulphites

Roasted cod loin, crushed new potatoes, roasted baby gem, warm tartare sauce

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

Truffled mac and cheese, roasted cauliflower, charred fennel, crispy kale, balsamic, spiced tomato dressing (v)

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

Braised shoulder of lamb, black olive mashed potato, roasted red pepper, whipped goats cheese, tenderstem broccoli, rosemary sauce +8

Celery/Milk/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

Chocolate sponge, brown sugar mousse, roasted hazelnuts, chocolate croquant, orange ice cream

Cereal (wheat)/Egg/Milk/Nuts (Hazelnut)/Soya

Treacle tart, blueberry compote, lime leaf, yoghurt sorbet (v)

Cereal (Wheat)/Egg/Milk/Soya

Rum and vanilla poached pineapple, coconut iced parfait, chilli, Amaretti cheesecake mousse, crispy yuzu meringues (v)

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

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

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

SIDES

Skin on hand-cut chips, aioli 6

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

Fries, truffle and parmesan mayonnaise 6

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

Tenderstem broccoli, confit garlic and chilli dressing (v) 6

Peas, chorizo and chive butter 6

Milk



MIJENTA
TEQUILA

(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.