

## Nibbles

House Sourdough with Lamb & Wild Garlic Butter - £3.00 Chilli & Garlic Marinated Olives - £3.50

# Starters

Soup of the Day with Artisan Bread - £5.00 Ham Hock Terrine, Goat's Curd & Pea Salad - £8.00 House Cured Trout, Wasabi Aioli & Seasonal Pickles – 9.00 Charred Purple Sprouting Broccoli, Potato Purée, Potato Crisps & Spring Cresses (Vegan) - £7.00

#### Mains

8oz Rump Steak, Triple Cooked Chips & a choice of Peppercorn Sauce or Garlic Butter - £20.00
Market Fish – Please ask your server for today's Catch & Garnish - £16.00
Battered Haddock, Triple Cooked Chips & Crushed Peas - £15.00
'Scarborough Fair' Sausage, Creamed Mash &, Red Onion Gravy - £15.00
Asparagus, Mushrooms, Wild Garlic, Lemon & Hazelnuts (Vegan) - £16.00

# Side Dishes

Baby Gem Lettuce, Ranch & Pickled Red Onion £3.50 Heritage Potatoes with Soured Cream & Chive £4.00 Sprouting Broccoli & Blue Cheese £4.50 Triple Cooked Chips £4.00 Triple Cooked Chips with Dale End Cheddar & Truffle £4.50 Invisible Chips 0% fat, 100% charity

Hospitality Action

Small £3.00, Large £5.00

By adding our Invisible Chips to your order, you are choosing to donate to the worthy charity Hospitality Action. Thank you for chipping in!

## Desserts

"Rhubarb & Custard" Yorkshire Rhubarb, White Chocolate Cremeux & Shortbread - £7.00 Carrot Cake, Cream Cheese & Clementine - £6.00 Selection of Artisan Cheeses, Fig Chutney & Fruit Toasts - £12.00 Sticky Ginger Sponge, Spiced Pineapple with Coconut & Lime Cream - £6.00

Please note, we are currently only accepting card payments.

If you have any questions or any other dietary requirements please don't hesitate to speak to a supervisor or manager who will be happy to help. Some menu items contain nuts and other allergens. As a result traces of these could be found in other products served here. A 5% Service Charge is added to all bills and 100% distributed directly to all our staff VAT is charged at the prevailing rate. Brasserie Manager Evan Williams-Box – Head Chef Ross Forder