



# DEVONSHIRE FELL

BURNSALL

## To Start

### Selection of House Cured Meats

Homemade Bread & Pickles

11

### Charcoal Roasted Butterflied Sardines

Garden Herb Salsa Verde & Estate Tomatoes

9

### Padron Peppers

Muhammara, Sesame Labneh & Sumac

8

### Crispy Sprats

Caper Mayonnaise & Lemon

7.5

### Chicken & Morcilla Croquette

Romesco Sauce

8

## From the Grill

All our cuts are locally sourced, cooked over sustainable local charcoal.  
Served with a choice of sauce, our triple cooked chips & a fresh garden salad

### 32 Day Aged Sirloin Steak

220g

36.5

### 32 Day Aged Ribeye Steak

300g

40

### Coffee & Marmite Marinated Onglet Steak

300g

19

### Tomato Glazed Monkfish Tail

400g Cooked on the Bone

24

### Harissa Grilled Cauliflower Steak

250g

16

## Mains

### Char Sui Pork Belly

Wild Rice Salad & Kimchi Slaw

16

### Devonshire Fell Fish & Chips

Crushed Peas & Tartar Sauce

17.5

### Butternut Squash & Sage Ravioli

Toasted Pinenuts & Burre Noisette

16

## Sides - 6

Garlic Grilled Mushrooms

Pigs In Blankets

Marinated Tomato & Red onion salad

Roasted Bone Marrow

Garlic & Chilli Shell on Prawns

## Sauces - 4.5

Béarnaise

Green Peppercorn & Bone marrow

Garden Herb Salsa Verde

Shepard's Purse Harrogate Blue

Café de Paris Butter

## To Finish

### Tiramisu

Tia Maria, Chocolate Sponge, Mascarpone Cheese

9

### Summer Pudding

Wild Berries, Clotted Cream

8

### Yorkshire Parkin

Toffee Sauce, Vanilla Ice cream

9

### Yorkshire Cheese Board

Choice of 3 cheese, Crackers & Quince Paste

11.5