

DINNER MENU

2-courses - 60 pounds

3-courses - 75 pounds

SNACKS

OUR BREAD

Hendo's butter

To Start...

STICKY PORK CHEEK
fermented turnip & peach

SMOKED HADDOCK
burnt leek, potato & curry veloute

RED PEPPER POLENTA
sweetcorn, lime & BBQ green pepper

HIGHLAND WAGYU TARTARE
parmesan custard, mushroom & bovril
(add Australian Black Truffle - £6 supplement)

To Follow...

NORTH SEA COD
cauliflower, smoked potatoes & dashi broth

FREE RANGE PACKINGTON CHICKEN
summer squash, cavolo nero
& black garlic teriyaki

SALT BAKED CELERIAC
nasturtium, brown butter hollandaise
& stilton dumplings

4oz PRIME ANGUS FILLET
duck fat "chips", sun blushed tomato
ketchup & peppercorn sauce

8oz PRIME ANGUS FILLET
(£10 supplement)
duck fat "chips", sun blushed tomato
ketchup & peppercorn sauce

SIDES -£5.00 Each

HERITAGE CARROTS, salsa verde
CAVOLO NERO, black garlic teriyaki
KOFFMAN FRIES, aged parmesan

*PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES*

*PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK*

To Finish...

RIVERSIDE CHEESE
please pick three cheeses from below

APRICOT SOUFFLE
Sheffield honey granola & yoghurt sorbet

"BULLIONAIRE"
Bullion chocolate cream, caramel jelly
& coffee ice cream

TOASTED COCONUT PANNA COTTA
pineapple, rum & mango

CHEESE
served with crackers, grapes, celery butter,
quince & house chutney

additional course
3-cheeses - 15 pounds
5-cheeses - 20 pounds
7-cheeses - 25 pounds

PEAKLAND BLUE
cows milk - blue - Derbyshire

SNOWDONIA BOMBER
cows milk - cheddar - Wales

TUNWORTH
cows milk - soft - Hampshire

WENSLEYDALE, Old Roan
cows milk - hard - Yorkshire

DOVEDALE BLUE
cows milk - blue - Derbyshire

RAGSTONE
goats milk - soft - Herefordshire

DELICE DE BOUROGNE
cows milk - soft - Burgundy - France

EPOISSES
cows milk - soft - Burgundy - France

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