

VEGAN MENU

STARTERS

Garden Beetroot Terrine £8

Pickled Carrots, Raithwaite Chutney, Spelt Toast

Pea and Mint Soup £8

Herb Oil

Spring Onion and Spinach Bhajjis £8

Curried Mayonnaise, Sultanas

MAINS

Tofu and Soba Noodle Stir Fry £18

Pak Choi, Peppers, Spring Onions, Mange Tout,
Chilli and Ginger Dressing

Artichoke, Broad Bean and Basil Gnocchi £17

Broccoli, Peas, Watercress Pesto

Salt-baked Carrot £18

Fennel, Charred Courgette, Orange and Tarragon
Couscous, Carrot Jus

DESSERT

Elderflower Sorbet £9

Poached Yorkshire Strawberries

Caramelised Pineapple £8

Rum and Raisin Purée, Aquafaba Meringue

Whole Roasted Peach £9

Almond Milk Purée, Thyme Syrup

For allergens please ask our staff for information.
We include a discretionary service charge at 10%.

AFTER DINNER COCKTAILS

After 1822	£12
Irish Whiskey, Crème De Menthe, Chocolate Liqueur, Cream	
Negroni	£14
Discarded Sweet Casacara Vermouth, Scotch Whiskey, Campari, Orange	
Baileys Martini	£12
Baileys, Vodka, Baytown Espresso, Sugar	

DIGESTIF (50ML)

Rhum J.M Reserve XO	£12
Libations Spiced Rum	£10
Patron Añejo Tequila	£15
Château de Laubade VSOP	£8
Vaudon XO Cognac	£16
Cálem Port	£6
Shrubb J.M Liqueur d'Orange	£7
Limoncello Melett	£6
Yorkshire Cream Liqueur	£8
Saliza Amaretto	£8
Asahara Shuzo Umeshu	£6
Mr Blacks Coffee Liqueur	£10

WHISKY (50ML)

Maker's Mark Bourbon	£8
Koval Organic Bourbon	£14
Filey Bay Flagship	£12
Filey Bay Moscatel	£14
Wolfburn Aurora	£12
Balvenie Caribbean Cask	£14
Dalmore 12 yr	£14
Ardbeg	£12
Talisker 10 yr	£14
Slane	£12