

BREAKFAST

Served until 11:45am

Full Yorkshire Breakfast GFA 17

Thick-cut smoked bacon, sausage, black pudding, flat mushroom, tomato, fried egg, homemade beef fat hash brown, house beans.

Eggs Benedict 10

Homemade English muffin, treacle ham, hollandaise, poached Springtime Farm eggs.

Shakshouka VOA 13.50

Rich spiced tomato sauce with poached eggs & focaccia.

Lobster Arnold Bennett 19

Chopped lobster stuffed omelette, glazed in an aged cheddar béchamel sauce, sourdough toast.

Smoked Salmon Scrambled Eggs GFA 14

House salmon smoked over hickory wood, crème fraîche, scrambled egg, sourdough.

Wild Mushrooms VOA 14

Sautéed mushrooms on toast, poached eggs, autumn truffle & aged Parmesan.

Avocado On Toast V,GFA 10

With poached Springtime Farm eggs.
Add bacon 4

American Style Pancakes 12

Crispy streaky baon, Maple syrup, berry compote.

Gluten free pancakes available on request

HAND SHUCKED LINDISFARNE OYSTERS

3 for £14 or 6 for £24

With chef's selection of dressings;

Tempura, fermented strawberry hot sauce & crispy garlic

Smoked dashi & yuzu

Shallot vinaigrette

GF - Gluten Free, GFA - Gluten Free Adaptable, VG - Vegan, V - Vegetarian, N - Contains Nuts

Our menus contain allergens, if you suffer from a food allergy or intolerance please inform a member of our restaurant team. Whilst we take every care with allergens, we cannot guarantee our food or drinks to be 100% allergen free, due to the environment in which they are prepared