

DINNER MENU

APPETISERS

Artisan breads, olive oil, balsamic £4.50

TO START

Beef shin raviolo, bone marrow broth, celeriac remoulade £14

Smoked chalk stream trout, beetroot carpaccio, dukka, lemon £14

Baked oysters, spinach and pancetta crumb, Wakame seaweed, dulce butter, sourdough £18

Heritage tomato salad, whipped feta, olive oil, basil (V) £10

Bailiffgate soup of the day, crusty sourdough (V) £8

MAINS

Pan seared mackerel fillets, sweet potato fondant, tender stem broccoli, chilli oil £26

Roast duck breast, confit leg, Roscoff onions, crispy skin, Salardaise potatoes £30

Caramelised carrot tart tatin, feta, onion and sesame crumble, sage butter (V) £22

New season rump of lamb, slow cooked shoulder hot pot, harissa jus £32

Beer battered cod, hand cut chips, Bailiffgate mushy peas, tartare sauce, lemon £19

Shetland mussels, garlic, cream and parsley, sourdough, fries £18

Bailiffgate burger, sourdough bun, chilli jam, crisp pancetta, Monterey Jack cheese, our own burger sauce, fries £19

FROM THE GRILL

All our steaks are cut from locally sourced beef and come with triple cooked chips, parmesan and rocket salad

10oz rib-eye £38

8oz fillet £40

10oz sirloin £38

8oz rump £27

16oz Chateaubriand for 2 (*best cooked medium rare - please allow 20 minutes*) £82

Choice of sauces: Diane, peppercorn, or Béarnaise. £4

SIDES - £6 EACH

Buttered new potatoes, chives

Buttered seasonal vegetables

Hand cut chips

Tender stem broccoli, chilli, sesame

Fries

(V) Vegetarian. Please inform your server of any allergies or dietary requirements before ordering. We have dedicated menus for Gluten Free or Vegan options. Please ask your server if this would benefit you. While we take all reasonable steps to avoid cross-contamination. We cannot guarantee that any of our dishes are completely free from allergens. A discretionary 12% service charge will be added to your bill. All prices are inclusive of VAT.

