

AFTERNOON TEA

Enjoy High Tea with Champagne specials

2 pm – 5 pm | £24 - £30

PRE BOOKINGS ONLY

AVAILABLE EVERY DAY FROM 12PM

NIBBLES

Bread & butter 3.5 | Olives 4.5 | Mixed nuts 4.5

STARTERS

Tomato and red pepper soup 7

Salmon rillettes, radish, apple, lemon zest, chives 10

Burrata, courgette, peas, mint, basil oil 8.5

Potted ham celeriac remoulade 10

Chicken wings, tamarind sauce, coriander cress 10.5

Salt and Sichuan pepper baby squid, chilli & coriander 11

Dressed Heritage tomatoes, peperonata, goats curd 8.5

SALADS

Caesar salad, pancetta, anchovies, soft boiled free-range egg 13

Add: Grilled free-range chicken breast 5.5 | Halloumi 4

Superfood salad, kale, cucumber, alfalfa, avocado, grapefruit, nuts 13.5

Tuna Nicose, free-range egg, olives, anchovies, potato, green beans 16

BBQ MENU

Weekends – Weather permitting

Dry- aged beef burger, smoked Applewood cheese, Chimichurri mayo 15

Chermoulata marinated chicken burger 15

Chickpea, sweet potato, mixed bean burger relish 15

10oz sirloin steak, chimichurri 30

SIDES

Coleslaw 5

Chips 5

Corn on the cob 5

YORK & ALBANY

MAIN COURSES

Slow roasted pork belly, apple & kohlrabi, burnt apple puree 22

Pan seared seabream, artichoke barigoule, sauce vierge 23

Beer battered fish & chips, crushed peas, tartare sauce 19

Herb crusted lamb rack, spinach, Heritage carrots, and leeks 26

Spinach and ricotta ravioli, charred spinach, lemon emulsion 17

British short rib beef burger, triple cooked chips,

Monterey Jack cheese, Chimichurri mayo 17

Add: Bacon 3

Cashew butter chicken curry, saffron rice & crème fraiche 19

Street Pizza Special 15

10 oz Sirloin steak, watercress 30

Sauces: Blue cheese | Peppercorn | Béarnaise

SIDE DISHES

Buttered runner beans 5

Triple cooked chips 5

Seasonal vegetables 5

Creamy mashed potatoes 5

DESSERTS

Selection ice creams & sorbets 6.5

Indulgent ice cream sundae for sharing 12
(Eton Mess, Vegan Oreo or Sticky Toffee)

Sticky toffee pudding, vanilla ice cream 7.5

Chocolate torte, mango sorbet 7.5

Vanilla panna cotta, strawberry's 7.5

Chocolate brownie 7.5

KIDS EAT FREE

One complimentary Child's meal (up to 12 years) per adult dining a main course from the à la carte menu.

Offer applies to Children's Menu only.

Not in conjunction with any other offers. Available every day.

WEEKEND BRUNCH

Enjoy our Brunch options

11 am – 2 pm

SATURDAY & SUNDAY

AVAILABLE MON – FRI 7AM-12PM | SAT – SUN 7AM-2PM

BREAKFAST

FULL ENGLISH BREAKFAST 14

Dingley dell bacon, Cumberland sausage, free-range eggs, grilled tomato, field mushroom, baked beans

VEGGIE BREAKFAST 12

Spinach, free-range eggs, grilled tomato, flat field mushroom, halloumi cheese, baked beans

Fresh pastries 3 each

Granola, yoghurt, berry compote 6.5

Organic porridge oats, apricot chutney, pistachio 5.5

Fresh fruit salad 7

Toast & fruit jam 3

Scramble eggs & Smoked salmon 11

Smashed avocado on toast, poached egg 9.5

Brioche bun with fried egg, bacon or sausages 8

Eggs Benedict 10.5

Eggs Florentine 10.5

Eggs Royale 12

SIDE DISHES

Baked Beans 3 | Grilled Tomato 3 | Mushrooms 3

Sausage 4 | Bacon 4 | Fresh Avocado 4 | Salmon 5

SUNDAY ROAST

12 pm – 9 pm

Roast Beef 25 | Roast Chicken 23 | Roast Pork 23

(Served with Yorkshire pudding, roasted potatoes, carrots & seasonal vegetables)

Vegan Nut Roast 17

(Served with roasted potatoes, carrots & seasonal vegetables)

If you have food allergy or sensitivity, please speak to a member of staff about ingredients in our dishes before you order your meal.

A 12.5% discretionary service charge will be added to your bill.

All prices are inclusive of VAT.