



# canapés

3 choices plus 1 vegan/vegetarian option

## DEEP-FRIED DEVILLED WHITEBAIT

Bloody mary mayonnaise, lemon, vinegar

## CHICKEN SATAY SKEWERS

## GOATS CHEESE BONBON

Truffle-honeyed fig, walnut, watercress

## CITRUS-CURED SEABASS

Olive tapenade, toasted croute

## SMOKED PORK SAUSAGE ROLL

Bourbon BBQ sauce

## GARLIC SKEWERED TIGER PRAWNS

Coriander roasted garlic oil, chilli

## MINI YORKSHIRE PUDDING

Pulled beef, Yorkshire pudding, wasabi mayo

## CRISPY PORK BELLY CUBES

Tossed in bourbon BBQ sauce

## BETROOT ARANCINI

Balsamic glaze

## ROASTED RED PEPPER HUMMUS

Toasted ciabatta, crispy onions

## MUSHROOM ARANCINI

Grated parmesan, truffle oil





# street food

Gluten free options available for all dishes  
All dishes served with fries

## **PULLED PORK SANDWICHES**

Hickory smoked pulled pork in BBQ sauce with house made slaw in a brioche bun

## **BUFFALO CHICKEN LOADED FRIES**

Crispy fried chicken, spicy buffalo sauce, ranch sauce, jalapeños

## **CHICKEN GYROS**

Grilled chicken thigh wrapped in a flatbread with fries, lettuce, tomato, cucumber, tzatziki and chilli sauce

## **PULLED BEEF TACOS**

Pulled beef tacos with pink onions and salsa verde

## **HOT DOG**

A jumbo hot dog served in a brioche roll with American mustard, ketchup and crispy onion

## **PLANT BASED HOT DOG**

A jumbo plant based hot dog served in a brioche roll with American mustard, ketchup and crispy onion **VE**

## **CHILLI AND LIME HALLOUMI**

Flatbread loaded with chilli and lime halloumi, shredded lettuce and bloody mary mayo

## **PULLED JACKFRUIT SANDWICHES**

Pulled BBQ jackfruit in BBQ sauce with house made slaw and in a brioche style bun **VE**

# desserts

## **NEW YORK BAKED CHEESECAKE**

Strawberry syrup, fresh berries

## **CHOCOLATE BROWNIE**

Chantilly cream, popping candy

## **CHURROS**

Tossed in cinnamon sugar with chocolate dip





# three courses

## starters

### CAPRESE SALAD

Sliced beef tomato, mozzarella and basil with balsamic glaze and extra virgin olive oil

### GARLIC AND CHILLI PRAWNS

Served with toasted brioche and micro salad

### KOREAN FRIED CHICKEN

With *Asian* slaw and tossed in a gochujang and *BBQ* sauce

### CHICKEN LIVER PARFAIT

Served with caramelised red onion marmalade, toasted ciabatta and micro-green salad

### TOMATO AND BASIL SOUP

With double cream and rosemary ciabatta croutons

### CHICKEN, APRICOT AND PANCETTA TERRINE

With toasted brioche and micro salad

### GARLIC MUSHROOM

In a cream and parsley sauce served on toasted ciabatta with rocket.

### YORKSHIRE HERITAGE TOMATO BRUSCHETTA

Served with 25year aged balsamic vinegar on toasted ciabatta with fresh rocket **VE**

### BETROOT FALAFEL

With a red pepper hummus, extra virgin olive oil and pomegranate seeds **VE**







## mains

### **BRAISED YORKSHIRE REARED BRITISH WAGYU SHORT RIB**

With creamed mashed potato, baby rainbow carrots, braised red cabbage and beef stock gravy

### **POACHED CHICKEN BREAST**

With wholegrain mustard mashed potato, tender stem broccoli and chicken cream jus

### **CRISPY PORK BELLY**

With fondant potato's, chantenay carrots and apple cider jus, crackling and bacon

### **PAN FRIED SALMON FILLET**

With lemon risotto

### **ROASTED COD LOIN**

With crushed new potato's, salsa verde and Yorkshire heritage tomato salad

### **YORKSHIRE GRASS FED 14 HOUR BRAISED STEAK AND ALE PIE**

With mashed potato, peas gravy and parsnip and beetroot crisps

### **BEETROOT WELLINGTON**

With mashed potato, tender stem broccoli and 25 year aged balsamic vinegar **VEO**

### **MUSHROOM BOURGUIGNON**

With mashed potato and tender stem broccoli **VEO**

## desserts

### **VANILLA CRÈME BRULÉ**

With shortbread and berries

### **ORANGE POSSET**

With berry compote and shortbread

### **VANILLA CHEESECAKE**

With fresh berries and chantilly cream

### **POACHED PEAR**

With sweet mascarpone and prosecco syrup **VEO**

### **CHOCOLATE BROWNIE**

Chantilly cream, chocolate sauce **VEO**

