

Snapery East Organic Sourdough – *sunflower seed romesco, chive oil (vg)* | **7.5**

Perello Olives – *pitted green Spanish gordal picante olives* | **6**

SUMMER DRINKS

Pimms Jug | **28**

Campari Spritz | **11**

Scotch Egg – *sage & onion seasonal pork, cacklebean egg* | **8.5**

Heirloom Tomato & Burrata Salad – *basil pesto, crostini* | **12.5**

Cheesy Arancini & Arrabbiata Sauce – *mozzarella stuffed risotto balls, tomato sauce, shaved parmesan* | **9.5**

Spiced Chorizo & Sweet Potato Croquettes – *garlic aioli* | **9.5**

Buffalo Chicken Wings – *classic hot sauce, blue cheese dip* | **9.5**

Pan Seared Scallops – *parsley & garlic butter, crispy Japanese bread crumbs (three per portion)* | **16.5**

Beef Rump – *from Dexter cattle sourced at Hellifield Farm, Yorkshire* | **27**

Chicken Supreme – *herb fed, free range* | **21**

Pork Belly – *roasted pork belly, Tamworth farm, outdoor-reared, native breed pork* | **25**

Lamb Rump – *Ashbridge family farm, rare breed Yorkshire lamb* | **26.5**

Veggie Wellington – *sweet potato, cavolo nero, mushroom (v) remove Yorkshire (vg)* | **18**

Little Dukes – *half size portion of seeded (v), pork, beef or chicken roast* | **10.5**

**All roasts are served with Yorkshire pudding, roast potatoes, mixed greens, carrots & red wine gravy
(vegan potatoes & gravy with Seeded Roast)**

Skin on Rosemary Fries | **4.5** Extra Yorkshire Pudding | **0.5** Cauliflower Cheese | **5**

Sticky Date Pudding – *clotted ice cream, physalis* | **8**

Chocolate Burnt Cheesecake – *strawberry coulis* | **8**

Classic Tiramisu – *espresso dipped ladyfingers, rich mascarpone, marsala wine* | **8**

Crisp Meringue – *topped w whipped cream, mixed berries, mint syrup drizzle* | **8**

Affogato – *Perky Blenders espresso with vanilla bean ice cream* | **5.5**

add a shot of Tiempo Espresso | **5** Frangelico | **4** Amaretto | **4**

Ice Cream – *strawberry, chocolate, vanilla bean, salted caramel* | **2.5 per scoop**

Sorbet – *mango, mediterranean lemon, mandarin* | **2.5 scoop**

An optional 12.5% service charge will be added to your bill.

Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan