

NO.

1

YORK

House Menu

available noon - 9pm

NIBBLES

- Fresh-baked sourdough, Longley Farm butter **5.5**
- Nocellara del Belice DOC olives (NGCI, PB) **6.5**
- Mixed roasted nuts (NGCI, PB) **4**
- Roasted red pepper, goats cheese, olive taco **4.5**
- Salted cod, tomato, preserved lemon taco **6.5**
- Beef fillet tartare, chives, shallots, cornichons, onions taco **6.5**
- North Sea oysters, upon availability
- with merlot vinegar and shallots (NGCI) or Champagne granita (NGCI) **5.5**
- Half dozen **30** / Dozen **60**

SMALL PLATES

- Hummus, crudités, warm bread selection (NGCI, V) **15**
- Beef tartare, chives, shallots, cornichons, egg yolk, sourdough **20**
- Soy-cured salmon, wasabi crème fraîche **20**

LARGE PLATES

- Sirloin served with mushroom and tomato **35**
- Choose between peppercorn or chimichurri
- Chicken supreme, quinoa salad, fries (NGCI) **30**
- Fish of the day (market price)
- Ravioli (please ask for daily flavour) **28**
- Black Angus beef burger, beef cheek, truffle cheese, nduja mayonnaise **18**

SIDES

- Seasonal greens **6.5** | Green salad **6.5** | New potatoes **6.5** | Skin-on fries **6.5**
- Rocket & heritage tomato salad (DF, NGCI) **6** | Beef fat chips, Dijonaise **9**
- Non beef fat chips, Dijonaise, chives (NGCI) **9**
- Rocket & heritage tomato salad (DF, NGCI) **6**

DESSERTS

- Crème brûlée **12**
- Apple crumble served with warm custard **12**
- Warm chocolate brownie served with vanilla ice cream **12**

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

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (PB) Plant Based (DF) Dairy Free.

Food prepared in our kitchen may contain one of the 14 allergens. If you have a food allergy, please let a member of the team know.