

SHEARS YARD

STARTERS

- Confit cod's tongue, potato rosti, warm tartar dressing, kohlrabi & dill £7
Jerusalem artichoke orzotto, artichoke crisps,
black garlic & kale pistou (VE) £6.5
- Torched smoked salmon, smoked haddock rilette, brown butter bread crumbs
& cucumber £7
- Pressed ham hock & apple terrine, Waldorf salad,
dehydrated Yorkshire blue cheese £7.5
- Poached chicken, truffle & parmesan beignet with gherkin ketchup £8
- Whipped goats cheese mousse, red wine pickled beetroot, walnut,
roast beetroot & pomegranate dressing (V) £6.5

MAINS

- Ponzu glazed duck breast, kimchi vegetable & seaweed salad,
wasabi pea & sesame dukkah £24
- Hake, salt baked celeriac, anchovy remoulade, broccoli,
lemon & tarragon butter £17
- Chestnut mushroom biryani, cauliflower korma, coriander & toasted
nori seaweed (VE) £14
- Butter roast guinea fowl supreme, liver parfait, toasted yeast vinaigrette,
white cabbage & bacon £18
- Pan roast turbot fillet & king scallop, roast chicken sauce,
cauliflower & grapes £22
- Potato, onion & Tunworth cheese suet pudding, confit carrot
& caramelised onion broth (V) £16

SIDES

- All sides (V) - £4.00
- Hand cut chips, roast garlic aioli
- Roast carrots with cumin & maple syrup
- Dressed rocket & parmesan salad
- Winter greens & smoked Maldon butter

All dishes may contain allergens; please advise your server of any allergies &
we can provide more detail

February offer: Order before 7pm Tues-Fri and receive 25% discount from your
food bill – T&C's apply