



## STARTERS

<b>House Sourdough</b> paired with our whipped butter of the day	<b>£4</b>
<b>Dressed Whitby Crab</b> celeriac, apple, lemon, toasted sourdough bread	<b>£19</b>
<b>Spring Vegetables</b> Yorkshire asparagus, confit pink fir potatoes, bagna cauda, Chardonnay dressing	<b>£12</b>
<b>Chicken Liver Parfait</b> plum, orange, pickles, Brioche toast	<b>£12</b>
<b>Prawn Cocktail</b> Argentinian pink "prawn", cucumber, baby gem, lemon cured tomato	<b>£14</b>
<b>Thai-Spiced Cornish Crab Risotto</b> lemongrass, lime leaf, green chilli	<b>£15</b>

## MAINS

<b>House-aged Duck</b> sweet and sour cherry, beetroot, orange endive, hoisin bun	<b>£28</b>
<b>Yorkshire Lamb Rump</b> potato rosti, capers, raisin, herbed pea puree, broad beans	<b>£30</b>
<b>Cod</b> clotted cream mash potato, Roscoff onion, Yorkshire asparagus, young garlic cream	<b>£28</b>
<b>Halibut</b> leek fondue, peppercorn cream, crispy shallots, watercress	<b>£32</b>
<b>Butter Pie</b> smoked cheddar sauce, chives and onion soubise	<b>£22</b>

## THE MEAT MARKET

All our steaks are served with chips and malt-glazed onion. Sourced from Waterfold Farm in the Yorkshire Dales this family-owned farm graze their cattle on idyllic lush grassland. The meat is dry-aged for a minimum of 28 days which naturally improves the taste and texture.

<b>House-aged Yorkshire Pork Chop</b>	<b>£28</b>
<b>8oz Fillet</b> the most tender cut of beef, very lean and comes from the lower-middle of the back	<b>£44</b>
<b>10oz Sirloin</b> delicious small rim of fat, which renders to carry flavour within the steak. Recommended medium rare	<b>£45</b>
<b>10oz Ribeye</b> generous marbling of fat, which renders the most tastiest of steaks. Recommended medium/medium rare	<b>£48</b>
<b>16oz Chateaubriand</b> The Chateaubriand is classed as the "Best of the Best" when it comes to Beef Steaks, it consists of the fillet head and is very lean and very tender. It will be expertly carved at your table.	<b>£100</b>



jamesMARTIN  
MANCHESTER

## SAUCES

<b>Peppercorn sauce</b>	<b>£5</b>	<b>Bone Marrow &amp; Black Truffle</b>	<b>£5</b>
<b>Chimichurri</b>	<b>£4</b>	<b>Beauvale Blue Cheese</b>	<b>£4</b>

## SIDES

<b>Roasted Heritage Carrots</b> rosemary, confit garlic	<b>£6</b>	<b>Dripping Chips</b> caramelised onion salt	<b>£5</b>
<b>Spring Greens</b> Yorkshire asparagus, peas, broad beans, brassicas, herbed garlic butter	<b>£6</b>	<b>Caesar Salad</b> baby gem lettuce, pancetta, anchovies, parmesan	<b>£6</b>
<b>Beef Fat Rosti</b> truffle mayonnaise	<b>£5</b>	<b>Mac 'n' Cheese</b> four cheese sauce, fresh macaroni	<b>£9</b>

## DESSERTS

<b>White Chocolate and Whiskey Bread and Butter Pudding</b> croissant pudding, whiskey ice cream, honeycomb	<b>£10</b>
<b>Sticky Toffee Pudding</b> butterscotch sauce, salted caramel ice cream	<b>£10</b>
<b>Strawberries and Clotted Cream Pavlova</b> Torched meringue, strawberry sorbet, strawberry compote, clotted cream Chantilly	<b>£10</b>
<b>Rhubarb and Custard Tart</b> Poached Yorkshire rhubarb, crème diplomat, crisp sweet pastry	<b>£10</b>

## SELECTION OF BRITISH CHEESES

**£17**

**Homemade crackers, seeded stout bread, homemade chutney, quince purée Doddington Northumberland – England – cow's milk – unpasteurised**

Doddington is made using a hybrid of cheese-making techniques, Parmesan, Cheddar and aged Gouda, yet cheese maker Maggie's original main influence was Red Leicester! Using fresh milk straight from the family's cows, the cheese is handmade every day on their farm. It is then aged for over a year to allow the strength and crystalline nature to develop. When matured it develops sweetness with a sharp savoury finish.

**Roll Right Gloucestershire – England – cow's milk – pasteurised**

A mellow, buttery, 'washed-rind' cheese that expresses the rich and diverse clover pasture of Chedworth's Manor Farm. It is based on the classic French cheese Reblochon and encircled in a spruce band that helps hold it together and adds a piney note to the cheese.

**Ragstone Herefordshire England – goat's milk – pasteurised**

A soft, matured goat's cheese with a densely fudgy texture and lactic, lemony flavours reminiscent of crème fraîche.

**Colston Basset Stilton Nottinghamshire – England – cow's milk – pasteurised**

Rich and velvety smooth. Sweet, with mineral tones and winery spice. Made under the watchful eye of Billy Kevan, only the fourth Head Cheesemaker of the dairy since 1920, and a watchword for consistency. Colston Basset Stilton is the only remaining, exclusively hand-ladled Stilton.

## AFTER DINNER DRINKS

**Coffee all £4**

**Espresso**

**Americano**

**Cappuccino**

**Latte**

**Macchiato**

**Selection of loose teas - from The Manor - all priced at £3**



Scan the QR code to see the menu with full calorie information

Should you have any allergies or intolerances, please advise a member of the team who will be happy to discuss them with you. Please note, our dishes are prepared in a kitchen where allergens are present, and we cannot guarantee any allergen-free dishes. A discretionary 12.5% service charge will be added to your bill.

Over 18s Only | Challenge 25 Policy in Operation. Take Time To Think. Visit [begambleaware.org](http://begambleaware.org) | [bedrinkaware.co.uk](http://bedrinkaware.co.uk)