

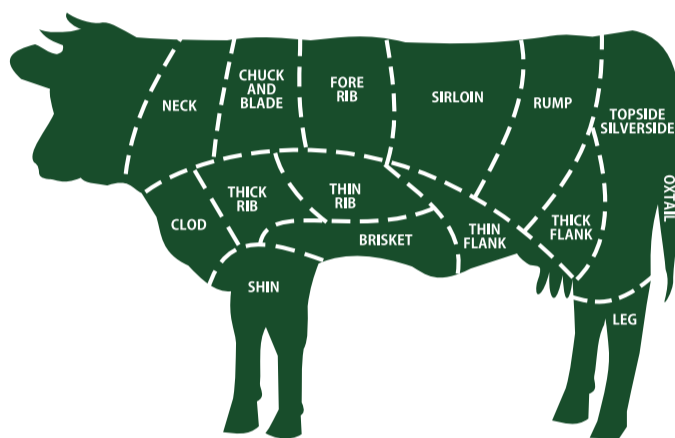
## STARTERS

<b>House Sourdough (v)</b> Whipped butter (530 Kcal)	<b>£4.50</b>
<b>James' Classic Thai Crab Risotto</b> Lemongrass, kaffir lime, green chilli, coriander (475 Kcal)	<b>£16</b>
<b>House Cured Salmon</b> Dill, buttermilk, kohlrabi and pickles (652 Kcal)	<b>£16</b>
<b>Yorkshire Lamb Belly Skewer</b> Soy glaze, cucumber, mint, yoghurt (689 Kcal)	<b>£14</b>
<b>Summer Tomato Salad (ve)</b> Gordal olive, jalapeño, shiso (387 Kcal)	<b>£15</b>
<b>House Black Pudding</b> Duck egg, apple, garlic, parsley sauce (524 Kcal)	<b>£14</b>
<b>Chestnut Mushroom Parfait (v)</b> Pickled shallot, shimeji, grilled sourdough (475 Kcal)	<b>£15</b>

## MAINS

<b>Yorkshire Lamb Rump</b> Romesco, glazed kofta, pomme rosti, English broad beans (1,180 Kcal)	<b>£29</b>
<b>Yorkshire Chicken</b> Glazed cauliflower, Makhani buttercream, spiced mango ketchup, crisp onion (875 Kcal)	<b>£26</b>
<b>Barbeque Lancashire Ox Cheek</b> Gingered carrot, smoked butter mash, crisp corn, Aji sauce (846 Kcal)	<b>£28</b>
<b>Cumbrian Pork Chop</b> Mashed potato, crisp sage, apples, mustard sauce (984 Kcal)	<b>£28</b>
<b>Atlantic Cod</b> Sticky pork belly, English peas, braised lettuces (867 Kcal)	<b>£32</b>
<b>Polenta Crusted Aubergine (v)</b> Tabbouleh, rose harissa, feta (827 Kcal)	<b>£21</b>
<b>Barbeque Apricot Glazed Cauliflower (v)</b> Makhani sauce, cous cous (475 Kcal)	<b>£24</b>

## THE MEAT MARKET



<b>8oz Fillet</b> The most tender cut of beef, very lean and comes from the lower-middle of the back (753 Kcal)	<b>£49</b>	<b>10oz Ribeye</b> Generous marbling of fat, which renders the most tastiest of steaks (1002 Kcal)	<b>£45</b>	<b>Sharing 16oz Chateaubriand</b> (1521 Kcal)	<b>£100</b>
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All steaks served with malt-glazed onion and James' beef dripping chips.

## SAUCES £4

**Béarnaise (v)** (376 Kcal) | **Green Peppercorn** (245 Kcal)  
**Chimichurri (ve)** (187 Kcal)

## SIDES

<b>Beef Dripping Chips</b> (550 Kcal)	<b>£6.50</b>
<b>James' All Butter Mash (v)</b> (606 Kcal)	<b>£6.50</b>
<b>English Peas</b> Sticky bacon and braised lettuces (550 Kcal)	<b>£6.50</b>
<b>Iceberg Lettuce Wedge (v)</b> Ranch dressing (350 Kcal)	<b>£6.50</b>
<b>Summer Tomatoes (v)</b> Basil & hazelnut pesto, pickled shallot (440 Kcal)	<b>£9</b>
<b>Barbeque Corn on the Cob (v)</b> Aji verde, parmesan (470 Kcal)	<b>£6.50</b>

(v) Vegetarian | (ve) Vegan

Should you have any allergies or intolerances, please advise a member of the team who will be happy to discuss them with you. Vegan and gluten free alternatives are available on request. 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.

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## DESSERTS

<b>Strawberries &amp; Cream Pavlova (v)</b> Clotted cream, vanilla, Mara des Bois & basil sorbet (454 Kcal)	<b>£11</b>
<b>James' Proper Custard Tart (v)</b> Nutmeg, rhubarb compote and sorbet (454 Kcal)	<b>£11</b>
<b>Josh's Peach (v)</b> Compote, mousse, raspberry sorbet (603 Kcal)	<b>£12</b>
<b>Dark Chocolate Soufflé (v)</b> Passionfruit sorbet (339 Kcal)	<b>£14</b>
<b>Please allow 15 minutes cooking time</b>	
<b>Sharing Profiteroles (v)</b> Praline mousse, hazelnut crème au beurre, hot chocolate fudge sauce (1,269 Kcal)	<b>£18</b>
<b>Josh's Sweet Treats</b> Selection rotates frequently	<b>£7</b>

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James Martin

Goûter – Assaisonner – Re-goûter  
Taste – Season – Taste Again