

A LA CARTE

SMALL PLATES & SNACKS

ANY 4 SMALL PLATES FOR THE PRICE OF 3

Garden Herb Focaccia (PBA) Flavoured butter or balsamic & Yorkshire rapeseed oil	4
Pitted Nocellara Olives (PB/GF)	4
Truffle & Parmesan Macaroni Cheese Croquettes (GF)	7
Patatas Bravas (GF/PB) Crispy golden potatoes topped with a smoky, mildly spicy tomato-paprika bravas sauce, garlic aioli	8
Kitchen Garden Soup Of The Day (PBA) Homemade cheese focaccia	8
Trio Of Soft Grilled Tacos King prawn Caesar, teriyaki salmon, crispy soft-shell crab	15
Steamed Duck Wontons Crisp pickled Asian slaw, zesty ponzu sauce	9
Beef Bao Bun Crispy Asian slaw and wasabi mayo	One 7 / Two 12
Marinated Chicken Shawarma Tzatziki, pomegranate molasses, coriander	10
Beef Fillet Carpaccio (GF) Smoked oyster emulsion, pickled Mount St John golden beetroot, aged parmesan, watercress	11
Kkanpunggi Crispy Fried Chicken (GF) Chilli, garlic & lemon glaze, white cabbage & carrot kimchi, spring onion, black onion seeds	11
Salt Baked Beetroot Tartare (PB GF) Toasted hazelnuts, creamy whipped feta, sorrel	9
Prawns on The Stray Atlantic baby prawns dressed in a Bloody Mary sauce, smashed coriander & lime avocado, on toasted garden herb focaccia	9

DAILY SPECIALS

Fresh Harbour Landing & Pasta of the Day

Our specials are available daily using the freshest seasonal and locally sourced ingredients.

Please ask our team for today's selections.

MAINS

Pan Fried Chicken Supreme (GF) Saffron & chorizo arancini disc, roasted pepper purée, charred courgette, chorizo crumb, salsa verde	24
Hot Honey Buttermilk Chicken Burger Brioche bun, lemon & miso aioli, smoked streaky bacon, gem lettuce, pickled slaw, skinny fries	21
Roasted Lamb Rump, Pressed Lamb & Potato Terrine (GF) Carrot & harissa purée, pistachio dukkah, cavolo nero, charred spring onion, cumin jus	33
Roasted Pork Fillet (GF) Fondant potato, buttered spinach, roasted Mount St John rhubarb, pork & wild garlic butter bonbon, fennel jus, crackling	26
Fresh Fuel Salad (GF/PB) Lemon & chilli dressed quinoa salad with roasted Tenderstem broccoli, chickpeas, salted cucumber, broad bean, pickled shallot, avocado, fresh mint, fresh coriander & watercress add pan-roasted salmon 6 // chicken supreme 6	16
Thai Kitchen Garden Symphony (GF/PB) Tamarind & palm sugar smoked tofu, green chilli coconut cream, roasted aubergine purée, Thai basil jasmine rice, lotus root crisps	18

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN | (PB) PLANT BASED | (PBA) PLANT BASED OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables.

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CLASSICS

Beer-Battered Hodgson's of Hartlepool Haddock & Triple-Cooked Chips (GF) Tartare sauce, minted crushed peas or garden peas, lemon	19
Homemade Steak & Theakston Ale Pie or Chicken & Leek Pie Buttered seasonal vegetables, triple-cooked chips, fries or creamed potatoes, proper gravy	22
Provenance Beef Burger (GFA) Toasted brioche bun, tomato relish, cheese, dill pickle, fresh tomato, red onion, crisp gem lettuce & fries or triple-cooked chips <i>add streaky bacon 1.5 // add onion rings 1.5</i>	19
Spicy Bean Burger (PB) Toasted bean burger, garlic aioli, coriander & lime avocado, tomato & crisp gem lettuce	17

YORKSHIRE CUTS

Served with confit Roma tomato, watercress salad & choice of triple-cooked chips, fries or creamed potatoes

10oz Rump (GF) | 26

8oz Sirloin (GF) | 30

8oz Fillet (GF) | 43

16oz Chateaubriand (GF) | 85
(Serves Two)

Whole Roasted Broccoli Head (GF/PB) | 17
Glazed with aromatic harissa spices, served with harissa and coriander-spiced yoghurt and finished with fresh pomegranate seeds.

Sauce | 3.5
Garlic Butter | Chimichurri | Béarnaise | Peppercorn

SIDES (GF) | 5 (3 SIDES FOR 12)

Rosemary Sea Salt Triple-Cooked Chips
Creamy Potatoes
Tenderstem Broccoli in Chimichurri
Truffle Macaroni Cheese
White Cabbage & Carrot Kimchi

Skinny Fries
Buttered Seasonal Vegetables
Kitchen Garden & Parmesan Salad
Onion Rings
Confit Hispi Cabbage, Smoked Bacon, Ranch Dressing

TWILIGHT MENU

Available daily from 12pm – 7pm

two courses 20 or three courses 25

Please see the previous page for details.

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