

SNACKS

Pitted Nocellara Olives £4.50 [PB | GF]

Teriyaki Glazed Pork Belly Bites
Crispy onions £6.95 (2,13,14)

Korean Gochujang Pigs in Blankets
Chilli, honey & soy sauce, spring onions,
Onion seeds £7.95 [GF] (13,14)

Monkfish Cheek Scampi
Coronation curry aioli £7.95 [GF] (4,5,9,13,14)

Garden Herb Focaccia
Balsamic vinegar &
yorkshire rapeseed oil £3.95 [PB] (2,14)

Crispy Squid
Chorizo & chilli jam £6.95 (2,7,8,13,14)

THE YORKSHIRE PROVENANCE CUTS



8oz Flat Iron £22.95 (7)

8oz Sirloin £29.95 (7)

10oz Ribeye £33.95 (7)

8oz Fillet £42.95 (7)

Served with roasted oyster mushroom,
confit plum tomato & a choice of 2 sides

Sauces:

Green Peppercorn & Brandy Sauce [GF] (7)

Yorkshire Blue Cheese Sauce [GF] (7)

Parsley & Basil Salsa Verde
[GF] (7,14) £3.00

16oz Chateaubriand for Two
£84.95 [GF] (7)

Served with roasted oyster mushrooms, confit plum tomato,
rosemary sea salt triple cooked chips or skinny fries
& a choice of side & sauce



Comes with a choice of sauce
peppercorn, blue cheese or
Salsa Verde



A LA CARTE MENU

STARTERS

Kitchen Garden Soup of the Day

Charred garden herb focaccia & salted butter £8.95 [GFA | PB] (2,7)



Atlantic Baby Prawns & Smoked Salmon Cocktail

Smoked paprika aioli, gem lettuce, bloody marie gel, lime cucumber £12.95 [GF] (1,3,4,5,9,14)

Spiced Pigeon Breast,

Carrot & spring onion bhaji, tikka masala sauce, Frisée, cumin jus £12.95 [GF] (7,9,14)

Lime Butter Seared King Scallops

Butternut squash & coconut velouté, pak choi, lotus root crisps, chilli & lime dressing £16.95 [GF] (7,8,13,14)

Korean Fried Chicken

Chilli, soy & honey sauce, pickled mooli, salad leaves £9.95 [GF] (9,13,14)

Smoked Goat's Cheese & Rosemary Mousse

Pickled conference pear, capers dust, walnut shards, red amaranth, rosemary oil £10.95 [GF] (4,7,10,13,14)

Duck Liver Parfait

Confit rabbit, fig & port chutney, charred garden herb focaccia, salad leaves £11.95 (2,7,9,13,14)



Mount St John Pickled Baby Golden Beetroot

Beetroot & cocoa sponge, horseradish aioli, watercress £9.95 [PB] (2,9,13,14)

MAINS

Steak & Ale or Chicken & Leek Pie

Buttered seasonal vegetables, homemade gravy, served with rosemary sea salt triple cooked chips or
skinny fries or creamed potato £19.95 (2,4,7,14)

Beer Battered Hodgsons of Hartlepool Haddock & Triple Cooked Chips

Minted crushed or garden peas, tartare sauce, lemon £18.95 [GF] (4,5,7,9,14)

Pan Fried Chicken

Charred sweetcorn puree, confit chicken & smoked pancetta potato rosti,
red pepper peperonata, salsa verde £21.95 [GF] (7,14)

Slow Cooked Pork Belly

Caramelised cauliflower puree, black pudding & pork bonbon, crackling, wholegrain mustard potato,
broad beans, pickled Kohlrabi, cider jus £24.95 (2,4,7,9,13,14)

Roasted Venison Haunch

Confit garlic fondant potato, carrot & star anise puree, smoked Mount St John beetroot,
buttered chard, sloe gin jus £29.95 [GF] (7,14)

Wild Mushroom & Truffle Tagliatelle

Spinach, chargrilled oyster mushrooms, crispy sage, chestnut, parmesan £19.95 (2,4,7,14)

Parsnip & Vegan Feta Balsamic Tarte Tatin

Confit carrot & green lentil ragu, charred radicchio, parsnip crisps,
orange & rosemary reduction £17.95 [PB] (2,13,14)



Pan Fried Cod Loin

Butter poached celeriac fondant, sea herbs, white crab & scallop raviolo,
chive & white wine sauce £29.95 (1,2,3,4,5,7,8,14)



Chargrilled Monkfish Bulgogi

Ginger & soy rice, pak choi, spring onions, crispy monk cheek,
Mount St John red cabbage kimchi £28.95 [GF] (4,5,7,12,13)



SIDES £4.50

Rosemary Sea Salt Triple Cooked Chips

Skinny Fries

Buttered Seasonal Vegetables (7)

Charred Tenderstem Broccoli in Salsa Verde (7,14)

House Salad (7,9,14)

Truffle Macaroni Cheese (2,7,9,14)

Onion Rings (14)

Creamed Potato (7)

Mount St John Red Cabbage Kimchi (13)

Fresh From Our MSJ Kitchen Garden



Many of the ingredients on our menu are
grown just a few miles away in our **Mount
St John Kitchen Garden**. Our chefs and
gardeners work hand in hand, bringing
seasonal fruit, veg and herbs to the table,
just as nature intended.



VIEW OUR ALLERGEN MENU HERE



V - Vegetarian | PB - Plant Based
PBA - Plant Based Alternative Available | GF - Gluten Free
GFA - Gluten Free Alternative Available

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin.
7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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.