

Host



SNACKS

Sourdough bread, salted butter (v).....	£5
Whitby Crab slider, aioli & herbs.....	£5.75 each
Anchovies, olive oil, parsley, lemon (gf) (df).....	£6
Gordal Olives (gf) (v).....	£4.75
Leek & mature cheddar bread & butter pudding, pickled onion puree (v).....	£5

SMALL PLATES

Potato, celeriac & roast carrot bubble & squeak, mustard mayonaise.....(v)	£8
Smoked beetroot tartare, sesame mayo, togarashi (v) (gf) (df).....	£7.50/13.50
Smoked salmon, beet, horseradish, cider ponzu.....	£9
BBQ Beef marmalade, charred toast, truffle sour cream & celeriac slaw.....	£9.50

MAINS

Prawn, mussel & squash tikka masala, bulgur wheat, red onion & almonds....	£16.50
Korean glazed roast pork belly, celeriac remoulade, apple & miso puree (df).....	£18
Salt baked celeriac, creamed butterbeans, wild garlic, pickled mushrooms (v).....	£15
Aged Yorkshire Beef Teriyaki, beer, onion, roast sirloin & horseradish cream.....	£22
Whole Whitby Crab, aioli, fennel, red pepper & preserved lemon salad (gf).....	£20

All mains are served with a bowl of crispy rosemary & garlic potatoes

BUNS

Host aged beef burger, gherkin, red onion, truffle aioli, cheddar & iceberg.....	£12.50
BBQ celeriac, gherkin, red onion, cheddar, iceberg & truffle aioli (v).....	£10.50
Spiced fried Korean glazed chicken bun, house gherkin, red onion, sesame mayo & lime dressed slaw.....	£12.50
Spiced fried classic chicken bun, gherkin, truffle aioli, red onion & iceberg....	£12.50

SIDES

Skin on fries (gf) (df).....	£4
Buttered hispi cabbage (gf) (df).....	£4
Cauliflower cheese.....	£5
Sesame dressed slaw (gf) (df).....	£3.50
Buttermilk Dip.....	£1
Truffle Aioli Dip.....	£1

