

# STOREHOUSE

## KITCHEN

### BRUNCH & DAYTIME SPECIALS

served from 10.30am to 5pm

toasted english muffin with two poached eggs & hollandaise sauce		smoked salmon & spinach mac'n'cheese	£9.95
benedict - honey roast ham	£7.50	croque monsieur - honey roast ham, gruyere & cheese béchamel on butter baked bloomer with skinny fries & seasonal leaves	£9.00
florentine - spinach	£7.50	croque madam - add a fried egg	£9.95
royale - smoked salmon	£8.50	storehouse club sandwich - breaded chicken, bacon, monterey jack, lettuce, caesar dressing on sourdough with skinny fries.	£9.95
french toasted brioche		huevos rancheros - paprika scrambled eggs, avocado, tomato & coriander, toasted sourdough	£8.50
guacamole & poached eggs	£8.50		
smoked streaky bacon & maple syrup	£7.50		
omelette arnold bennet - three egg omelette, flaked smoked haddock, hollandaise with seasonal leaves, warm sourdough	£9.75		
white pudding, fried egg, truffle, sourdough	£8.95		
tartiflette - pan baked potato, lardons, onions & reblochon cheese with warm sourdough	£9.50		

### rostis

crispy, pan fried potato rosti topped with the following:

creamed garlic mushrooms, parmesan, white truffle oil	£9.50
fillet steak & smoked salmon, bearnaise sauce	£13.95

### main menu available from 12pm onwards

### STARTERS

terrines of mangalitzza pork, black pudding bon bon, rowan berry dressing	£8.75	crab & fennel chowder, toasted sourdough, fennel seed butter	£8.50
spaghetti vegetables, nettle pistou, truffle	£8.00	baked queen scallops gratin, courgette chutney	£9.50
twice baked yellison goats cheese soufflé, beetroot, pickled grapes	£9.00	moors pigeon breast, pearl barley, celeriac puree, rosehip compote	£8.25

### MAINS

rabbit & black pudding suet pudding, steamed greens, red wine sauce	£14.50
seasonal fish pie, haddock veloute, crab & mashed potato topping, steamed greens	£17.00
wild mushrooms, gnocchi, salsify, chestnuts & kale	£15.50
chicken kiev, caesar salad, aspen fries	£15.00
roast fillet of cod, brown shrimp & shimeji mushroom broth, samphire, roast ratte potato	£17.00
filo tart, seasonal glazed vegetables, caramelised cauliflower, roast beets	£14.75
mangalitzza pork burger, yorkshire relish, gem lettuce, monterey jack, babaganoush, brioche bun, fries	£15.00
veal sirloin, chestnut mushrooms, rosemary fondant potato, charred tenderstem, three cornered garlic, marsala sauce	£22.00

### GRILLS

*all of our meat is sourced from selected yorkshire farms, char grilled & served with roast field mushroom, hand cut chips, green beans & your choice of sauce*

rump steak 10oz	£19.95
rib eye steak 10oz	£25.95
fillet steak 8oz	£29.50
barnsley chop	£18.95
lemon & thyme marinated corn fed chicken supreme	£16.50
<i>sauces:</i>	
• béarnaise • peppercorn • bordelaise •	
• bone marrow butter • blue cheese •	
chateaubriand, roast field mushrooms, caesar salad, béarnaise, hand cut chips (for two to share)	£62.00

### SIDES

hand cut chips	£3.00
skinny fries	£3.00
sourdough	£2.50
caesar salad	£3.50
roast mushrooms	£3.50
steamed greens	£3.50
mac'n'cheese	£4.00
aspen fries - skinny fries with black pepper, parmesan & truffle oil	£3.75

### PUDDINGS

damson cheesecake, stem ginger ice cream	£7.25	white chocolate brûlée, burnt orange	£7.50
apple & blackberry soufflé, vanilla sauce	£7.75	blackcherry baked alaska, pistachio, brownie	£7.50
apple & acorn cake, blackcurrant sorbet	£7.25	selection of artisan cheese, biscuits & bread, seasonal chutney	£10.50

### ALLERGEN INFORMATION

Some dishes can be prepared gluten free, please ask. All of our food is prepared in a kitchen where nuts, gluten, dairy & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.