

# ST<sup>OREHOUSE</sup> KITCHEN

## DINNER MENU Served 5pm - 9pm

### NIBBLES

sourdough with butter, balsamic & olive oil <sup>Gfa</sup> v £3.00 • mixed olives <sup>Gf</sup> ve £3.50 • pig quavers & apple jam <sup>Gf</sup> £3.25

### STARTERS

|  |        |  |       |
|--|--------|--|-------|
| pork & ham hock terrine, apple jelly, parsley mayo, soft quail egg, sourdough <sup>Gfa</sup>                                     | £9.25  | twice baked blue cheese soufflé, pickled walnuts & beetroot, watercress v                          | £9.50 |
| 'coquilles st jacques' queen scallops baked in their shell, scallop veloute, jerusalem artichoke, wild mushroom, puff pastry top | £10.00 | treacle cured & hot smoked salmon brioche sandwich, cucumber ribbons, crème fraiche <sup>Gfa</sup> | £9.50 |
|  |        | partridge breast, pumpkin puree, pomegranate, crispy cavolo nero, toasted hazelnuts <sup>Gf</sup>  | £9.25 |

### MAINS

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| cod fillet, clam meat chowder, caperberries, kohlrabi crisps, roast fennel <sup>Gf</sup>   | £18.00 |
| venison haunch steak, confit carrot & parsnip, potato puree, charred shallot, juniper jus, horseradish <sup>Gf</sup>   | £19.00 |
| chicken kiev, caesar salad, aspen fries  | £17.00 |
| roast squash & pumpkin, spiced lentils, rosemary butter, crispy kale, sumac <sup>Vea</sup>   | £15.75 |
| salt baked beetroot, whipped honey goats cheese, orzo pasta, beetroot crisps, toasted almonds, za'tar spice v  | £15.95 |
| truffle burger, 8oz ground steak burger, smoked streaky bacon, monterey jack, lettuce, tomato, onion, black truffle mayo in a brioche bun with white truffle & parmesan fries <sup>Gfa</sup> | £16.00 |
| braised lamb, mint & parsnip suet pudding, steamed greens, red wine sauce  | £16.00 |

### GRILLS

*all of our meat is sourced from selected yorkshire farms, char grilled & served with roast field mushroom, hand cut chips, green beans All are <sup>Gf</sup>*

|                                      |        |
|--------------------------------------|--------|
| rump steak 10oz                      | £20.95 |
| fillet steak 8oz                     | £33.95 |
| pork tomahawk 16oz on the bone       | £19.50 |
| lemon & thyme marinated half chicken | £17.50 |
| barnsley chop 16oz                   | £24.95 |

#### **saucés £2.50:**

• béarnaise • peppercorn • red wine & bone marrow • blue cheese •

|  |        |
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| chateaubriand 17oz, roast field mushrooms, caesar salad, béarnaise, hand cut chips, for two people | £64.00 |
|--|--------|

### SIDES

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| hand cut chips <sup>Gf</sup> <sup>Ve</sup>   | £3.50 |
| skinny fries <sup>Gf</sup> <sup>Ve</sup>   | £3.50 |
| dressed leaves   | £3.50 |
| caesar salad   | £4.00 |
| roast mushrooms <sup>Gf</sup> <sup>Vea</sup>   | £4.50 |
| steamed greens <sup>Gf</sup> <sup>Vea</sup>  | £4.50 |
| mac'n'cheese v   | £4.50 |
| truffle mac'n'cheese v   | £5.50 |
| aspen fries - skinny fries with black pepper, parmesan & truffle oil <sup>Gf</sup> v | £4.50 |

### PUDDINGS

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|---|-------|--|--------|
| damson cheesecake, quince jelly, praline, meringues       | £8.00 | tonka bean crème brûlée, poached plums, cashew crisp v <sup>Gf</sup> | £8.00  |
| apple & blackberry soufflé, vanilla sauce <sup>Gf</sup> v | £7.75 | selection of artisan cheese, biscuits & bread,                       | £10.50 |
| apple & acorn cake, blackcurrant sorbet <sup>ve</sup>     | £7.50 | seasonal chutney <sup>Gfa</sup> v                                    |        |

### ALLERGEN INFORMATION

V = Vegetarian Ve = Vegan Vea = Vegan alternative available, please ask. Gf = Gluten free Gfa = Gluten free alternative available, please ask. All of our food is prepared in a kitchen where nuts, gluten, dairy and other allergens are presents. 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.