

STOREHOUSE

KITCHEN

BRUNCH & LUNCH

served until 2.30pm

toasted english muffin with two poached eggs & hollandaise sauce		croque monsieur - honey roast ham, gruyère & cheese béchamel on butter baked bloomer, with skinny fries & seasonal leaves Gfa	£10.95
benedict - honey roast ham Gfa	£8.50	croque madam - add a fried egg Gfa	£11.95
florentine - spinach Gfa V	£8.50	storehouse club sandwich - breaded chicken, bacon, monterey jack, lettuce, caesar dressing on sourdough with skinny fries	£11.50
royale - smoked salmon Gfa	£9.50	fillet steak sandwich - fillet steak, blue cheese, crispy onions, béarnaise sauce on sourdough with skinny fries & caesar salad Gfa	£16.95
baked tomato, asparagus, wild mushroom & gruyère skillet, garlic sourdough, seasonal leaves V Ve a	£9.50	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 Gfa	£16.00
omelette arnold bennet - three egg	£10.75		
omelette, flaked smoked haddock, hollandaise with seasonal leaves, warm sourdough			
poached eggs, cherry vine tomatoes, avocado & feta on toasted sourdough Gfa V	£9.50		
confit duck and potato hash, fried egg, smoked pepper sauce Gf	£11.50		
superfood salad - couscous, chickpeas, mixed seeds, beetroot, avocado, cucumber, walnuts, cranberries & crispy onion in a raspberry & fennel dressing Gfa Ve	£10.50		
- add a grilled chicken breast	+£3.50		
smoked salmon & spinach mac'n'cheese	£10.95		

rostis

crispy, pan fried potato rosti topped with the following:

creamed garlic mushrooms, parmesan, white truffle oil Gf V £10.50

fillet steak & smoked salmon, béarnaise sauce Gf £16.95

NIBBLES

sourdough with butter, balsamic & olive oil Gfa V £3.00 • mixed olives Gf Ve £3.50 • pig quavers & apple jam Gf £3.25

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 Gf

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 •

SHARING CUTS FOR TWO

chateaubriand 17oz, roast field mushrooms, caesar salad, béarnaise, hand cut chips	£64.00
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SIDES

hand cut chips Gf Ve	£3.50
skinny fries Gf Ve	£3.50
caesar salad	£4.00
roast mushrooms Gf Ve a	£4.50
steamed greens Gf Ve a	£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 Gf V	£4.50

PUDDINGS

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

ALLERGEN INFORMATION

V = Vegetarian Ve = Vegan Ve a = 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.