

STOREHOUSE

KITCHEN

SUNDAY MENU

BRUNCH & SUNDAY SPECIALS

10.30am - 8pm

toasted muffin, poached eggs & hollandaise sauce	
eggs benedict - honey roast ham	£8.50
eggs florentine - spinach	£8.50
eggs royale - smoked salmon	£9.50
baked tomato, asparagus, wild mushroom & gruyere skillet, garlic sourdough, seasonal leaves	
omelette arnold bennet - three egg omelette, flaked smoked haddock and hollandaise, seasonal leaves & warm sourdough	£10.75
poached eggs, cherry vine tomatoes, avocado, Feta on toasted sourdough	£9.50
superfood salad - couscous, chickpeas, seeds, beetroot, avocado, walnuts, cranberries, cucumber in a raspberry & fennel dressing	£10.50
confit duck & potato hash, fried egg smoked pepper sauce	£11.50
smoked salmon & spinach mac'n'cheese	£10.95
croque monsieur - honey roast ham, gruyere, bechamel on butter baked bloomer, skinny fries	£10.95
croque madam—add a fried egg	£11.95
storehouse club sandwich - breaded chicken, smoked streaky bacon, monterey jack, gem lettuce, caesar dressing on sourdough with skinny fries	£11.50
fillet steak sandwich - fillet steak, blue cheese, crispy onions, bearnaise, on sourdough with caesar salad & skinny fries	£16.95
truffle burger - 8oz ground steak burger, streaky bacon, monterey jack, lettuce, tomato, onion black truffle mayo, brioche bun, truffle & parmesan fries	£16.00
rostis— crispy, pan fried potato rosti topped with:	
creamed garlic mushrooms, parmesan & white truffle oil	£10.50
fillet steak and smoked salmon with bearnaise sauce	£16.95

SUNDAY LUNCH & DINNER

1 COURSE £16.95

2 COURSES £22.95

12noon - 8pm

broccoli & thyme soup, toasted sourdough	
twice baked blue cheese souffle, beetroot, pickled walnuts	
house cured & smoked seatrout, crème fraiche, toasted sourdough, pickled cucumber	
pork & ham hock terrine, apple jelly, parsley mayo soft quail egg, sourdough	
'coquilles st jacques' baked queen scallops, jerusalem artichoke veloute, wild mushrooms, puff pastry top	
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roast sirloin of yorkshire beef, yorkshire pudding, roast potatoes, seasonal vegetables and pan gravy	
roast loin of yorkshire pork, yorkshire pudding, crackling, roast potatoes, seasonal vegetables and pan gravy	
chicken kiev, caesar salad, truffle & parmesan fries	
roast squash & pumpkin, spiced lentils, rosemary butter, crispy kale, sumac	
cod fillet, clam & potato chowder, caperberries, roast fennel	

SIDES

hand cut chips	£3.50	roast mushrooms	£4.50
skinny fries	£3.50	mac'n'cheese	£4.50
Steamed greens	£4.50	truffle mac	£5.50

PUDDINGS £6.00

dark chocolate panna cotta, candied orange, meringues	toffee apple cake, caramelised apple, salted caramel dairy free ice cream
lemon meringue cheesecake	selection of artisan cheese, biscuits, bread, seasonal chutney
tonka bean crème brulee, poached plum, cashew crisp	

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our food menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering . Full allergen information is available