

À LA CARTE MENU



STARTERS

Classic Smoked Salmon, Shallot, Egg, Caper, Gherkin, Brown Bread & Butter [GF]	£10.00
Bang Bang Cauliflower, Sriracha Mayonnaise [PB]	£7.50
Soup of the Day, Homemade Focaccia [PB GFA]	£7.00
Ham Hock Bonbons, Mustard Mayonnaise	£8.00
Korean Fried Chicken, Pickled Vegetables	£9.50

MAINS

Smoked Bacon Chop, Fried Egg, Chips	£14.95
Yorkshire Steak & Ale Pie, Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Seasonal Greens, Homemade Gravy	£18.00
Theakston Beer Battered Haddock, Chunky Chips, Mushy or Garden Peas, Chips, Tartare Sauce, Lemon	£18.00
8oz Rump Steak, Chunky Chips, Onion Rings, Garlic Butter, Watercress	£24.00
Annu's Signature Paneer Curry, Basmati Rice, Raita, Poppadom [V]	£16.00
Roast Chicken Supreme, Potato Fondant, Celeriac Puree, Lardon, Pearl Onion, Mushroom Jus [GF]	£18.00
Provenance Beef Burger, Brioche Bun, Cheese, House Relish, Chips <i>Add Bacon +£1.00</i>	£16.50

PUDDINGS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Fudge Ice Cream	£7.00
Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti	£8.00
Northern Bloc Sorbet/Ice Cream - please ask for our selection [GF PBA]	£7.00
Vanilla Panna Cotta, Fresh Mango, Mint	£7.50
Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut & Chocolate Ice Cream	£9.00

SNACKS

Olives [V]	£4.25
Marinated Anchovies	£6.50
Padrón Peppers	£4.50
Halloumi Fries	£4.50
Homemade Focaccia, Rapeseed Oil & Balsamic [PBA]	£2.50
Chipolatas, Mustard	£3.50

SIDES | £4.00 each

Chips
Mash [GF]
Seasonal Greens [GF]
Buttered Tenderstem [GF]
Side Salad [GF]



GF- Gluten Free | GFA - Gluten Free Available | PB - Plant Based | PBA - Plant Based Alternative

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables over six guests.