

Sunday Lunch

Snacks

Lindisfarne Oysters - Shallot vinegar Green apple and mint Grilled, creamy samphire, pangrattato	4 each / 6 for 20
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Starters

Tempura soft shell crab, fennel pollen aioli, smoked pickled cauliflower	10
Burratta, hertiage tomatoes, panzanella, wild garlic pesto, basil dust	12
King Prawns, nduja espuma with Pink Lane focaccia	15
Lobster Ravioli, fish cream & bottarga	16
Yorkshire wood pigeon salad, baby gem lettuce, beetroot, hazelnuts, apple	14
Scallops, pea puree, oyster fritter, beurre blanc	18
Smoked mackerel pate, house pickles, toasted sourdough	8
Tempura tuna sushi roll, onuga caviar, togarashi spice	12
Local lobster salad, fennel, blood orange	22

Mains

Roasted R&J signature salt aged Black Angus Striploin of beef	26
Red wine braised Feather blade of beef	23
Roasted Yorkshire leg of Lamb, mint gravy	25
Corn fed chicken, sage stuffing with thyme gravy	23
Wilde farm Belly Pork, sage gravy, apple sauce	25
Nut roast or sumac cauliflower, thyme gravy, roasted vegetables	20

All roasts are served with roasted vegetables & a Yorkshire pudding

Grilled Portuguese Octopus, squid ragu, chorizo crumb, white bean puree	30
Crab Linguine, harissa, wild garlic, tenderstem broccoli	22
Steamed cod, mussels, onuga caviar, fish cream, new potatoes	30
Beer battered Haddock, hand cut chips, crushed minted peas, tartar sauce	19
Monkfish bouillabaisse, roast peppers, sun dried tomatoes, bottarga	34
Chalk stream trout, miso sweet potato, roast beetroot, avocado, coriander	25

Sides

Parmesan skinny fries	5
Mixed seasonal greens	5
Beetroot, sumac yoghurt	6
Cauliflower cheese, truffle	6
Smoked pancetta pigs in blankets	6

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions.

A discretionary service charge of 10% will be added to your bill, service charge is shared out equally
between our team members