

SHEARS YARD

STARTERS

- Homemade soup of the day (V) - £6
- Brown crab & parmesan panna cotta, crab, apple & fennel salad, toasted parmesan bread crumbs - £6.5
- Rolled pig's head & ham hock terrine, charred corn salsa, smoked BBQ style apple puree, charcoal mayonaise - £6.5
- Cured lamb fillet & crispy lamb belly, black pudding crumb, wild garlic butter milk, heirloom tomatoes - £7
- Hay baked Jersey royal & asparagus salad, hay mayonnaise, scorched gem lettuce (V) - £6
- Mackerel fillet mi cuit, smoked mackerel mousse, pickled kohlrabi, leek oil, dill, black onion seeds - £6.5

MAINS

- Ploughman's board; ham hock & pigs head terrine, Yorkshire blue cheese, Yorkshire cured ham, onion chutney & beetroot salad - £10.5
- 12 hour roasted Sykes house farm beef sirloin, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy - £13.5
- Overnight roasted shoulder Sykes house farm of lamb, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy - £13.5
- Linseed & root vegetable loaf, roast potatoes, seasonal vegetables, Yorkshire pudding & gravy (V) - £12
- Pan roast fillet of cod, brown shrimps, seaweed & samphire, salt baked celeriac, cucumber in leek oil- £15
- Sautéed morel & king oyster mushrooms, asparagus, wild garlic, mushroom ketchup & cheddar fritter (V) - £11.5
- Pan fried sea bass fillet caper butter, squid ink potatoes & spring onion, caviar crème fraîche & black garlic - £15

SIDES

- All sides - £3
- Hand cut chips, aioli
- Dressed red chard & beetroot salad
- Buttered seasonal greens
- Roasted new potatoes with lemon & mint

A full list of allergens is available, please ask your server for advice & details
Our WIFI password is 'shearsyard'