

Our menu is based on classic retro dishes all produced with a contemporary Room twist. Please feel free to ask your table host for a more detailed description

### Bread & Olives

Warm sourdough bread	£2.75
Balsamic butter	
Mixed marinated olives	£3.00
Citrus peel & basil	
Cashew nuts	£3.00
Indian salt	

### Starters

Pea & mint soup (v)	£5.00
Yellison's goats cheese	
Pork & apple	£6.50
Rare breed pork, Granny Smith	
Duck liver paté	£6.00
Butter loaf, marmalade	
Egg on toast (v)	£5.50
Crispy hen's egg, "ratatouille"	
Prawn & crab cocktail	£7.50
Whitby crab, tomato jelly	
Coronation chicken	£6.00
Indian spiced "quavers", mango relish	
All day breakfast	£6.50
Homemade black pudding, Woodhall's bacon	
Croque-monsieur (v)	£5.50
Truffled brie, "cuppa soup"	
Sardines on toast	£6.50
Cornish sardines, black olive	
Fishcake	£6.00
Cured salmon, golden beets	

### Grills

Dry aged 28 days local grass fed beef	
Butcher's steak (served medium rare)	£12.75
10oz rib-eye steak	£19.50
8oz sirloin steak	£18.50
Your choice of Béarnaise, peppercorn sauce or Café de Paris butter	

### Sides all at £2.95

Fries & garlic aioli	Rocket & Parmesan
Green beans & chilli	Mash
Carrots with lemon & thyme	Minted Heritage potatoes
Peas, lettuce & Cumbrian bacon	

### Mains

Fish, chips n peas	£17.50
Roast halibut, Whitby crab	
Niçoise salad	£15.50
Sea bass fillet, traditional garnish	
Tikka masala	£14.50
Grilled hake, curried mussels & coconut	
Steak & oyster pudding	£16.50
Crunchy oyster, minted peas	
Chicken & mushroom pie	£13.50
Goosnargh chicken, oyster mushroom	
Lamb moussaka	£17.00
Swaledale lamb, spiced aubergine	
Duck à l'orange	£17.00
Goosnargh duck, drunken oranges	
Surf & turf	£18.50
"Paella", confit pork belly, scallops	
Cheese & onion pasty (v)	£10.50
Mrs Kirkham's cheese	
Risotto Milanese (v)	£9.50
Summer vegetables, saffron, parsley	

### Desserts

Strawberries & cream	£5.50
Makins strawberries, vanilla	
Tiramisu	£6.50
Valrhona chocolate, "frappuccino"	
Lemon meringue pie	£5.50
Hazelnut & lemon thyme	
Burnt English cream	£5.50
White chocolate, pistachio	
Banoffee pie	£5.50
Toffee doughnuts	
Room assiette	£12.00
Chef's selection to share	
Farmhouse cheeses	£7.00
Eccles cakes, quince jelly	
Ice cream selection	£5.00
Selection of homemade ice cream & sorbet	