

SHEARS YARD

STARTERS

Homemade soup of the day (V) - £6.5

Kombu cured sea trout, charred sprouting broccoli, ponzu & miso - £7

Pressed pig's head & ham hock, Yorkshire rhubarb, heritage beetroot & beetroot sponge - £7

Cured lamb fillet, black pudding crumb, wild garlic butter milk, heirloom tomato - £7.5

Goat's cheese & white truffle mousse, salt baked beetroot, red chard,
toasted walnuts (V) - £6.5

Mackerel fillet mi cuit, smoked mackerel mousse, pickled kohlrabi, leek oil,
dill, black onion seeds - £7

MAINS

Pan roast fillet of cod, brown shrimps, wakame seaweed & samphire, salt baked
celeriac, wild garlic pesto - £16

Marmite glazed pork belly, seared pork fillet & pork cheek wonton, miso fried cabbage, BBQ
apple sauce, sesame glazed carrot - £18

Roast king oyster mushroom, chestnut, pumpkin & wild mushroom fricassee,
seeded cracker, black truffle oil (V) - £14

Pan fried sea bass fillet, caper butter, squid ink potatoes & spring onion, caviar crème
fraiche & black garlic - £16

Carrot & linseed rosti, dill yoghurt, spiced carrots, cucumber (V) - £13

Treacle cured Sykes house farm beef sirloin, bourguignon sauce, yeasted cauliflower,
roscoff onions - £25

SIDES

All sides - £3.5

Roasted new potatoes, lemon & mint

Hand cut chips, aioli

Buttered seasonal greens

Dressed red chard & beetroot salad

A full list of allergens is available, please ask your server for advice & details

Our WIFI password is 'shearsyard'