



Tel: 0113 234 3232

## GLUTEN FREE MENU

### STARTERS

**Soup of the Day...**5.50

**Chicken Liver Parfait...**pear and apple chutney 6.95

**Smoked Haddock Gratin...**grain mustard and gruyere cheese 6.50

**Chick Pea and Citrus Salad...**mixed leaves, char-grilled peppers, roasted beetroot, orange segments, toasted pine nuts and a citrus dressing 6.50

**Home Cured Gravdlax...**tartare sauce 7.50

**Oxtail Risotto...**black truffle and parmesan 7.95

**King Prawn Cocktail...**brandy Marie-Rose sauce 7.50

### MAINS

**Roast Chicken Breast...**wild mushrooms, braised vegetables, tarragon and Dijon mustard sauce 16.50

**Cod...**sweet pepper sauce, slow cooked tomatoes and lemon oil 16.75

**Pork Tenderloin...**wrapped in Parma ham ~ red cabbage, caramelised apples and port sauce 15.95

**8oz Yorkshire Sirloin Steak...**field mushroom and red wine sauce 19.95

**Today's Vegetarian Dish...**13.75

**Confit Leg of Duck...**savoy cabbage, smoked bacon and red wine sauce 15.95

**Lamb Rump...**pea and mint purée ~ lamb sauce 18.75

**Venison Haunch...**spinach and Madeira cream 18.75

**Chateaubriand for 2...**served medium-rare ~ 16oz of prime Yorkshire fillet steak with hand-cut chips and red wine sauce 52.75

### WE ALSO HAVE A SELECTION OF DAILY SPECIALS

**Side Plates – 3.00**

### PUDDINGS

**Brasserie 44's Chocolate Fondue...**served with fresh fruit and marshmallows 5.95

**Vanilla Panna Cotta...**mixed berry compote 5.95

**Raspberry Crème Brûlée...**5.95

**Fresh Berries...**sorbet

**Selection of Cheeses...**with grapes 7.95

**PRIVATE DINING AVAILABLE**

Kindly note a 10% discretionary service charge will be added to the total bill.  
We operate an HMRC approved 'Tronc' scheme where everything we receive is distributed in full amongst the staff.

**Opening times:** Tues-Fri 12.00-2.00pm & 6.00-9.30pm Sat 1.00-3.00pm & 5.00-10.00pm