

Silversmiths

EST.  1934



Our new menu showcases the best in modern British cuisine, our passion for Yorkshire as well as exciting global influences. We use the finest seasonal ingredients, and both classic and innovative culinary techniques to bring you dishes that warm the heart and often surprise the senses.

aperitif

Limoncello Spritz £5

snacks

Bread and Olive Board £7

Sourdough, focaccia, treacle bread, flavoured butter,
Minus 8, rapeseed oil, marinated olives

Flavoured Nuts £2

Ask for today's range

to start

Yuzu Kosho Hand Dived Scallops GF £12

Apple, dill, pork belly

Lamb Belly GF £10

Yorkshire Blue, onion, XO, Wiltshire truffle

Goat's Cheese V VEO £7.50

Fermented, roasted & pickled beetroot, black olive, seeds

Vegan option £6.50

Soup of the Day V VGO £6

Freshly baked bread, flavoured butter

V - VEGETARIAN | VGO - VEGETARIAN OPTION
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGAN | VEO - VEGAN OPTION | DF - DAIRY FREE

Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

to follow

Locally Sourced Lamb Rump GF £21

Konro lamb rib, red cabbage, mint, fondant potato, jus

Thai Sweet Potato Curry GF DF VG £14

Sweet potato, coconut, lime, mango chutney, poppadum. Add chicken £2 supplement

Pan Fried Duck Breast GF DF £22

Liquorice, carrot, blood orange, 5 spice, Minus 8

BBQ Monkfish Tail GF DF £21

Green Thai curry, tamarind, shrimp, mango, papaya, tapioca

Fish and Chips £17

Mushy peas, lemon, tartare sauce, hand cut chips. Vegan tofu option available

Church Hill Farm Chicken Supreme £17

Red onion, kale, bubble & squeak, green peppercorn

32 Day Dry Aged 8oz Beef Sirloin £25

Tomato, mushroom, watercress, onion rings, peppercorn sauce, hand cut chips

a little more

Hand cut Beef Dripping Chips GF £4

Hand cut chips cooked in Beef dripping Vegetarian/Vegan chips available on request

Seasonal Vegetables GF V £4

Selection of seasonal vegetables

Kimchi GF £4

Traditional Korean side dish of salted & fermented vegetables

New Potatoes GF V £4

Roasted in rosemary thyme butter

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to finish

Sticky Toffee Pudding v £8

Yorkshire Tea ice cream, toffee sauce, brandy snap

Ice Cream Sandwich v VG DF £7

Chocolate, peanut, waffle

Black Forest £8

Blackcurrant, cherry, sesame, chocolate, miso

Apple and Blackberry Crumble VG V GF £8

Spiced 'ice cream'

Cheese

Yorkshire Blue, walnut cake, fig chutney £XX

digestif

Espresso Tonka Martini £7

Made from Forge coffee and a generous measure of tonka bean infused Vodka

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