

Starters

Homemade Lamb crumpet - gremolata
- wild garlic emulsion - pickled shallot
£10

Hand dived scallop - scallop roe cream
- apple puree - langoustine cracker - pickled mouli
£14

Hot smoked trout - toasted almonds
- pea & spinach consommé - lemon crème fraiche
- asparagus salad
£11

Chicken terrine - basil & smoked pancetta mayonnaise -
pickled mango - crispy chicken skin
£10

Asparagus & crème fraiche tartlet
- caramelised chicory - burnt apple purée - pearl onion
£10

Potato & truffle terrine - leek foam
- smoked egg yolk - truffle pecorino
£9

Main Course

Pork fillet - Lincolnshire poacher croquette
- apple - pork cracker - spring cabbage
- pancetta & sherry jus
£25

Beef fillet - confit leek- smoked onion
- pomme anna - soy soaked hen of the woods
- maderia & chicken jus - sweet cicely
£35

Lamb Noisette - lamb bon bon - scorched fennel
- baby leek - broad beans - asparagus - sauce vierge
£30

Wild mushroom pithivier - truffle pecorino
- tarragon - toasted broccoli - pickled shemijis
- champagne sauce
£18

Cod mosiac - wild garlic emulsion - pea tortellini
- asparagus - jersey royals - cucumber buerre blanc
- puffed cod skin
£25

Spring green risotto - buerre noisette crumb
- wild garlic - truffle
£18

Guests with allergies and intolerances please make a member of staff aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment.

Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

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Welcome

Thank you for choosing to join us tonight at The
Sitting Rooms.

Head Chef Joe Stubbs and I would like to welcome you
to our unique new dining experience in the heart of
Headingley.

If there is anything you need or any allergies we need to
know about please let a member of our team know and
they will do everything they can to help.

Enjoy,

Tom

Sides

Beef butter chips - truffle aioli - truffle pecorino
£6

Jersey royals - beurre noisette - fresh chive glaze
£6

Summer mixed greens - wild garlic butter
£6

Watercress salad - spring onions - broad beans
- cucumber - aged balsamic
£6

Sauteed wild mushrooms
- black pepper & marmite butter - fresh parsley
£6

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Grill

All served with our house beef butter chips
& bearnaise sauce.

Cote de boeuf for two

Dry aged waterford farms finest beef marinated for 10
hours in our garlic & herb brine.

£80

Salt aged 8oz fillet

Himalayan salt aged Yorkshire beef fillet.

£40

Lobster thermidor

Poached & grilled fresh lobster with a classic thermidor
sauce.

£50

7 Course Tasting Menu

£55pp

Homemade Bread

Served with a selection of whipped butters

Leek - Potato - Truffle

Scallop - Apple - Pickled Radish

Chicken - Basil - Mango - Pancetta

Cod - Asparagus - Pea - Cucumber

Beef - Smoked Onion - Mushroom - Madeira

Rhubarb - Blood Orange - Custard

Optional Cheese Course

Selection of British cheeses to choose from our trolley

£8 supplement

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Please note that this is a sample menu and may be subject to
change depending on availability of ingredients.

Dessert

Dark chocolate & caramel mousse - salt baked
pineapple salsa - coconut sorbet - espresso crumb

£10

Cereal milk panacotta - orange granola
- yoghurt - sorbet - fresh berries - verbena

£10

Strawberry mille feuille - compressed strawberries -
woodruff ice cream - crème diplomat

£10

Rhubarb tartlet - custard espuma
- blood orange curd - poached rhubarb

£10

Cheese - Please ask for today's selection

£10

The Sitting Rooms
By HEANEY & MILL