

The Sitting Rooms
By HEANEY & MILL

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

10 Course Tasting Menu

£75pp

Pork & lovage croquette, truffle & Tunworth brioche.

Homemade Bread.

Served with a selection of whipped butters

Carrot & Hebden goat cheese.

Chicken terrine & mango.

Lobster & Langoustine.

Turbot & Exmoor caviar.

Beef, smoked onion & Madeira.

Blackcurrant & lemon.

Strawberry & woodruff.

Petit fours.

Optional Cheese Course

Selection of British cheeses to choose from our trolley

£12 supplement

Snacks

Truffle & Tunworth stuffed brioche.

Pork & lovage croquette.

Starters

Chicken Terrine | £10

Basil, smoked pancetta mayonnaise, pickled mango, crispy chicken skin.

Butter poached Lobster | £17

Langoustine consommé, claw mousseline, courgette, pea, Dashi.

Heritage carrot salad | £11

Hebden goats cheese, puffed rice, coriander, truffle honey.

Main Courses

Beef Fillet | £35

Confit leek, smoked onion, pomme anna,
soy-soaked hen of the woods, Madeira & chicken jus.

Grilled Summer Squash | £19

Black garlic, puree, chanterelle, hazelnut & lovage pesto,
baby courgette, lemon.

Wild Turbo Fillet | £38

Romanesco, roasted cauliflower puree, Exmoor caviar,
tartare butter sauce, rock samphire.

From The Grill

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

Cote De Beauf For Two | £80

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

Salt-Aged 8oz Fillet | £40

Himalayan salt-aged Yorkshire beef fillet.

Lobster Thermidor | £50

Poached & grilled fresh lobster with a classic
thermidor sauce.

Sides

Beef Butter Chips | £6

Truffle aioli.

Sauteed Wild Mushrooms | £6

Black pepper & marmite butter, fresh parssey.

Roasted Tenderstem Broccoli | £6

Blue cheese butter, apple & walnut.

Caprese Salad | £6

Heritage tomato, Buffalo mozzarella, basil & pine nuts.

Desserts

Blackcurrant Parfait | £10

Caramelised white chocolate, lemon curd & meringue.

Buttermilk Panna Cotta | £10

Strawberry & woodruff consommé, compressed strawberries, candied pistachio & shortbread crumb.

Rhubarb Tartlet | £10

Vanilla creme diplomat, blood orange curd & poached rhubarb.

Cheese Selection | £14

Served with biscuits, chutney, quince paste, truffle honey, grapes, apple & celery.

Cocktails

White Chocolate Martini | £9

White chocolate liqueur, rum, vanilla, milk & cream.

Espresso Martini | £9

Vodka, espresso & coffee liqueur.

Dark Rum Caramel Old Fashioned | £9

Dark rum, caramel & chocolate bitters.

Sidecar | £9

Cognac, orange liqueur, lemon.