

Home cured charcuterie boards

We produce all our charcuterie right here in The Reliance using Yorkshire rare breed pork & traditional techniques & recipes

Choose what you'd like from the charcuterie blackboard, all boards served with bread & pickles

£3.00 per item

Smaller Plates

Today's soup	£4.95
Kale, pearly spelt, buttermilk, hazelnuts, cured egg yolk	£6.50
Salt baked celeriac, grapes, capers, candied walnuts	£6.95
Queen scallops, golden sultanas, cauliflower	£8.25
Confit carrot, blood orange, pistachio, coriander	£6.95
Lincolnshire Poacher agnolotti, charred onion brodo	£7.25

Bigger Plates

Reliance black pudding, home cured bacon, new potatoes, poached egg	£7.95
Heritage potato & roots cake, kale, cep gravy	£12.95
Lamb shoulder, turnips, salsa verde	£15.25
Erdinger battered haddock, twice cooked chips, mushy peas & tartare sauce	£11.95
Toulouse sausage, braised lentils, herb crumb	£12.95

Sunday Roasts

A prime cut of Yorkshire meat served with roast potatoes, Yorkshire pudding, vegetables & gravy

Roast topside of rare breed Beef	£13.50
Roast loin of Gloucester Old Spot Pork	£12.50
Reliance nut roast, roast trimmings, veggie gravy	£11.50
Roast shoulder of Lamb	£13.50

Sides

Greens, chilli & hazelnut butter	£3.50	Dressed leaves	£3.25
Piccolo parsnips, maple, pecan	£3.50	Twice cooked chips	£3.50
Sauteed potatoes, roast garlic, thyme	£3.25	Mash	£3.50

Please ask a member of staff for information regarding allergens in our dishes
All of our fresh meat has been reared in Yorkshire. All of our eggs are Yorkshire free range
Service not included