



**OUR HEAD CHEF,  
WILL WEBSTER,  
IS INSPIRED BY OUR  
BEAUTIFUL YORKSHIRE  
LOCATION TO CREATE  
IMAGINATIVE  
SEASONAL DISHES.**

**MENUS CHANGE MONTHLY  
TO REFLECT THE AVAILABILITY  
OF FRESH, LOCALLY  
SOURCED PRODUCE.**

**WILL LOVES SEASONAL COOKING WITH THE FRESHEST INGREDIENTS.**

**HIS 7 COURSE TASTER MENU IS AS FRESH AS IT GETS,  
CHANGING EACH WEEK SO THAT PRODUCE IS AT ITS BEST,  
MUCH OF IT IS PICKED FROM OUR OWN ALLOTMENT ACROSS THE STREAM.  
AVAILABLE EVERY EVENING SERVICE.**

**ASK STAFF FOR DETAILS.**

*From garden to plate.*



## *Aperitifs*

### **PURPLE HAZE**

PROSECCO WITH VIOLET GIN  
GARNISHED WITH  
PARMA VIOLET SWEETS  
**£8.50**

### **FRENCH MARTINI**

NEW AMSTERDAM VODKA,  
CHAMBORD, PINEAPPLE.  
SERVED WITH A SHOT OF PROSECCO  
**£8.50**

### **ROSE BOUQUET**

HENDRICKS GIN, ROSE SYRUP, FEVERTREE  
TONIC. GARNISHED WITH ROSE PETALS &  
STRAWBERRIES  
**£7.95**

### **SHIBDEN COUNTRY GARDEN**

**SPEIGHT'S GARDEN GIN,**  
ELDERFLOWER CORDIAL, SODA, HEAVILY  
GARNISHED WITH GARDEN FRUITS  
**£7.50**

### **LUNETTA BABY PROSECCO**

#### **BRUT OR ROSE**

SINGLE SERVE BABY BOTTLE OF PROSECCO  
**£7.25**

## *Nibbles*

**PUFFED COD SKIN, SALMON ROE CRÈME FRAICHE £4**

**BAKED CHEDDAR AND ALE BREAD, MARMITE BUTTER £8**

**YORKSHIRE GAMMON SHANK AND CHEESE CROQUETTES,  
TRUFFLE MAYONNAISE £6**

**DAMBUSTER CHEDDAR CUSTARD TARTS,  
SPRING ONION AND HAZELNUT £6**

## *Starters*

**SHIBDEN TOMATOES, VER JUS CREAM, GRAPE,  
MILK CURD, HAZELNUTS, SOURDOUGH £8**

**RECOMMEND A GLASS OF BIN 8, SANCERRE**

**PEA PANNA COTTA, WHITBY CRAB,  
FRESH PEAS AND BROAD BEANS DRESSED IN ELDERFLOWER,  
SALMON ROE AND SORREL £10**

**RECOMMEND A GLASS OF BIN 7, CHABLIS**

**WOOD PIGEON, LIVER PARFAIT,  
BILBERRY KETCHUP, WALNUT, NASTURTIUM, GAME JUS £12**

**RECOMMEND A GLASS OF RUBY PORT**

**GUINEA FOWL TERRINE,  
SMOKED FIG CHUTNEY, CHICKEN STOCK HONEY,  
PICKLED SPRUCE TIPS, TOASTED TREACLE BREAD £8**

**RECOMMEND A GLASS OF BIN 59, PINOTAGE**

**BLOWTORCHED MACKEREL, SMOKED MACKEREL CIGAR,  
BBQ BEETROOT KETCHUP, BEETROOT,  
DILL BUTTERMILK, FENNEL POLLEN £9**

**RECOMMEND A GLASS OF BIN 32, ALBERINO**

# *Mains*

**VENISON LOIN, SHANK AND MARMITE SARNIE,  
PEARL BARLEY, KOHLRABI, PICKLED BILBERRIES, STOUT JUS £22**

**RECOMMEND A GLASS OF BIN 59, PINOTAGE**

**HAKE LOIN,  
COURGETTE PUREE, COURGETTE PAPPARDELLE,  
BROWN SHRIMP, BUERRE NOISETTE CREAM, HAZELNUT £17**

**RECOMMEND A GLASS OF BIN 7, CHABLIS**

**PORK LOIN CHOP, GAMMON CRUMBLE,  
SALT BAKED CARROT, PICKLED CARROT,  
STICKY TOFFEE PUDDING PUREE, CIDER CREAM £18**

**RECOMMEND A GLASS OF BIN 58, PINOT NOIR**

**GREY MULLET, SHELL FISH AND LEEK FONDUE,  
POMME PUREE, CHICKEN FAT LEEKS AND BABY ONIONS,  
CHICKEN BROTH £18**

**RECOMMEND A GLASS OF BIN 23, PICPOUL DE PINEY**

**SUMMER TRUFFLE RISOTTO,  
ALLIUMS, GIROLLE, SQUASH, PIKES DELIGHT FOAM**

**RECOMMEND A GLASS OF BIN 32, ALBERINO**

# *Sides*

**SKINNY FRIES**

**DRIPPING FAT CHIPS**

**NDUJA CREAMED PEAS AND BROAD BEANS**

**BUTTERED VEGETABLES**

**CHAMP MASH**

**DRESSED LEAVES WITH TOMATO AND RADISH**

**£3.50**

## Comforts

**PORK, WENSLYDALE CHEESE AND ONION SAUSAGES,  
HICKORY SMOKED MASH, BEER ONIONS, £16**

RECOMMEND A GLASS OF BIN 101, PRIMITIVO

**ESTRELLA BATTERED HADDOCK FILLET,  
FAT CHIPS, MUSHY PEAS, TARTAR SAUCE. £15**

RECOMMEND A GLASS OF ESTRELLA

**8OZ BEEF BURGER, BRIOCHE BUN, GHERKIN RELISH, TOMATO,  
LETTUCE, BEETROOT SLAW, SKINNY FRIES £14  
(ADD MATURE CHEDDAR CHEESE £2)**

WE RECOMMEND BIN 102 MALBEC, HAUTE VALLEE DE L'AUDE

## FROM THE KOPA GRILL

**ALL STEAKS SERVED WITH DRIPPING FAT CHIPS,  
ROASTED PLUM TOMATO, FLAT MUSHROOM AND DRIPPING ONIONS  
ADD TWO FREE RANGE FRIED EGGS £3 OR GRILLED TIGER PRAWNS £5**

WE RECOMMEND BIN 59, PINOTAGE 'CHOCOHOLIC'

**10oz RUMP - £24**

**10oz SIRLOIN - £26**

**10oz RIBEYE - £30**

**8OZ FILLET - £30**

**SAUCES - BEARNAISE, BLUE MURDER BLUE CHEESE, PINK PEPPERCORN  
£3.00**

### TO SHARE

**CHATEAUBRIAND 24oz £70**

(SUBJECT TO AVAILABILITY, ALLOW A MINIMUM OF 30 MINUTES COOKING TIME FOR MED RARE)

**COTE DE BOEUF 30oz £65**

(SUBJECT TO AVAILABILITY, ALLOW A MINIMUM OF 30 MINUTES COOKING TIME FOR MED RARE)

WE RECOMMEND SHARING A BOTTLE OF LANGHORNE CREEK SHIRAZ BIN 75



# *Desserts*

MEADOWSWEET SET CUSTARD, BILBERRY SORBET,  
HONEY, WALNUT £7

CHOCOLATE DELICE,  
CHOCOLATE BARK, CHOCOLATE STOUT CAKE,  
CEP CARAMEL, CEP ICE CREAM £8

TOASTED BARLEY PANNA COTTA,  
POACHED APRICOT, OLIVE OIL CAKE,  
APRICOT SORBET, ALMONDS £7

MUSCAVADO ICED PARFAIT,  
SHIBDEN STRAWBERRIES, ELDERFLOWER VINEGAR SORBET,  
MUSCAVADO TUILE £7

## *Dessert Cocktails*

**AMBASSADORS PARTY**  
KAHLUA, FRANGELICO,  
NEW AMSTERDAM VODKA,  
GARNISHED WITH A FERRERO ROCHER  
£8.00

**FLAT WHITE MARTINI**  
NEW AMSTERDAM VODKA,  
BAILEYS & ESPRESSO  
£8.50

**OLD FASHIONED**  
BOURBON, BITTERS, ORANGE PEEL  
£9.50

**ESPRESSO MARTINI**  
VODKA, KAHLUA, ESPRESSO  
£8.50

## *Try a wine with your dessert, Pudding Wines*

SAUTERNES, GRAND VIN DE BORDEAUX BIN 96  
CHATEAU JANY 16- FRANCE BOTTLE 37.5CL £23 50ML GLASS £3.15

RIESLING NOBLE LATE HARVEST BIN 95  
MELLIFERA JORDAN ESTATE 16- S.AFRICA BOTTLE 37.5CL £36 50ML GLASS £4.90

SEMILLON & SAUVIGNON – MONBAZILLAC BIN 97  
DE GRANGE NEUVE CASTAING 15- FRANCE BOTTLE 37.5 CL £25 50ML GLASS £2.55

PETIT MANSENG – MOELLEUX 'CARTE BLEU' GASCONY BIN 98  
DOMAINE DE MISELLE 16- FRANCE 37.5CL BOTTLE £25 50ML GLASS £1.75

**TRY A GLASS OF BRONTE LIQUEUR**  
A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY.  
WORKS EXCEPTIONALLY WELL WITH CHOCOLATE  
25ML GLASS £4.50

## *Spanish sherry*

PEDRO XIMENEZ 50ML £4.20

# Cheese

GOURMET MENU OF ARTISAN CHEESE.

**SHIBDEN CHEESE PLATE, CRACKERS, GRAPES, QUINCE PASTE,  
TOMATO AND NIGELLA SEED CHUTNEY, TRUFFLE HONEY.**

**3 CHEESES £11, 6 CHEESES £15**

**A SLICE OF OUR DELICIOUS HOMEMADE FRUIT CAKE £1.75**

## YORKSHIRE BRIE

MADE AT THE WENSLEYDALE CREAMERY IN HAWES YORKSHIRE USING ONLY LOCAL MILK. YORKSHIRE BRIE IS CREAMY WITH A MILD, FRESH FLAVOUR AND A SOFT EDIBLE WHITE RIND. THE CURD IS THE COLOUR OF STRAW, AS IT RIPENS IT BECOMES SOFTER & RICHER WITH A FULL FLAVOUR WHICH LEAVES YOU WITH A SUBTLE HINT OF MUSHROOMS.

## BLUE MURDER

'MUSIC FANS WILL ENJOY THE STORY BEHIND BLUE MURDER, ALEX JAMES (BLUR) AND HIGHLAND FINE CHEESES BAD BOY RUARIDH STONE COLLABORATED TO MAKE THE BLUE MONDAY CHEESE (NAMED AFTER THE NEW ORDER SONG). THEY HAD A BIG FALL OUT AND ALEX TRIED TO STOP RUARIDH MAKING THE CHEESE, SO HE CHANGED THE NAME AND CARRIED ON! A LOVELY MOIST, CREAMY BLUE CHEESE, WITH A SUBTLE TANGY METALLIC FINISH. PRODUCED BY THE WENSLEYDALE DAIRY IN NORTH YORKSHIRE USING CHANNEL ISLAND COW'S MILK.

## CORNISH YARG

CORNISH YARG IS ALL ABOUT THE NETTLES! THE LEAVES, WHICH ATTRACT NATURALLY OCCURRING MOULDS, ARE BRUSHED ONTO THE CHEESE IN CONCENTRIC CIRCLES. AS THE CHEESE MATURES, THE EDIBLE WRAP IMPARTS A DELICATE, MUSHROOMY TASTE AND DEVELOPS ITS UNIQUE BLOOMY WHITE APPEARANCE. ONCE MATURED, NETTLED YARG IS FRESH, LEMONY AND CREAMY UNDER ITS BEAUTIFUL RIND, WITH AN IRRESISTIBLE CRUMBLE IN THE CORE.

## DAMBUSTER CHEDDAR

DAMBUSTER CHEDDAR IS A FULL FLAVOURED, PASTEURISED, STRONG CHEDDAR CHEESE PRODUCED IN MARKET RASEN, LINCOLNSHIRE, IN HONOUR OF THE RAF 617 SQUADRON BASED AT LOCAL RAF BASE, A ROBUST AND FULL BODIED, STRONG TASTING CHEDDAR. IT HAS A BUTTERY NOTE, AND LASTING CREAMY MATURE CHEDDAR FLAVOUR, FULL OF BITE AND ACIDITY.

## FLOWER MARIE

A RIPENED SHEEP'S MILK CHEESE WITH A WHITE BLOOMY RIND. ORIGINALLY DEVELOPED BY JAMES ALDRIDGE, THE CHEESE IS NOW MADE BY KEVIN BLUNT IN EAST SUSSEX FROM UNPASTEURISED MILK. DELICATE, CREAMY FLAVOUR AND SOFT TEXTURE.

## RAGSTONE

CHARLIE WESTHEAD MAKES A RANGE OF CHEESES AT HIS DAIRY IN HEREFORDSHIRE. CHARLIE NAMED THE CHEESE AFTER RAGSTONE RIDGE, WHICH RAN CLOSE BY. THIS GOATS' CHEESE IS MADE WITH A TWIST ON THE TRADITIONAL FRENCH SAINTE MAURE, BY ADDING IN A WHITE MOULD. THE CURD IS SET OVERNIGHT, BEFORE BEING HAND-LADLED INTO LOG-SHAPED MOULDS. AFTER TWO TO THREE WEEKS, THE CHEESE HAS DEVELOPED ITS COAT, A CREAMY TEXTURE AND A LEMONY FLAVOUR.

## Port 50ML

**WIESE & KROHN AMBASSADOR RUBY PORT £3.50**

**WIESE & KROHN COLHEITA 1997 VINTAGE PORT £4.50**

**MADEIRA LEACOCKS ST JOHN £4.00**

## Brandy 25ML

<b>CALVADOS BOULARD</b>	<b>£4.05</b>	<b>HINE ANTIQUE XO</b>	<b>£11.80</b>
<b>JANNEAU ARMAGNAC VSOP</b>	<b>£5.50</b>	<b>HENNESSY XO</b>	<b>£11.50</b>
<b>CHATEAU MONTIFAUD XO</b>	<b>£7.10</b>	<b>REMY MARTIN XO</b>	<b>£13.80</b>

## Digestif

<b>CAFE PATRON</b>	<b>£4.50</b>	<b>GRAPPA</b>	<b>£3.95</b>
<b>LIMONCELLO</b>	<b>£3.20</b>	<b>PEDRO XIMENEZ</b>	<b>£4.20</b>
<b>BRONTE LIQUEUR £4.50</b>			

## Coffee Liqueur £4.50

<b>IRISH - IRISH WHISKEY</b>	<b>RUSSIAN - VODKA</b>
<b>MONKS - BENEDICTINE</b>	<b>CALYPSO - TIA MARIA</b>
<b>JAMAICAN - DARK RUM</b>	<b>SEVILLE - COINTREAU</b>
<b>HIGHLAND - SCOTCH WHISKY</b>	<b>COFFEE FLING - DRAMBUIE</b>
<b>CAFE ROYAL - FRENCH BRANDY</b>	

# *Vegan Menu*

## *Starters*

**SALT BAKED CARROT, PURPLE CARROT KETCHUP,  
BLACK GARLIC YOGHURT, HAZELNUTS, PICKLED BABY CARROT,  
SOURDOUGH SHARDS £7**

**WE RECOMMEND VEGAN BIN 18, CABERNET SAUVIGNON**

**WILD MUSHROOM RISOTTO, DUKKAH SPICE, SQUASH £8**

**WE RECOMMEND VEGAN BIN 15, MOSELLE**

## *Mains*

**MOROCCAN CHICK PEA MASALA, BEETROOT FALAFEL,  
MARINATED CUCUMBER, DUKKAH YOGURT, £14**

**WE RECOMMEND VEGAN BIN 1, CHENIN BLANC**

**BLACK TRUFFLE ROSTI, ROASTED CAULIFLOWER,  
CAULIFLOWER PURÉE, ALMONDS, GOLDEN RAISINS £14**

**WE RECOMMEND VEGAN BIN 101, PRIMITIVO**

## *Dessert*

**RHUBARB AND RASPBERRY MAGNUM,  
PISTACHIO CAKE, CHOCOLATE MOUSSE £7**

**WE RECOMMEND VEGAN BIN 97, MONBAZILLAC**

**“PEANUT BUTTER AND JELLY SANDWICH “  
PEANUT CHIP ICE CREAM, PUFF PASTRY,  
STRAWBERRY AND LIME JAM,  
FREEZE DRIED STRAWBERRIES £7**

**WE RECOMMEND VEGAN BIN 95, RIESLING**