



Aperitifs

SHIBDEN SLOE GIN FIZZ
SLOE GIN & PROSECCO
£7.50

CITRUS TWIST

TANQUERAY GIN, TONIC, MARTINI ROSSO
ORANGE, LEMON AND STAR ANISE £8.50

ARTISAN BREADS, TRUFFLE BUTTER, WHIPPED PORK FAT, OLIVES, BALSAMIC £10
MATURE CHEDDAR ARANCINIS, HENDERSON'S RELISH EMULSION £5

Starters

HOMEMADE SOUP OF THE DAY WITH ARTISAN BREAD £6

VENISON LIVER PARFAIT, ONION AND BLUEBERRY CHUTNEY, BRIOCHE LOAF, SMOKED BUTTER £9

HOME CURED SEA TROUT, DILL YOGHURT,
CUCUMBER PICKLED IN PINE VINEGAR, RADISH, HORSERADISH SNOW £9

SMOKED HADDOCK CROQUETTES, CONFIT LEEKS, LINCOLNSHIRE POACHER CUSTARD, DILL OIL £7

GOATS CHEESE PANNA COTTA, BBQ BEETROOT KETCHUP, ROASTED BEETROOTS, CANDIED WALNUT,
GRANNY SMITH APPLE, MUSTARD ICE CREAM £7 V

HAM HOCK TERRINE, EGG YOLK JAM, PICCALILLI, TOASTED SOURDOUGH £7

Vegan Choices

BLACK GARLIC ARANCINI, MUSHROOM AND TRUFFLE BROTH, PICKLED ONION, WATERCRESS £7 VE

ROASTED CAULIFLOWER, DUKKAH SPICE, GOLDEN RAISINS, MUSTARD DRESSING, CRISPY ARTICHOKE SKIN £7 VE

PEA SOUP WITH MINT OIL AND ALMONDS £6 VE

Mains

VENISON LOIN, SHANK BON BON, COCOA BUTTER FONDANTS,
JERUSALEM ARTICHOKE, ARTICHOKE AND MALT PURÉE £22

STEAK AND ALE SHORT CRUST PIE
ROASTED CHANTENAY CARROTS, FAT CHIPS OR MASH £16

CHICKEN BREAST, BUTTERED MASH, HAM HOCK, PEA PURÉE, SMOKED ALMONDS £15

COLEY LOIN, PARMENTIER POTATOES, CAULIFLOWER PURÉE,
ROASTED CAULIFLOWER, SMOKED ALMONDS, MUSTARD CREAM SAUCE £17

RED BREAM FILLET, SPRING ONION POTATOES, MUSSELS, BISQUE, SMOKED TOMATOES £18

BEER BATTERED HADDOCK FILLET
MUSHY PEAS, FAT CHIPS, HOMEMADE TARTAR SAUCE, LEMON £15

8OZ BEEF BURGER BRIOCHE BUN, GHERKIN RELISH, TOMATO, LETTUCE, SKINNY FRIES £14
(ADD LINCOLNSHIRE POACHER CHEESE £2)

WILD MUSHROOM RISOTTO
SLOW COOKED EGG, ROASTED POTATO SKIN STOCK, POTATO TUILLE £15 V

Vegan Choices

THAI STYLE RED PEPPER AND SPRING ONION CAKES, THAI GREEN COCONUT SAUCE, FLAKED ALMONDS £14 VE

SWEET POTATO, CHICK PEA AND SPINACH CURRY, RICE AND FLAT BREAD £14 VE

WILD MUSHROOM, SQUASH AND TOFU PITHIVIER, WALNUT AND BLACKBERRY SALAD £14 VE

FROM THE KOPA GRILL

8OZ RUMP £23, 8OZ RIB EYE £28, 8OZ SIRLOIN £26, 8OZ FILLET £30

SAUCES –BÉARNAISE, BLUE CHEESE, PEPPERCORN, RED WINE JUS £3

ALL STEAKS SERVED WITH FAT CHIPS, TOMATO, FLAT MUSHROOM, PLUM TOMATO AND DRIPPING ONIONS

CHATEAUBRIAND 24OZ £65

Sides £3.50

ROAST CHANTENAY CARROTS IN DUKKAH SPICE

FAT CHIPS

MUSTARD CREAMED LEEKS

SKINNY FRIES

HAM HOCK PEAS

HALLOUMI FRIES, SUMAC YOGHURT £5

Sandwiches

All served on hand made ciabatta

FISH GOUJON BUTTY, TARTAR SAUCE, PICKLED SHALLOTS £10

FLAT IRON STEAK, RED ONION MARMALADE, YORKSHIRE BLUE CHEESE £10

SMOKED CHICKEN, CAESAR DRESSING, LETTUCE, PARMESAN SHAVINGS £8

BABY PRAWNS, BABY GEM, BLOODY MARY SAUCE £8

ROASTED PEQUILLO PEPPER, GOATS CHEESE, BALSAMIC GLAZE £7

ADD A PORTION OF SKINNY FRIES £2

Desserts

COURTNEY'S SNICKERS, CHOCOLATE, PEANUT BUTTER, SALTED CARAMEL £7

TOASTED BARLEY PANNA COTTA, BURNT WHITE CHOCOLATE,
RASPBERRY SORBET, PUFFED BARLEY, MALT POWDER £7

APPLE CHEESECAKE, TREACLE TART, PINE GEL,
POACHED BLACKBERRIES, APPLE CRACKLING £7

CHOCOLATE DELICE, HAZELNUT ICE CREAM, PRALINE, PULLED HONEYCOMB £8

PUMPKIN EGG CUSTARD, CARROT CAKE, PUMPKIN CURD,
CANDIED PUMPKIN SEEDS, BLACK TREACLE ICE CREAM £7

Vegan Choices

ALMOND MILK PANNA COTTA, HONEYCOMB, RASPBERRY SORBET £6 VE

SELECTION OF SORBETS WITH STRAWBERRIES £6 VE

Dessert Cocktails

ESPRESSO MARTINI £8.50

VODKA, COFFEE LIQUEUR AND ESPRESSO

FLAT WHITE MARTINI £8.50

VODKA, BAILEYS AND ESPRESSO

Cheese

GOURMET MENU OF ARTISAN CHEESE

3 CHEESES FOR £8.50 OR 6 CHEESES FOR £13.50.

ADD A SLICE OF OUR DELICIOUS HOMEMADE FRUIT CAKE £1.50

LINCOLNSHIRE POACHER

PRODUCED BY SIMON AND TIM JONES ON THE EDGE OF THE LINCOLNSHIRE WOLDS, LINCOLNSHIRE POACHER IS AN AWARD-WINNING, ARTISAN, UNPASTEURISED CHEESE, MADE USING MILK FROM THEIR OWN HERD OF HOLSTEIN COWS. THIS HARD CHEESE HAS A CYLINDRICAL SHAPE AND A GRANITE-LIKE RIND. IT IS MATURED FOR 14 - 16 MONTHS AND HAS PLENTY OF FLAVOUR, NOT UNLIKE EXTRA MATURE WEST COUNTRY CHEDDAR.

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! THEY BOTH TASTE THE SAME, A LOVELY MOIST, CREAMY BLUE CHEESE, NOT AS RICH AS MANY BLUE CHEESES WITH A SUBTLE TANGY METALLIC FINISH.

MUNSTER

THERE IS OFTEN SOME CONFUSION ABOUT MUNSTER AND GEROME. ORIGINALLY MUNSTER WAS MADE ON THE EAST SIDE OF THE VOSGES MOUNTAINS IN ALSACE AND GEROME ON THE WEST IN LORRAINE. IN 1978 THE AOC COUNCIL UNITED THE TWO CHEESES UNDER ONE APPELLATION. WHEN RIPE THESE WASH RIND CHEESES HAVE A DISTINCTIVE SMELL AND LUSCIOUS CREAMY INTERIORS.

VACHERIN MONT D'OR

THE HISTORY OF MAKING VACHERIN DATES BACK TO AROUND 200 YEARS, BUT ONLY SINCE 1981, IT HAS BEEN CONTROLLED OFFICIALLY. SWISS PEOPLE CALL THIS SOFT, WASHED-RIND CHEESE AS VACHERIN DU MONT D'OR, IN FRANCE IT IS CALLED VACHERIN DU HAUT DOUBS (OR JUST VACHERIN IN LOCAL SHOPS). VACHERIN IS MADE FROM PASTEURISED COW'S MILK, WHICH OFFERS A FULL-FLAVOURED AND SLIGHTLY ACIDIC TASTE. CHEESE BECOMES ALMOST LIQUID AFTER MATURATION. IT HAS A GREYISH-YELLOW BLANCHED RIND WHICH HAS TO BE REMOVED BEFORE EATING IT. THIS RARE AND LUXURY CHEESE IS EATEN LIKE A FONDUE. VACHERIN IS PRODUCED ONLY FROM 15TH AUGUST TO 31ST MARCH.

SPECIAL RESERVE MATURE WENSLEYDALE

MATURED FOR A MINIMUM OF NINE MONTHS TO PRODUCE A DEEP NON-ACIDIC FLAVOUR. THE STYLE IS TYPICAL OF WENSLEYDALE CHEESE, MOIST AND CRUMBLY, WITH A FINISH OF HONEY AND CUT GRASS. A VERY SPECIAL CHEESE FROM THE DAIRY AT HAWES IN WENSLEYDALE.

CERNEY ASH

THIS IS A FANTASTIC SOFT GOATS CHEESE SHAPED IN A TRUNCATED PYRAMID. IT IS HAND-COATED WITH AN OAK ASH/SEA SALT MIX. IT HAS A SUBTLE FLAVOUR WITH A HINT OF A LEMONY TANG. THE FLAVOUR DEEPENS WITH AGE. IT WAS ONE OF THE ORIGINAL GOATS CHEESES PRODUCED IN THE UK AND REMAINS A FIRM FAVOURITE. CERNEY ASH WON NUMEROUS AWARDS AND IN 2015 IT WON THE BEST GOATS CHEESE AT THE WORLD CHEESE AWARDS

Port

WIESE & KROHN AMBASSADOR RUBY PORT 50ML GLASS £3.00

WIESE & KROHN COLHEITA 1997 VINTAGE PORT 50ML GLASS £4.20

Coffee

CAPPUCCINO, CAFÉ LATTE, CAFÉ MOCHA £3.50

ESPRESSO £2.00 – DOUBLE £3.00

ADD VANILLA, CARAMEL, GINGERBREAD OR HAZELNUT SYRUP 40P

POT OF TEA £3.00

ENGLISH BREAKFAST, DARJEELING, EARL GREY, FRUIT INFUSION

Liqueur Coffee

FRESH GROUND COFFEE SERVED WITH YOUR SELECTION
OF SPIRIT OR LIQUEURS AND TOPPED WITH A LAYER OF CREAM.

IRISH - IRISH WHISKEY, MONKS - BENEDICTINE, JAMAICAN - DARK RUM,
HIGHLAND - SCOTCH WHISKY, CAFÉ ROYAL - FRENCH BRANDY, RUSSIAN - VODKA,
CALYPSO - TIA MARIA, SEVILLE - COINTREAU, COFFEE FLING - DRAMBUIE.

BAILEYS HOT CHOCOLATE / BRONTE HOT CHOCOLATE
£6.95

Brandy

CALVADOS BOULARD 25ML GLASS £4.05

JANNEAU ARMAGNAC VSOP 25ML GLASS £5.50

CHATEAU MONTIFAUD XO 25ML GLASS £7.10

HINE ANTIQUE XO 25ML GLASS £11.80

HENNESSY XO 25ML GLASS £11.50

REMY MARTIN XO 25ML GLASS £13.80

GRAPPA, A CLASSIC DIGESTIVO 25ML GLASS £3.95

BRONTE LIQUEUR

A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY
25ML £3.80