



PURPLE HAZE
PROSECCO WITH VIOLET GIN AND
PARMA VIOLET SWEETS
£8.50

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

FRENCH MARTINI
NEW AMSTERDAM VODKA, CHAMBORD,
PINEAPPLE, SERVED WITH A SHOT OF PROSECCO
£8.50

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

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

SOUP OF THE DAY SERVED WITH CHEDDAR AND SHIBDEN ALE BREAD £6

ROAST SALMON AND SMOKED SALMON FISHCAKE, POACHED EGG, WHITE WINE AND DILL SPLIT SAUCE £8

CHICKEN LIVER PARFAIT, SMOKED GARLIC CHUTNEY, SMOKEY BACON BUTTER, TOASTED BRIOCHE £8

PAN FRIED TIGER PRAWNS WITH PEAS AND BROAD BEANS, LANGOUSTINE BISQUE SAUCE, FLAKED ALMONDS £10

GUINEA FOWL TERRINE,
BALSAMIC ONIONS, SALT BAKED TURNIP, TURNIP CREAM, CRISPY ONIONS, SOURDOUGH CROUTES £9

Mains

BRAISED BLADE OF BEEF,
HORSERADISH MASH, BABY CARROTS, WILD MUSHROOMS, STOUT JUS £17

COD LOIN,
BACON FAT ROSTI, SHREDDED GEM, PEAS, PANCETTA, PEA VELOUTE £18

CORN FED CHICKEN BREAST,
TRUFFLED LEG PRESSING, POMME PUREE, CONFIT LEEKS AND ONIONS MADIERA SAUCE £17

RISOTTO OF ROASTED GARDEN COURGETTES,
BROAD BEANS, HAZELNUT, LEMON RAPESEED OIL, GOATS CHEESE SHAVINGS £14

Comforts

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

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

SHIBDEN BURGER, 8OZ STEAK BURGER SERVED IN A BRIOCHE BUN,
GHERKIN RELISH, TOMATO, LETTUCE, BEETROOT SLAW, SKINNY FRIES £14 (ADD CHEESE £2)

CHICKEN, HAM AND LEEK PIE, SUMMER GREENS, DRIPPING CHIPS OR MASH, CHICKEN VELOUTE £16

Sides £3.50

FAT CHIPS FRIES

NDUJA CREAMED PEAS AND BEANS CHAMP MASH

LEAVES, GARDEN RADISH, CHERRY TOMATOES MIXED VEGETABLES

Please see reverse for steaks, sandwiches, vegan dishes.

FROM THE KOPA GRILL

STEAKS

10OZ RUMP £24 / 10OZ SIRLOIN £26 / 10OZ RIBEYE £30 / 8OZ FILLET £30
ALL STEAKS SERVED WITH FAT CHIPS, ROASTED PLUM TOMATOES, FLAT
MUSHROOM AND DRIPPING ONIONS

TO SHARE

CHATEAUBRIAND 24OZ £70 COTE DE BOEUF 30OZ £65

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

STEAK SIDES

BLUE MURDER CHEESE SAUCE £3, PINK PEPPERCORN SAUCE £3, BÉARNAISE
SAUCE £3, FRIED EGGS £3, GARLIC TIGER PRAWNS £5

Vegan Dishes

Starters

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

WILD MUSHROOM RISOTTO, DUKKAH SPICE, SQUASH £8

Mains

MOROCCAN CHICK PEA MASALA, BEETROOT FALAFEL, MARINATED CUCUMBER,
DUKKAH YOGURT, PUFFED WILD RICE £14

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

Dessert

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

“PEANUT BUTTER AND JELLY SANDWICH “

PEANUT CHIP ICE CREAM, PUFF PASTRY, STRAWBERRY AND LIME JAM,
FREEZE DRIED STRAWBERRIES £7

Sandwiches

FISH BUTTY, TARTAR SAUCE, SERVED ON CIABATTA £10

CHICKEN AND NDUJA MAYO, BABY GEM SERVED ON CIABATTA £8

OAK ROASTED SALMON, DUCK EGG AND CAPER MAYONNAISE SERVED ON GRANARY BREAD £9

BEETROOT FALAFEL, CORONATION CHICKPEA IN A BEETROOT WRAP (VE) £8

STEAK AND BLUE CHEESE WITH RED ONION MARMALADE ON CIABATTA £8

ADD SKINNY FRIES OR A CUP OF SOUP FOR £2

Tempted? Ask for our dessert menu..

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

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

Digestif

CAFE PATRON	£4.50	GRAPPA	£3.95
LIMONCELLO	£3.20	PEDRO XIMENEZ	£4.20
BRONTE LIQUEUR £4.50			

Coffee Liqueur £4.50

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