



Aperitifs

SHIBDEN'S RHUBARB FIZZ
HOMEMADE RHUBARB SCHNAPPS
TOPPED WITH PROSECCO
£8

A YORKSHIRE ROSE
MASON'S LAVENDER GIN, ROSE SYRUP,
TOPPED WITH FEVER TREE TONIC
£8

Nibbles

VENISON SAUSAGE ROLL, RHUBARB KETCHUP £6
BAKED CHEDDAR AND ALE BREAD, MARMITE BUTTER £6
TRUFFLE CHEESE CROQUETTES, HENDERSONS RELISH £6
BRESAOLA, CELERIAC, GARLIC CAPERS, SHAVED ALMONDS £8
PUFFED COD SKINS, HORSERADISH CREME FRAICHE, AVRUGA CAVIAR £4

Starters

SOUP OF THE DAY SERVED WITH CHEDDAR AND SHIBDEN ALE BREAD £7
TROUT PASTRAMI, AVOCADO, BUTTERMILK, DILL £10
CHICKEN LIVER PARFAIT, SMOKED GARLIC CHUTNEY, BRIOCHE £10
PORK CHEEKS, DATE PURÉE, BABY CARROT, HAZELNUT, LANCASHIRE CHEESE £10
SMOKED COD, BACON AND BRIE FISH CAKE, CONFIT LEEKS, ELDERFLOWER VINEGAR SAUCE £9

Mains

BRAISED BEEF BLADE, TRUFFLE DAUPHINOISE, CONFIT LEEKS,
ROSCOFF ONIONS, FRENCH ONION SAUCE £18
COD LOIN, BROWN CRAB POTATOES, SPROUTING BROCCOLI, HAZELNUTS,
LANCASHIRE CHEESE SHAVINGS, ROASTED POTATO SKIN CREAM £17
CORN FED CHICKEN BREAST, CARAMELISED CELERIAC, KING OYSTER MUSHROOMS,
CHICKEN FAT MASH, CHICKEN VELOUTE £16
BUTTERNUT SQUASH AND BROWN BUTTER RISOTTO, SPINACH,
SMOKED WENSLEYDALE, CURED EGG YOLK £14

Comforts

ESTRELLA BATTERED HADDOCK FILLET, FAT CHIPS, MUSHY PEAS, TARTAR SAUCE £15
SAUSAGE OF THE DAY, CREAMY MASH, BEER ONIONS AND GRAVY £16
8OZ BEEF BURGER SERVED IN A BRIOCHE BUN,
GHERKIN RELISH, GHERKIN, ONION, SERVED WITH JALAPEÑO SLAW AND SKINNY FRIES £14 (ADD CHEESE £2)
PIE OF THE DAY, TREACLE CARROTS SERVED WITH CHIPS OR MASH, ALE GRAVY £16

Sides

FAT CHIPS
SKINNY FRIES
HAM HOCK CREAMED LEEKS
TRUFFLE AND PARMESAN MASH
TREACLE CARROTS
SMOKED BUTTER NEW POTATOES
MIXED VEGETABLES
£4.00

Please see reverse for steaks, sandwiches, vegan dishes.



From the grill

STEAKS

100Z RUMP £24 / 100Z SIRLOIN £26 / 100Z RIBEYE £30

**ALL STEAKS SERVED WITH FAT CHIPS, MALT CARAMEL ONION,
ROASTED PLUM TOMATO AND FIELD MUSHROOM**

TO SHARE

CHATEAUBRIAND 24OZ £70

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

STEAK SAUCES

**BLUE CHEESE SAUCE, PEPPERCORN SAUCE, BÉARNAISE,
SMOKED GARLIC BUTTER, CHIMICHURRI
£3**

Vegan choices

Starters

SMOKED BEAN RAGOUT, TOASTED SOURDOUGH, AVOCADO MOUSSE £7

CELERIAC ROSE, HAZELNUT, APPLE, ONION AND TRUFFLE £7

Mains

CURRIED ROSTI, CHICKPEAS, CAULIFLOWER, SPRING ONIONS, HUNG SOYA YOGURT £14

WILD MUSHROOM, SPINACH, LEEKS AND HAZELNUT ORZO BAKE £14

Sandwiches

FISH BUTTY, TARTAR SAUCE, SERVED ON CIABATTA £10

SMOKED HAM HOCK AND TUNWORTH CHEESE TOASTIE £9

**SWEET POTATO CAKES, CASHEW BUTTER, LIME MAYO,
SPRING ONION, SERVED IN A WRAP (VE) £8**

SALT BEEF, MUSTARD, PICKLES, SWISS CHEESE SERVED IN A CIABATTA £10

TROUT PASTRAMI, AVOCADO, PINK PEPPERCORN CRÈME FRAICHE £10

ADD SKINNY FRIES OR A CUP OF SOUP FOR £2

Tempted? Ask for our dessert menu..

Desserts

**STICKY TOFFEE PUDDING,
TREACLE TOFFEE SAUCE, VANILLA ICE CREAM £7**

**CHOCOLATE PAVE, HAZELNUT ICE CREAM,
PRALINE, HONEYCOMB TUILLE £9**

**WHITE CHOCOLATE MOUSSE, RHUBARB JAM,
FEUILLETINE, POACHED RHUBARB,
GINGER CARAMEL ICE CREAM £8**

**CHICORY ROOT PANNA COTTA,
CARROT CAKE, CANDIED WALNUT,
CREAM CHEESE MOUSSE, ESPRESSO ICE CREAM £7**

**DILL ICED PARFAIT, LEMON, YOGURT MERINGUE,
CREME FRAICHE ICE CREAM, BAKED WHITE CHOCOLATE £7**

Dessert Cocktails

ESPRESSO MARTINI
VODKA, KAHLUA, ESPRESSO
£8.50

AMARETTO SOUR
DISARONNO, LEMON, ANGOSTURA
BITTERS, EGG WHITE, GARNISHED
WITH LEMON AND CHERRY
£8.50

NUTTY RUSSIAN
NEW AMSTERDAM VODKA,
KAHLUA, FRANGELICO,
FERRERO ROCHER
£8

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 and Vermouth

PEDRO XIMENEZ 50ML £4.20
VERMOUTH 50ML £4.20