



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

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

Aperitifs

Nibbles

BAKED SOURDOUGH, HENDERSONS RELISH BUTTER, SMOKED CHEDDAR CUSTARD £8
LAMB BELLY NUGGETS, WILD GARLIC KETCHUP £5
YORKSHIRE BATH PIG CHORIZOS COOKED IN APPLE JUICE, TRUFFLE HONEY £6
SALT AND VINEGAR PUFFED COD SKIN, SMOKED COD ROE CRÈME FRAICHE £4

Starters

SOUP OF THE DAY SERVED WITH CHEDDAR AND SHIBDEN ALE BREAD £6
BLACK PUDDING ROSTI, SLOW COOKED EGG, WILD GARLIC SAUCE, ASPARAGUS, CRISPY ONIONS £8
CHICKEN LIVER PARFAIT, SMOKED GARLIC CHUTNEY, SMOKEY BACON BUTTER, TOASTED BRIOCHE £8
OAK ROAST SEA TROUT RILLETES, TOASTED SOURDOUGH, PICKLED CUCUMBER, DILL AND CUCUMBER GAZPACHO £8
WILD MUSHROOMS, TOASTED SOURDOUGH,
SMOKED COVERDALE CHEESE CUSTARD, CEP POWDER, CURED EGG YOLK, PICKLED RAMSON BUDS £10 V

Vegan Choice

DONKEY CARROT SLOWLY COOKED IN GROUND NUT OIL THEN ROASTED IN THE KOPA,
HAZELNUT BUTTER, CARROT KETCHUP, ROASTED HAZELNUTS, CRISPY ONIONS £7 VE
KING OYSTER SCALLOPS, SALT BAKED TURNIP, PICKLED BABY TURNIPS, POMEGRANATE, ROASTED MUSHROOM TEA £8 VE

Mains

GLAZED OX CHEEK, CRISPY OX TONGUE, CHAMP MASH, SMOKED PANCETTA, BABY ONIONS, CHESTNUT MUSHROOMS £18
HAKE LOIN, JERSEY ROYALS, ASPARAGUS, PICKLED RADISH, BOTTARGA, RIESLING AND SORREL SAUCE £18
YORKSHIRE PORK BELLY, CRISPY PIGS HEAD, LANGOUSTINE,
BABY TURNIPS, PORK FAT POTATOES, TOASTED ALMONDS, GREEN GRAPES COMPRESSED IN ELDERFLOWER, SHERRY SAUCE £18
SEABASS FILLET, WHITE CRAB, CHARRED HERITAGE TOMATOES, CONFIT POTATOES, SMOKED TOMATO SAUCE, LOVAGE OIL £17
ESTRELLA BATTERED HADDOCK FILLET, FAT CHIPS, MUSHY PEAS, TARTAR SAUCE. £15

Vegan Choices

SPRING VEGETABLE AND YELLISONS GOATS CHEESE RISOTTO, BABY LEEK, HAZELNUT, WILD GARLIC VELOUTE £14 V
MOROCCAN CHICK PEA MASALA, BEETROOT FALAFEL, MARINATED CUCUMBER, DUKKAH YOGURT, PUFFED WILD RICE £14 VE
BLACK TRUFFLE ROSTI, PEA AND TARRAGON SAUCE, YORKSHIRE ASPARAGUS, GREEN VEGETABLES, PICKLED RADISH £14 VE

FROM THE KOPA GRILL

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

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 TOMAHAWK 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

Roasts

ROAST SIRLOIN OF BEEF £17
ROAST RUMP OF LAMB £18
ROAST WATERFORD FARM PORK LOIN £16
VEGETARIAN DATE AND NUT ROAST £14

ALL SERVED WITH
DRIPPING ROASTIES, CREAMY MASH, SEASONAL VEGETABLES,
YORKSHIRE PUDDING AND RICH HOMEMADE GRAVY.

Sides £3.50

CRUSHED SPRING ONION JERSEY ROYALS
NDUJA BUTTERED LEEKS AND BROAD BEANS
DRESSED LEAVES, GARDEN RADISH, CHERRY
TOMATOES
HAM HOCK CREAMED PEAS
MIXED VEGETABLES
SKINNY FRIES
FAT CHIPS

Dessert cocktails

FLAT WHITE MARTINI
NEW AMSTERDAM VODKA
BAILEYS, ESPRESSO
£8.50

ESPRESSO MARTINI
VODKA, KAHLUA, ESPRESSO
£8.50

AMBASSADOR'S PARTY
KAHLUA, NEW AMSTERDAM VODKA
FRANGELICO, GARNISHED WITH A FERRERO ROCHER
£8.00

OLD FASHIONED
BOURBON, BITTERS, ORANGE PEEL
£9.50

Desserts

CHOCOLATE AND CHERRY ICED PARFAIT,
CHOCOLATE AND KIRSCH MOUSSE, FRANGIPANE, CANDIED ALMONDS £9

YOGURT PANNA COTTA STRAWBERRY CONSOMMÉ, POACHED STRAWBERRIES,
PINK PEPPERCORN MERINGUE, BASIL SORBET £7

'COLD TODDY' SET LEMON CURD, BAKED WHITE CHOCOLATE,
SALTED HONEY ICE CREAM, WHISKEY OATS £7

STICKY TOFFEE PUDDING, BLACK TREACLE TOFFEE SAUCE, HAZELNUT ICE CREAM £7

SALTED CARAMEL TART, STOUT ICE CREAM £8

Vegan Choices

HAZELNUT AND ROSE ICE CREAM,
CHOCOLATE MOUSSE, CHOCOLATE SOIL, ROSEWATER £7

CHOCOLATE AND ORANGE BLOSSOM MAGNUM, PRALINE, SALTED CARAMEL £8

Digestif

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

A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY

Cheese

GOURMET MENU OF ARTISAN CHEESE,
SHIBDEN CHEESEBOARD - CRACKERS, GRAPES, QUINCE PASTE, TRUFFLE HONEY, TOMATO AND NIGELLA SEED CHUTNEY
3 CHEESES £11, 6 CHEESES £15

OAK SMOKED COVERDALE

A CREAMY, VEGETARIAN STYLE, CRUMBLY CHEESE. MILD, BUTTERY TASTE & FIRM AND OPEN TEXTURE. PRODUCED AT THE FOUNTAINS DAIRY IN HAWES NORTH YORKSHIRE. GENTLY COLD SMOKED OVER WHISKY BARREL CHIPPINGS FOR A MILD SMOKEY FLAVOUR

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). A MOIST, CREAMY BLUE CHEESE, SUBTLE TANGY METALLIC FINISH. PRODUCED BY THE WENSLEYDALE DAIRY IN NORTH YORKSHIRE USING CHANNEL ISLAND COW'S MILK. SEMI-HARD WITH A SOFT CHEDDARY STYLE TEXTURE.

KIDDERTON ASH

PRODUCED BY HAND BY CHEESEMAKER KATY HOLLINSHEAD IN VERY SMALL BATCHES IN THE BURLAND FARM DAIRY. CREAMY NUTTY FLAVOUR AND SOFT, DELICATE TEXTURE. CAREFULLY ROLLED IN A THIN LAYER OF ASH, WHICH AIDS MATURATION AND ENHANCES ITS RICH FLAVOUR.

OLD PECULIAR, SWALEDALE

THE PIECES OF WARM, MOIST CURD ARE SOAKED IN THEAKSTONS OLD PECULIAR YORKSHIRE ALE. A MARBLED APPEARANCE, A SOFT TEXTURE AND DISTINCTIVE FLAVOUR.

YORKSHIRE BRIE

MADE AT THE WENSLEYDALE CREAMERY IN HAWES YORKSHIRE. CREAMY WITH A MILD, FRESH FLAVOUR AND A SOFT EDIBLE WHITE RIND.

PIKES DELIGHT

MADE BY PEXTENEMENT CHEESE COMPANY SITUATED ON THE HILLSIDE BETWEEN TODMORDEN AND HEBDEN BRIDGE. A YOUNG CHEESE MATURED FOR 3 MONTHS. A GOOD SOFT TEXTURE WITH A WONDERFULLY SMOOTH CREAMY TASTE,

Port

WIESE & KROHN AMBASSADOR RUBY PORT 50ML GLASS £3.50
WIESE & KROHN COLHEITA 1997 VINTAGE PORT 50ML GLASS £4.50
MADEIRA £4.00

Coffee

CAPPUCCINO, CAFÉ LATTE £3.50. CAFÉ MOCHA, FLAT WHITE £3.80
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