



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

### *Aperitifs*

A YORKSHIRE ROSE  
MASONS 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

HOGGET 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, roasts and vegan dishes.*



## *From the grill*

### **STEAKS**

**10OZ RUMP £24 / 10OZ SIRLOIN £26 / 10OZ 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**

### *Roasts*

**ROAST RUMP OF BEEF £17**

**ROAST RUMP OF LAMB £18**

**ROAST WATERFORD FARM PORK LOIN £16**

**VEGETARIAN NUT ROAST**

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

*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**