



Nibbles

Malted sourdough, homemade butters	£7
Cheddar and ale loaves, homemade butters	£7
Black pudding Scotch egg, BBQ apple ketchup	£8

Starters

Cauliflower and Black Bomber cheddar soup, homemade bread The Black Shiraz 'Winemakers Reserve', Australia	£9
Roasted monkfish, salsify, bone marrow crumb, Bovril butter sauce Chateau Saint-Romans Bordeaux, France	£11
Black truffle gnocchi, cauliflower puree, BBQ onions Pinotage 'Founders' Swartland Vinery, South Africa	£10
Crispy pig head, chive emulsion, old Cotswold legbar egg, chives Seyval Blanc 'GMF', Blackbook Winery, England	£11
Cured halibut, Serrano ham dashi, rhubarb kosho, lardo, radish Albarino 'Coral do Mar', Spain	£12
Chicken liver parfait, Pedro Ximenez, hazelnut, toasted brioche Gran Barquero, 6 Anos, Pedro Ximenez, Spain	£10

Mains

Guinea fowl breast, crispy leg, savoy cabbage and smoked bacon, fermented celeriac sauce Pinotage 'Founders' Swartland Vinery, South Africa	£26
Stone bass 'Fish Pie', chive mash, capers, smoked butter sauce Bacchus Reserve, New Hall Vineyards, England	£25
Tandoori cod, cauliflower, golden raisins, brown shrimps, samosa Riesling Trocken, Kreuznacher, Finkenauer, Germany	£24
Hogget rump, gnocchi, black garlic, bbq leeks, hogget cheek and clam ragout Primitivo Riserva 'Anniversario 62' San Marzano, Italy	£30
Yorkshire game pie, marmite carrots, mustard mash, port gravy Time Waits for No-one 'White Skulls' Finca Bacara, Spain	£20
Hen of the woods mushroom 'Mac & cheese', crispy onion, black truffle Pinot Noir 'Origin' Saint Clair, New Zealand	£17
Estrella battered haddock, hand cut chips, mushy peas, tartare sauce Goring Brut 'Family Release', Wiston Estate, England	£18

Steaks

10oz salt aged sirloin steak	£32
10oz salt aged ribeye steak	£34
20oz chateaubriand (Please allow 45 minutes to cook medium/ rare)	£85
All steaks served with rarebit mushroom, marmite carrots, fat chips and peppercorn sauce Malbec Premium, Piattelli Vineyards, Argentina	

Sides

Hand cut chips	£5
Skinny fries	£5
Roast parsnips, local honey, Black Bomber cheddar	£5
Satay broccoli, peanuts, coriander	£5
Roasted beetroots, balsamic	£5



DESSERTS

Dark chocolate delice, malt, salted caramel £9

Coteaux Du Layon, Saint Aubin, France

Sticky toffee pudding, toffee sauce, vanilla ice cream £9

Tawny Port, Portugal

Parsnip parfait, gingerbread, Filey Bay whiskey, pecans £9

Michele Chiarlo 'Nivole' – Italy

Yorkshire rhubarb, barley cream panna cotta, sorrel £9

Rhubarbra-Windsor, Northowram

CHEESE

Shibden cheese plate, homemade chutney, membrillo, truffle honey, crackers, grapes

3 Cheeses £12, 6 Cheeses £16

Brie de Meaux Saint Luc- The pâté is compact and even textured. Its colour is pale yellow, reminiscent of straw and the rind looks like white velvet.

Pont l'Eveque – Pale yellow while its rind is orange in colour soft and very rich with a creamy and full bodied flavour

Black Bomber- A pokey little cheese that marries well with sharp acidic accompaniments.

Blue Murder – Scottish blue cheese the flavours are savoury, slightly sweet, buttery, spicy, and rich

Blacksticks Blue – An outstanding cheese combing a creamy smooth yet tangy flavour

Appleby Cheshire – rich mineral flavours upfront, a juicy acidity yet crumbly texture

DESSERT COCKTAILS

Clover Club £9.50

Masons Raspberry, Raspberry Syrup, Dolin Dry

Old Fashioned £9.50

Woodford Reserve Double Oaked, Brown Sugar, Orange Bitters

Espresso Martini £9.50

Masons Yorkshire Vodka, Mr Blacks Coffee Liqueur, Espresso

Amaretto Sour £9.50

Amaretto, Lemon, Sugar Syrup

COFFEE LIQUEUR £8.50

Yorkshire - Filey Bay Yorkshire Whiskey Cream Liqueur

Irish - Irish Whiskey
Monks - Benedictine
Jamaican - Dark Rum
Highland - Scotch Whiskey

Russian - Yorkshire Vodka
Calypso - Mr Blacks Coffee Liqueur
Seville - Cointreau
Cafe Royal - French Brandy

PORT 50ml

Late Bottled Vintage Port, Barros	£5.00
10 Year Old Tawny Port, Barros	£5.50
Ruby Port, Barros	£4.00
1996 Vintage Port, Barros	£6.00
White Port, Barros	£4.00

BRANDY 25ml

Calvados Boulard	£4.20
Hine Antique XO	£11.80
Janneau Armagnac VSOP	£5.60
Hennessy XO	£12.30
Chateau Montifaud XO	£7.10
Remy Martin XO	£14.90

DIGESTIF

Pedro Ximenez	£4.80	Plum Sake	£5.20
		Limoncello	£4.00