



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
Crispy pig head, chive emulsion, old Cotswold legbar egg, chives Seyval Blanc 'GMF', Blackbook Winery, England	£11
Cured sea trout, gherkin, kohlrabi, pastrami spices, American mustard icecream Single vineyard, Turtles, Malagouzia, Alpha Estate, Greece	£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, chive mash, capers, smoked butter sauce Bacchus Reserve, New Hall Vineyards, England	£25
Roasted hake, purple sprouting broccoli, broccoli puree, mussels, jacket spud sauce Sauvignon Blanc, 'Origin' Saint Clair	£24
Hogget rump, gnocchi, black garlic, dukkah, bbq leeks, hogget cheek and clam ragout Primitivo Riserva 'Anniversario 62' San Marzano, Italy	£30
Pie of the day, cabbage, chips 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

Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.



DESSERTS

Valrohna Chocolate, hazelnut, caramel £10

Coteeaux 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 doughnut, barley crème pat, rhubarb sorbet, sorrel £9

Rhubarbra-Windsor, Northowram

CHEESE

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

3 Cheeses £12, 6 Cheeses £16

Fleur du Maquis – Fresh Ewes milk cheese from Corsica with a solid consistency and covered in aromatic herbs. Melt in the mouth consistency with a sweet nutty taste

Garstang Blue – A wonderful combination of smooth creamy cow's milk cheese with an indulgent blue taste

Dorstone – English pasteurised Goats milk cheese from Neal's Yard Creamery, zesty and fresh flavour with a light and fluffy texture

Garlic Yarg – Beautiful Cornish cheese uniquely covered in wild garlic leaves giving a herby taste.

Montgomery Cheddar – Epitome of unpasteurised Somerset Cheddar with a deep, rich, nut flavour. Made using the same starter Jamie's Granddad used over 100 years ago it is aged for 12 months

Old Amsterdam – An aged Gouda style cheese made from pasteurised cow's milk. Matured for 18 months giving a lingering flavour of caramel and marmite

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
Yuzu Sake	£5.20	Limoncello	£4.00