



Nibbles

Malted sourdough, homemade butters	£7
Cheddar and ale loaves, homemade butters	£7
Nduja scotch egg, pickled onion mayonnaise	£8

Starters

Miso broth, ginger, chilli, coriander, vermicelli noodles, coriander and milk bread Inedit, Damn, Spain	£9
Crab crumpet, pickled shallot, chipotle hollandaise espuma, brown crab meat bon bon Unwooded Chardonnay Reserva, Chile	£13
Guinea fowl leg hash, peas, bacon marmalade, fermented celeriac sauce, chive Chateau Saint-Romans Bordeaux, France	£11
Cured sea trout, gherkin, kohlrabi, pastrami spices, American mustard ice cream Albarino 'Coral do Mar' Pazo do Mar, Spain	£12
Chicken liver parfait, Pedro Ximenez, hazelnut, toasted brioche Gran Barquero, 6 Anos, Pedro Ximenez, Spain	£10

Mains

Pork loin, BBQ courgette, basil, crackling and apple vinegar sauce, sausage and courgette roll Pinot Noir, Old Stage USA	£26
Stone bass, leeks, jersey royal potato, morel mushrooms, chicken skin sauce Bacchus Reserve, New Hall Vineyards, England	£25
Chalk stream trout, crispy oyster, spring greens, warm potato salad, oyster and prosecco sauce Prosecco Extra Dry, Favola, Italy	£26
Hogget rump, smoky sticky shoulder, Yorkshire asparagus, black garlic, smoked yoghurt, wild garlic oil Primitivo Riserva 'Anniversario 62' San Marzano, Italy	£30
Pie of the day, hand cut chips, creamed cabbage, Shibden Ale, Moorhouses Brewery	£20
Hen of the woods mushroom 'Mac & cheese', crispy onion, black truffle Merlot, Tierra Antica, Chile	£17
Estrella battered haddock, hand cut chips, mushy peas, tartare sauce Goring Brut 'Family Release', 6 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 a choice of sauce. Peppercorn, Blue cheese	
Malbec Premium, Piattelli Vineyards, Argentina	

Sides

Hand cut chips	£5
Skinny fries	£5
Black truffle cauliflower cheese	£5
Spring greens, anchovy, smoked bacon	£5
Asparagus, chive emulsion, shaved ewes cheese	£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
'Elysium' Black Muscat, Quady, USA

Sticky toffee pudding, toffee sauce, vanilla ice cream £9
Tawny Port, Portugal

Banana Panna Cotta, Miso, Caramel, Peanut £9
Late Harvest Sauvignon Blanc, Chile

Flowering Currant, olive oil cake, Rosemary, yogurt meringue £9
Michele Chiarlo 'Nivole' – Italy

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

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

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

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

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

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

Espresso Martini £9.50
Masons Yorkshire Vodka, Mr Blacks Coffee Liqueur, Espresso

Old Fashioned £9.50
Woodford Reserve Double Oaked, Brown Sugar, Orange Bitters

Amaretto Sour £9.50
Amaretto, Lemon, Sugar Syrup

COFFEE LIQUEUR £8.50

Yorkshire - Filey Bay Yorkshire Whisky Cream Liqueur

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

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	£6.30
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	£6.20	Plum Sake	£6.40
Yuzu Sake	£6.40	Limoncello	£4.00