



Nibbles

Malted sourdough, homemade butters	£7
Cheddar and ale loaves, homemade butters	£7
Nduja scotch egg, pickled onion mayonnaise	£8
Hickory smoked sausage, miso glaze	£8

Starters

Courgette soup, ribblesdale goats curd, broad beans, nasturtium oil, garlic foccacia Bacchus Reserve, New Hall Vineyards, England	£9
Smoked haddock, mussel, leek, smoked haddock foam Unwooded Chardonnay Reserva, Chile	£11
Guinea fowl leg hash, peas, bacon marmalade, fermented celeriac sauce, chive Chateau Saint-Romans Bordeaux, France	£11
Raw scallop, jalapeno, granny smith, dill, elderflower Sauvignon Blanc 'origin' Saint Clair, New Zealand	£14
Chicken liver parfait, Pedro Ximenez, hazelnut, toasted brioche Gran Barquero, 6 Anos, Pedro Ximenez, Spain	£10

Mains

Corn fed chicken breast, truffle potato puree, hen of the woods mushrooms, chicken butter sauce Sancerre, Domaine Gerard Millet, France	£24
Turbot, peas, beans, shellfish fondue, sauce grenobloise Bacchus Reserve, New Hall Vineyards, England	£30
Cod loin, bacon dashi butter sauce, girolles, leeks, sea vegetables Riesling Trocken, Kreuznacher, Finkenauer, Germany	£24
Beef featherblade, smoked potato gratin, beef dripping carrot, parsley emulsion, beer onions Primitivo Riserva 'Anniversario 62' San Marzano, Italy	£26
Pie of the day, hand cut chips, spring greens Shibden Ale, Moorhouses Brewery	£20
Basil gnocchi, courgette, confit tomato, Yorkshire goats curd, black garlic Pinot Grigio, Novita, Italy	£17
Estrella battered haddock, hand cut chips, mushy peas, tartar 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
Garden tomato salad, yuzu ponzu dressing	£5
Roasted baby potatoes, ndjua cream cheese	£5

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DESSERTS

Valrohna chocolate, grillotine cherry, hazelnut feuilletine £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

Rocket parfait, strawberry tartare, elderflower vinegar sorbet, honeycomb tuile £9
 Michele Chiarlo 'Nivole', Italy

Toasted hay mousse, blackcurrant compote, malt cake, malt crumble £9
 Ice Wine, Pelee Island, Canada

CHEESE

Shibden cheese, homemade chutney, membrillo, truffle honey, crackers, grapes
 3 Cheeses £12, 6 Cheeses £16

Wigmore - An award-winning sheep's milk brie from Berkshire in England. During its 4-6 maturation, the cheese develops a lovely bloomy rind and a rich creamy taste with an elegant flavour underpinned by gentle mushroomy notes.

Dorset Blue Vinny - This delightful, slightly crumbly blue cheese has a pleasantly soft taste. Made from semi-skimmed milk, it's also low in fat.

Landana Old Goat - Landana Goat cheese has been matured for at least 10 months and is bursting with flavour. Old goat cheese with a piquant character and pure taste.

True Grit Cheddar - Pasteurised cow's milk Cheddar style With a strong, sharp, and fully rounded flavour. Tangy but tasty with a gritty crunch to the cheese. Guaranteed to get your taste buds tingling.

Golden Cenarth - Rind washed semi-soft cheese, washed in cider to produce quite a mild taste when young. Golden Cenarth cheese has a nutty flavour and a unique savouriness with natural moulds growing on the outer rind during maturation.

Harrogate Blue - A distinctive, orange-coloured crumbly blue, mellow in strength, creamy with a hint of pepper on the finish

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

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