



Nibbles

Malted sourdough, homemade butters £7
Cheddar and ale loaf, homemade butter £2pp
Nduja scotch egg, pickled onion mayonnaise £8
Hickory smoked sausage, mustard glaze £8

Starters

Glazed pigs cheeks, granny smith, fermented celeriac, crispy onions, puffed rind £12
Gran Barquero, 6 Anos, Pedro Ximenez, Spain
Smoked haddock, mussel, leek, smoked haddock foam £11
Unwooded Chardonnay Reserva, Chile
Truffle rosti, Burford brown egg, girolles, peas, kombu butter sauce £10
Chateau Saint-Romans Bordeaux, France
Raw scallop, jalapeno, granny smith, dill, elderflower £15
Vino Verde 'Chin Chin', Portugal

Mains

Corn fed chicken breast, truffle potato puree, hen of the woods mushrooms, chicken butter sauce £24
Sancerre, Domaine Gerard Millet, France
Cod loin, mussels, squash, leeks, sea vegetables, bacon dashi butter sauce £24
Riesling Trocken, Kreuznacher, Finkenauer, Germany
Beef featherblade, smoked potato gratin, beef fat carrot, lovage emulsion, ale onions £26
Primitivo Riserva 'Anniversario 62' San Marzano, Italy
Autumn squash gnocchi, girolles, squash, sea pursalane, brown butter and sage sauce £17
Unwooded Chardonnay Reserva, Chile

Classics

Pie of the day, hand cut chips, creamed hispi cabbage £20
Shibden Ale, Moorhouses Brewery
Estrella battered haddock, hand cut chips, mushy peas, tartar sauce £18
Goring Brut 'Family Release', 6 Estate, England
10oz Salt aged sirloin, ox cheek stuffed onion, beef fat carrot, and hand cut chips, peppercorn sauce £35
Primitivo Riserva 'Anniversario 62' San Marzano, Italy

To share

20oz chateaubriand, ox cheek stuffed onion, beef fat carrot, and hand cut chips, peppercorn sauce £85
Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £5
Skinny fries £5
Black truffle cauliflower cheese £5
Roasted baby potatoes, ndjua cream 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

Chocolate delice, peanut, salted caramel £10
'Elysium' Black Muscat, Quady, USA

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

Pumpkin mousse, candied carrot, yogurt sorbet, walnut, meringue £9
Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, France

Apple marigold parfait, granny smith, brown butter crumb, blackcurrant sorbet £9
Late Harvest Sauvignon Blanc, Vina Echeverria

Iced parsnip, gingerbread, pear, Pedro ximenez, muscavado £9
Ice Wine, Pelee Island, Canada

DESSERT COCKTAILS

Clover Club £9.50

Masons Raspberry,
Raspberry Syrup, Dolin Dry

Espresso Martini £9.50

Yorkshire Vodka, Coffee Liqueur, Espresso

Old Fashioned £9.50

Woodford Reserve Double Oaked,
Brown Sugar, Orange Bitters

Bakewell Sour £9.50

Sloe gin, Cherry, Amaretto, Lemon, Sugar Syrup

COFFEE LIQUEUR £8.50

Yorkshire - Filey Bay Yorkshire Whisky Cream Liqueur

Irish - Irish Whiskey
Jamaican - Dark Rum
Russian - Yorkshire Vodka
Seville - Cointreau

Monks - Benedictine
Highland - Scotch Whisky
Calypso - Mr. Blacks Coffee Liqueur
Cafe Royal - French Brandy

DIGESTIF

Pedro Ximenez £6.20
Plum Sake £6.40

Yuzu Sake £6.40
Limoncello £4.00



CHEESE

3 CHEESE £12 / 6 CHEESE £16

WIGMORE

An award-winning sheep's milk brie from Berkshire in England. During its 4-6 month 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

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