



Nibbles

House rosemary focaccia, homemade butters £8
Nduja scotch egg, pickled onion mayonnaise £9
Crispy green olive and cured sausage balls £8

Starters

Soup of the day, warm bread £9

Chicken skin cream, fresh dressed crab, peas, lemon and elderflower £14
Picpoul de Pinet, France

Scallop ceviche, fennel pollen emulsion, rhubarb, jalapeno, ponzu £14
Albarino, Pazo do Mar, Spain

Beef cheek crumpet, bone marrow butter, vocation brewery rarebit, gherkin gravy £13
Merlot, Tierra Antica, Chile

Duck leg hash, blood orange brown sauce, fried Burford brown, crispy chilli & peanut oil £13
Pinotage 'Founders', Swartland Winery, South Africa

Mains

Hogget rump, hogget cheek arancini, warm caesar salad, asparagus, black garlic, lamb fat curd, jus £29
Valpolicella 'Rio Albo', Ca'Rugate, Italy

Halibut loin, caramelised cauliflower, potted shrimp, Pedro ximenez raisins, burnt butter sauce £29
Riesling Trocken, Germany

Guinea fowl, potato & leg pressing, morels, leeks, wild garlic oil £26
Time Waits For No One, Spain

Wild garlic, morel, asparagus & shimeji risotto, Landana cheese, slow cooked egg £20
Sea Point, Sauvignon Blanc, Western Cape, South Africa

Classics

Pie of the day, mustard mash, creamed hispi cabbage £21
Shibden Ale, Moorhouses Brewery

Estrella battered haddock, hand cut chips, mushy peas, tartar sauce £18
Bloomsbury, Ridgeview, England

Beef feather blade, horseradish mash, smoked bacon, shimeji, baby onions, smoked cauliflower cheese £25
Piattelli Vineyards, Cafayate, Premium Malbec, Argentina

10oz Salt aged sirloin, rarebit mushroom, beef fat carrot, hand cut chips, peppercorn sauce £36
Primitivo Riserva 'Anniversario 62' San Marzano, Italy

To share

28oz Rib of beef, rarebit mushroom, beef fat carrot, hand cut chips, peppercorn sauce £85
(Please note approx. waiting time of 45 minutes for Medium Rare)
Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £5
Skinny fries £5
Smoked cauliflower cheese £5
Roasted baby potatoes, rosemary butter £5
Creamed leeks, ham hock, parmesan £5

An optional service charge of 10% is added to all our bills.

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



DESSERTS

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

Tawny Port, Portugal

“Shibden Snickers” manjari chocolate, peanut, salted caramel £10

Elysium’ Black Muscat, Quady, USA

Blood orange, parkin, almond, burnt honey £9

Michele Chiarlo ‘Nivole’, Italy

Rosemary mousse, Yorkshire rhubarb, Bumbu rum £9

Late harvest Sauvignon blanc, Vina Echeverria, Chile

DESSERT COCKTAILS

Clover Club £9.50

Wolf Bro’s Yorkshire Gin

Raspberry Syrup, Lemon

Espresso Martini £9.50

Vodka, Coffee Liqueur, Espresso

Old Fashioned £9.50

Woodford Reserve,

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 - Vodka

Seville -Cointreau

Monks - Benedictine

Highland - Scotch whisky

Calypso - Coffee Liqueur

Cafe Royal - French Brandy

DIGESTIF

Pedro Ximenez £6.40

Plum Sake £6.60

Yuzu Sake £6.40

Limoncello £4.00

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CHEESE

3 CHEESE £13 / 6 CHEESE £17

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.

BLUE MURDER

Handcrafted by Ruaraidh Stone Highland Fine Cheeses in Tain. The square Blue Murder is softer and creamier than many blues and has a thin, sticky, grey-white rind. The cheese is pasteurised and suitable for vegetarians.

GOLDEN CROSS GOATS

Raw milk goats' cheese from Sussex takes inspiration from France but has its own unique British character.

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

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| Late Bottled Vintage Port, Barros | £5.40 |
| 10 Year Old Tawny Port, Barros | £5.90 |
| Ruby Port, Barros | £4.40 |
| 1996 Vintage Port, Barros | £6.80 |
| White Port, Barros | £4.40 |

BRANDY 25ml

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| 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 |