



### 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

Old Fashioned £9.50

Woodford Reserve,

Sugar, Orange Bitters

Espresso Martini £9.50

Vodka, Coffee Liqueur, Espresso

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

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

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