



### 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 £10  
Chicken skin cream, fresh dressed crab, peas, lemon and elderflower £12  
Picpoul de Pinet, France  
Scallop ceviche, fennel pollen emulsion, rhubarb, jalapeno, ponzu £15  
Albarino, Pazo do Mar, Spain  
Duck leg hash, blood orange brown sauce, fried Burford brown, crispy chilli & peanut oil £14  
Pinotage 'Founders', Swartland Winery, South Africa  
Belly pork, carrot and miso sauce, baby carrot, celery leaf oil £13  
Unwooded Chardonnay Reserva, Vina Echeverria, Chile

### Mains

Hogget rump, hogget cheek arancini, warm caesar salad, asparagus, black garlic, lamb fat curd, jus £30  
Valpolicella 'Rio Albo', Ca'Rugate, Italy  
Halibut loin, caramelised cauliflower, potted shrimp, Pedro ximenez raisins, burnt butter sauce £31  
Riesling Trocken, Germany  
Beef fillet, turnip, beer braised onions, Pommes Anna, tongue & cheek sauce £32  
Time Waits For No One, Spain  
Wild garlic, morel, asparagus & shimeji risotto, Landana cheese, slow cooked egg £21  
Sea Point, Sauvignon Blanc, Western Cape, South Africa

### Classics

Pie of the day, mustard mash, creamed hispi cabbage £22  
Shibden Ale, Moorhouses Brewery  
Estrella battered haddock, hand cut chips, mushy peas, tartar sauce £20  
Bloomsbury, Ridgeview, England  
Beef feather blade, horseradish mash, smoked bacon, shimeji, baby onions, smoked cauliflower cheese £30  
Piattelli Vineyards, Cafayate, Premium Malbec, Argentina  
10oz Salt aged sirloin, rarebit mushroom, beef fat carrot, hand cut chips, peppercorn sauce £38  
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  
Seaweed butter potatoes, roasted nori £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 £10

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

## COFFEE LIQUEUR £8.50

Yorkshire - Filey Bay Yorkshire Whisky Cream Liqueur

Irish - Irish Whiskey

Jamaican - Dark Rum

Russian - Vodka

Seville -Cointreau

Monks -

Highland -

Calypso -

Cafe Royal -

Benedictine

Scotch whisky

Coffee Liqueur

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

### CHAOURCE

Soft ripened French cow's milk cheese that holds the prestigious Appellation d'Origine Contrôlée status. The cheese is named after the Chaource village in the Champagne-Ardenne region, with its production running since the middle Ages. With a white, velvety rind, and creamy interior that becomes runny with age, the Chaource is full of complex flavour.

### RACHEL

A semi-soft unpasteurised goat cheese with a smooth texture and sweet, medium flavour. With maturation, the cheese is washed in brine solution, leaving a dusky rind and occasional orange and yellow spots.

### RIBBLE-CHEGO

Inspired by the Spanish classic, Manchego, this cheese features a firm yet supple texture. With a sharp, creamy flavour, and a patterned rind, you'll enjoy a Ribblesdale twist to this traditional cheese.

### CANTAL

This Cantal cheese, named so with its ripening length of at least 30 days, can be thought of as a cross between mature West Country cheddar and a Swiss gruyere. With a milky flavour, often with a slight note of acidity at the start of ripening, this cheese develops with fruity, intense and lingering flavours.

### CASHEL BLUE

An easy-eating blue cheese, with a buttery texture, balanced with blue veining which adds a lift to the rich, full-flavoured paste.

### PICOS DE EUROPE

Produced in Northern Spain, this semi cured cheese is soft textured and grooved by corridors where white and green-blue mould grows. It has a strong tangy flavour, with an aromatic, buttery taste and slightly metallic aftertaste.

#### 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