



### Nibbles

House rosemary focaccia, homemade butters £8

Nduja scotch egg, pickled onion mayonnaise £9

Crispy goats' cheese, truffle honey £7

Chili & Garlic Gordal Olives £4

### Starters

Soup of the day, warm bread £10

Shibden's allotment tomatoes, milk curd, basil sauce, pickled onions, olive Tuille £12

*Pinot Grigio, Novita, Italy*

Cured sea bass, kohlrabi, granny smith, elderflower vinegar gel, garden gazpacho £13

*Sauvignon Blanc, France*

Pig cheek terrine, celeriac Remoulade, burnt apple ketchup £12

*Sancerre, Domaine Gerard Millet, France*

Pigeon breast, raisin & Pedro Ximenez gel, confit leeks, sugar pit bacon, jus £13

*Time Waits For No One, Spain*

### Mains

Chicken breast, chicken kebab, carrot & dukkah puree, Bombay potatoes, hazelnuts, dukkah spice jus £28

*Vidal, New Zealand Sauvignon Blanc*

Stonebass, coriander potatoes, XO green beans, crab cake, Thai green sauce £30

*Riesling Trocken, Germany*

Hogget rump, tomato & anchovy tabbouleh, Tenderstem, Moroccan spiced hogget croquette, pomegranate jus £31

*Valpolicella, 'Rio Albo' Ca'Rugate, Italy*

Basil gnocchi, courgette & basil sauce, whipped crowdie, black garlic, cured egg yolk £21

*Pinot Grigio, Novita, Italy*

### 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*

Bacon chop, French peas, maple & chipotle relish, Burford brown, hand cut chips £24

*Pinot Noir, Old Stage, USA*

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

Hispi cabbage Caesar salad, crispy bacon, anchovy dressing, parmesan £6

Seaweed butter potatoes, roasted Nori £5

Honey & orange glazed Chantenay carrots, Dukkah spice £6

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

Rum baba, poached figs, fig puree, vanilla mascarpone, fig leaf ice cream £10

Pedro Ximenez, Spain

Plums, Japanese milk doughnuts, chocolate sorbet, white chocolate & matcha mousse £11

Akashi-Tai, Plum Sake, Japan

Tarragon parfait, Annabelle's strawberry, pink pepper meringue,  
Yoghurt £10

Ice Wine, Pelee Island, Canada

## DESSERT COCKTAILS

Espresso Martini £9.50

Vodka, Coffee Liqueur, Espresso

Old Fashioned £9.50

Woodford Reserve, Sugar, Orange Bitters

## 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

Oranccello £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