



### Nibbles

House rosemary focaccia, homemade butters £8  
Pork, leek & black pepper Scotch egg, burnt apple ketchup £9  
Crispy goats cheese, truffle honey £7  
Chilli & garlic Gordal Olives £4

### Starters

Soup of the day, warm bread £10  
French onion crumpet, roasted onion jus, cheddar, crispy potato £11  
*Merlot, Chile*  
Hot miso glazed mackerel, cucumber, radish, fennel pollen vinegar sorbet £12  
*Sauvignon Blanc, New Zealand*  
Chorizo hash, tomato chutney, fried hen egg, house Sriracha £12  
*Pinotage 'founders', Swartland Winery, South Africa*  
Pigeon breast, raisin & Pedro Ximenez gel, Confit leeks, sugar pit bacon, jus (may contain shot) £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*  
Beetroot, squash & feta tart, with a warm salad of squash, hazelnut, kale & radicchio £21  
*Albarino, Pazo do Mar, 'Coral do Mar' Spain*

### 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.



## Aperitifs

### Spicy Margarita £9.50

Tequila, Agave, Tabasco, Tajin

### Negroni £9.50

Gin, Campari, Sweet Vermouth

## Tasting Menu

To be taken by the whole table

Available until 1.30pm lunchtimes Monday to Saturday

Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday

£70pp

Suggested Wine Flight matched to courses. £35pp

## Snacks

### House Focaccia & Butters

Ox Cheek Bourguignon, Shitake Mushroom, Aged Beef Fat

Pigeon, Bacon, Leek, Pedro Ximenez

*Susco, San Marzano, Italy*

Hot Miso Mackerel, Fennel Pollen Vinegar Sorbet

*Sauvignon Blanc New Zealand*

Hogget, Anchovy, Broccoli, Lamb Sauce

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

Tunworth, Parkin, Blackcurrant

*Ruby Port, Barros*

Rum, Fig, Vanilla, Fig Leaf

*Pedro Ximenez, Spain*

## Petit Fours

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## 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

French toast, pumpkin pie, Italian meringue, candied pecan, pecan ice cream £11

Guinness, Ireland

## 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

Orancello £4.00

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## CHEESE

3 CHEESE £13 / 6 CHEESE £17

### LANGRES

This ancient French cheese was declared CDO (Certified Designation of Origin) in 1991 then PDO (Protected Designation of Origin) in 2012. The Langres is a cheese made from cow's milk with a soft centre and a washed rind. The cheese is matured according to a very demanding method of successive washings which gives it a beautiful orange colour. It's a cheese that has a pungent, intense and characteristic aroma which gives way to a fairly mild taste.

### TICKLEMORE

Sharpham Ticklemore Goat is a pasteurised, semi-hard goat milk cheese made with vegetable rennet. It's named after a street in Totnes where the popular Ticklemore Cheese Shop is located. Ticklemore has a moist and crumbly texture with a zesty, floral flavour and can sometimes be soft just under the rind. It has a white, bloomy rind and a delicious subtle lemony flavour.

### RIBBLESDALE GOUDA GOLD

From the Ribblesdale cheese Company, using Jersey & Guernsey cow's milk to give a beautifully rich golden appearance and smooth texture. Gouda Gold is made in a continental style, shaped like a little flying saucer. Natural rinded and aged for 2-4 months it has semi-soft interior with a light nutty finish.

### WIFE OF BATH

A delicious cheese made from unpressed washed curd, then moulded in baskets and drained under its own weight. It develops a golden natural rind, flecked with white mould. The pale yellow paste has a little bounce to it, and the flavour is mild yet full. A hand-made, single herd farmhouse hard cheese of a squat shape and distinctive rind markings.

### COTE HILL BLUE

Made in Market Rasen Lincolnshire. This blue cheese has a wonderful balance between the rich creaminess of the milk and peppery bite from the Penicillin Roquefort mould. It matures from a slightly chalky centre to a creamy sometime runny texture. The natural rind contains an array of moulds that develop the flavour of the cheese.

### BLUE MURDER

A blue to die for! Mould ripened and meaty with fine threads of blue running through the creamy, white paste, so satisfying sweet and velvety that a mouthful can even take non blue cheese lovers to heaven. Hand-crafted by Ruairidh Stone at Highland fine cheeses in Tain. Similar to their Strathdon Blue in the making, but the square shaped moulds of Blue Murder drain differently to the rounds and create a blue with slightly smoother paste.

#### 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