



Aperitifs

Margarita £9.50

Tequila, lemon juice, agave

Botivo Spritz £7.00

Botivo, soda

Sloegrone £9.50

Sloe gin, vermouth, Campari

French 75 £9.50

Gin, lemon juice, sugar, prosecco

Nibbles

House rosemary focaccia, homemade butters £8

Sticky Korean pigs in blankets £9

Crispy goats' cheese, truffle honey £8

Starters

Duck liver parfait, bacon marmalade, candied walnut, port reduction, brioche £13

Pinot Noir, Old Stage, USA

Salt cod croquette, piperade, parsley emulsion £13

Albarino, Pazo do Mar, 'Coral do Mar' Spain

Celeriac velouté, fennel & apple slaw, chive oil, warm bread £11

Sauvignon Blanc, New Zealand

Fried ham hock, slow cooked hen's egg, sherry vinegar, crispy potato, Lincolnshire poacher espuma £14

Brouilly, Olivier Ravier, France

Torched sea trout crème fraîche, pickled cucumber, samphire, buttermilk ranch £14

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Mains

Turkey breast, roast potatoes, honey glazed carrot & parsnip, apricot & herb stuffing, pigs in blankets, creamed sprouts, turkey jus £28

Rioja Reserva, Bodegas Ondarre, Spain

Pork ribeye, pork fat rosti, black pudding, winter cabbage & bacon, mustard sauce £29

Malbec, 'This is not another lovely malbec', Argentina

Butternut squash gnocchi, roasted squash, shimeji mushroom, basil pesto, toasted pumpkin seed, basil oil £22

Gavi Del Commune di Gavi, 'Fossili' San Silvestro, Italy

Salmon fillet, chive butter potatoes, leeks, sea herbs, green beans, oyster cream £27

Vermentino 'Timo' San Marzano, Italy

Turkey, brie & cranberry pie, mustard mash, cream greens, turkey jus £23

Shibden Ale, Moorhouses Brewery

Estrella battered haddock, hand cut chips, mushy peas, tartar sauce £22

Bloomsbury, Ridgeview, England

10oz Salt aged sirloin, rarebit mushroom, marmite glazed carrot, peppercorn sauce, hand cut chips £38

Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £5

Skinny fries £5

Mixed seasonal vegetables £6

Mustard creamed sprouts £6

Marmite glazed Chantenay carrots, crispy onions, chives £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, stout ice cream £10

Pedro Ximenez

Parkin & parsnip ice cream sandwich, whisky gel, parsnip puree, candied pecan £11

Ice Wine, Pelee Island, Canada

Dark chocolate delice, salted caramel, candied hazelnut, milk chocolate sorbet £12

'Elysium' Black Muscat, Quady, USA

Christmas pudding brandy sauce, vanilla ice cream £10

Courvoisier VS Cognac

Shibden cheese plate £13

10 year old Tawny Port, Barros, Portugal

Dessert Cocktails

Espresso Martini £9.50

Vodka, Coffee Liqueur, Espresso

Old Fashioned £9.50

Woodford Reserve, Sugar, Orange Bitters

Boulevardier £9.50

Whisky, Campari, Vermouth

Amaretto Sour £9.50

Amaretto, Lemon Juice, Sugar Syrup,
Ms. Better's Miraculous Foamer

Coffee Liqueur

£8.50

Irish - Irish Whiskey
Jamaican - Dark Rum
Yorkshire – Cream Liqueur
Seville - Cointreau

Monks - Benedictine
Highland - Scotch whisky
Calypso - Coffee Liqueur
Cafe Royal - French Brandy

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
Remy Martin XO	£14.90

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