



Aperitifs

Margarita £9.50

Tequila, lemon juice, agave

Botivo Spritz £7.50

Botivo, levin 0%, soda

Paper Plane £9.50

Bourbon, aperol, amaro

French 75 £9.50

Gin, lemon juice, sugar, prosecco

Nibbles

House rosemary focaccia, homemade butters £8

Beef fat rosti chips, wild garlic emulsion, parmesan £8

Fennel salami, Westcombe cheddar, piccalilli £9

Starters

Soup of the day, warm bread £10

Truffle potato rosti, slow cooked hen's egg, mushroom ketchup, mushroom hollandaise espuma £12

Pinot Noir, Old Stage, USA

Crab scotch quail egg, dressed crab, pickled fennel, crab bisque, dill oil £14

Vermentino 'Timo' San Marzano, Italy

Wood pigeon, colcannon potato, Mrs Kirkhams, mushroom & pedro ximenez puree, jus £14

Old Vines Zinfandel Maggio, USA

Beef loin tartare, smoked bone marrow emulsion, crispy tendons, pickles, mustard cress £13

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Mains

Duck breast, beetroot & crème fraîche puree, hen of the woods, baby leek, duck leg tart, jus £34

Rioja Reserva, Bodegas Ondarre, Spain

Cod loin, fish masala sauce, Bombay potatoes, curried mussels, crispy cod cheek, okra, coriander £32

Chablis, Domaine Jean Goulley, France

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

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

Pork loin, black pudding Pommes Anna, Wye Valley asparagus, wild garlic emulsion, crispy belly pork, mustard jus £34

Sancerre, Domain Gerard Millet, France

Classics

Pie of the day, hand cut chips, creamed winter cabbage £24

Shibden Ale, Moorhouses Brewer

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

Bloomsbury, Ridgeview, England

10oz Salt aged sirloin, broccoli caesar salad, charred shallots, hand cut chips, peppercorn sauce £38

Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

18oz chateaubriand, broccoli caesar, charred shallots, hand cut chips, peppercorn (approx. 45 minute cooking time) £85

Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £5

Skinny fries £5

Cauliflower cheese, Mrs. Kirkham's, crispy onions £6

Jersey royal potatoes, Tunworth cream, crispy onions £6

Broccoli caesar, crispy bacon, parmesan £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.
Game may contain shot.*



Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream £10

Pedro Ximenez

Rhubarb macaron, poached rhubarb crème fraîche, sorrel & blood orange sorbet £12

Ice Wine, Pelee Island, Canada

Choux au craquelin, tiramisu mascarpone, Manjari chocolate, Ethiopian coffee ice cream £13

'Elysium' Black Muscat, Quady, USA

Coconut sponge, white chocolate fudge, Bahibe 46%, coconut & tonka bean ice cream £11

Michele Chiarlo 'Nivole', Italy

Dessert Cocktails

Espresso Martini £9.50

Vodka, coffee liqueur,
espresso

Old Fashioned £9.50

Woodford reserve, sugar,
orange bitters

Rhubargroni £9.50

Rhubarcello, 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

Coffee/ Tea

£4.00

Americano
Latte
Flat White
Galaxy Hot Chocolate
Mocha
Cappuccino
Double Espresso

Yorkshire Tea
Decaf Tea
Peppermint Tea
Green Tea
Chamomile
Earl Grey

We also have oat and soya available at a charge of 20p.

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Cheese

3 Cheese £13 or 6 Cheese £17

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.

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.

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, sweet and velvety that a mouthful can even take a non-blue cheese lovers to heaven. Handcrafted by Ruairaidh Stone at Highland Fine Cheeses in Tain. Similar to their Strathdon Blue in the make, but the square shaped moulds of Blue Murder drain differently to the rounds and create a blue with a 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
2002 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