



### 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

Truffle and cream cheese bread roll, cultured butter £2.50 pp

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

Cobble Lane fennel salami, Westcombe cheddar, piccalilli £9

### Starters

Soup of the day, warm bread £10

Crapaudine beetroot, plum sake, mushroom dashi stock, cashew miso, Yuzu ponzu, puffed wild rice £12

*Brouilly, Olivier Ravier, France*

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*

Lamb cheek, lamb fat ajo blanco, black garlic, burnt butter tuile £13

*Rioja Reserva, Bodegas Ondarre, Spain*

### Mains

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

*Pinot Noir, Old Stage, USA*

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, asparagus, wild garlic emulsion, crispy belly pork, mustard jus £34

*Sancerre, Domain Gerard Millet, France*

### Classics

Pie of the day, hand cut chips, creamed greens £24

*Shibden Ale, Moorhouses Brewery*

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

*Bloomsbury, Ridgeview, England*

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

*Primitivo Reserva 'Anniversario 62' San Marzano, Italy*

### To share

18oz chateaubriand, truffle parmesan broccoli, charred shallots, hand cut chips, peppercorn

(approx. 45 minute cooking time) £85

*Primitivo Reserva '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*

Malt syrup sponge, buttermilk custard, compressed blueberries, malt ice cream £11

*Chateau Suduiraut, Saunternes, France*

Coconut cake, 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. Betters' 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