



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 £3.50 pp

Bacon fat rosti chips, chive 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 (v) £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

Pig cheeks, guanciale soubise, sherry vinegar gel, baked yeast, granny smith apple £13

Rioja Reserva, Bodegas Ondarre, Spain

Mains

Yorkshire lamb rump, BBQ courgette, stuffed courgette flower, lamb ragout, wild garlic caper and lamb jus £34

Old Vines Zinfandel Maggio, USA

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

Chablis, Domaine Jean Goulley, France

Isle of Wight tomato tart, smoked tomato sauce, lovage emulsion, torched tomatoes, herb cream cheese (v) £20

Unwooded Chardonnay Reserva, Chile

Pork loin, black pudding pommes anna, asparagus, chive emulsion, crispy belly pork, mustard jus £34

Sancerre, Domain Gerard Millet, France

Classics

Pie of the day, confit garlic mash, creamed cabbage £24

Shibden Ale, Moorhouses Brewery

Estrella battered haddock, hand cut chips, crushed minted 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

Courgette salad, goats cheese, balsamic, honey, focaccia croutons £6

Nduja new potato salad, pecorino, spring onions £6

Tenderstem broccoli, whipped smoked ricotta, za'atar, almonds £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

Bergamot custard tart, verbena yoghurt, burnt yoghurt meringue, sea buckthorn sorbet £12

Chateau Suduiraut, Saunternes, France

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

Ice Wine, Pelee Island, Canada

Strawberries in elderflower, Viennese biscuit, elderflower mascarpone, strawberry gel, nasturtium ice cream £12

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

Ossau Iraty

Ossau Iraty is one of the most well-recognised and beloved cheeses from the Pyrenees in France. This iconic raw ewe's milk cheese from the Basque country is a real crowd-pleaser, offering a sweet, nutty, caramel-like flavour that lingers wonderfully. The more the cheese is aged, the more character it develops. Our Ossau Iraty is matured for a minimum of 6 months to ensure a rich and nuanced taste.

Delice d'Argental

A luxurious triple cream French cheese from the Burgundy region. It is made by hand from cow's milk. The addition of crème fraîche to the curds during manufacture provides for extra richness - developing an exceptionally creamy texture. This cheese has a soft bloomy rind which is yellow-white in colour. It is similar to Brie both in appearance and texture.

Devon Blue

A delightful blue cheese produced using pasteurised cows milk from several farms in the South Hams. Devon Blue has a smooth, creamy texture coupled with a rounded buttery flavour and a gentle blue finish. It is matured for between 3 and 6 months which gives it a characteristic tang

Gubbeen

Gubbeen is a fantastic farmhouse cheese from Ireland, known for its rich flavours and distinctive character. Made with milk from the farm's own herd of Friesian and Kerry cows, this cheese develops a unique orange rind and wonderfully balanced pungent aroma thanks to regular washing with brine during the aging process. The smooth, pliable paste offers sweet and slightly herbal notes with a lingering meaty finish.

Brie de Meaux

Protected by an AOC, Brie de Meaux Donge is one of the finest French Bries. It has a smooth, runny texture and a strong yet creamy flavour. Etienne Donge set up the dairy in 1930 and his great grandchildren Luc and Jean-Michel run it today. They follow very traditional methods hand-ladle the curd and make a classic full flavoured vegetabley Brie. Brie de Meaux is made in flattened discs weighing roughly 900g to 3.2kg each. It has a white rind with pinkish-beige mottling which distinguishes it from many of its copies. The paste has a glossy straw colour which deepens to warm ivory and which at its peak should bulge but not run. The taste is complex with a nutty, fruity flavour.

Dovedale Blue

Dovedale blue is a Designated Origin UK Protected (PDO) soft blue cheese, handmade at our Hartington Creamery in the heart of the Peak District. This unique blue cheese can only be produced within 50 miles of the River Dove in the Peak District. Made with local Derbyshire milk on the historic Pikehall Farm dating back to Roman times, this wonderfully creamy rich blue cheese is brine dipped rather than dry salted. This gives Dovedale blue a look and tastes often associated with continental blue cheese.

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

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