



### 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

Smoked applewood and jalapeño bread roll, cultured butter £3.50 pp

Beef 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*

King scallops, fish butter sauce, crispy chicken skin, Thai green curry foam, pickled ginger, coriander £14

*Vermentino 'Timo' San Marzano, Italy*

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

*Pinot Noir, Phantom, Lomond Wines, South Africa*

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

*Rioja Alavesa, Mayela, Bideona, Spain*

### Mains

Yorkshire lamb rump, BBQ courgette, courgette flower, lamb ragout, black garlic, 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

*Albarino '1753' Chateau de Campuget, France*

Pork loin, black pudding pommes anna, confit leeks, broad beans, 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

*Coates & Seely, Brut Reserve, 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

Rhubarbcello, 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

#### 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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