



Aperitifs

Margarita £9.50

Tequila, lemon juice, agave

Botivo Spritz £7.00

Botivo, soda

Sloegroni £9.50

Sloe gin, vermouth, Campari

French 75 £9.50

Gin, lemon juice, sugar, prosecco

Nibbles

Focaccia, homemade butters £8

Honey mustard glazed pigs in blankets £9

Pork, leek and black pepper sausage roll, confit apple and thyme sauce £9

Starters

French onion soup, rarebit bread, chive butter £10

Pinot Noir, Phantom, South Africa

Baked potato risotto, king oyster mushroom, pecorino cheese, chive oil £12

Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Stone bass, beurre noisette and caper sauce, artichoke puree, samphire £12

Picpoul de Pinet, Tournee de Sud, France

Game meat and smoked pancetta terrine, leek mayonnaise, pickled shallots, sourdough £13

Rioja Alavesa, Mayela Bideona, Spain

Mains

Turkey ballotine, roast potatoes, honey roast carrots and parsnips, herb stuffing, pigs in blankets, bacon and mustard sprouts, gravy £28

Brouilly, Oliver Ravier, France

Venison loin, celeriac and vanilla puree, turnip, pickled blackberries, black garlic pommes anna, jus £34

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

Cod loin, roast squash fondant, crispy mussels, seaweed and vin jaune sauce, oyster leaf, caviar £22

Chablis, Domaine Jean Goulley, France

Black truffle gnocchi, roasted shallot, confit leeks, parmesan and chive sauce £26

Gavi Del Commune di Gavi, San Silvestro, Italy

Beef shin and Guinness pie, confit garlic mash, bone marrow gravy, cavolo nero £26

Old Vines Zinfandel, Maggio, United States

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

Coates & Seely, Brut Reserve, England

10oz Salt aged sirloin, hand cut chips, peppercorn sauce, hispi cabbage £38

Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £5

Skinny fries £5

Mixed seasonal vegetables £6

Creamed sprouts £6

Roast squash, goats' cheese, honey £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 Christmas pudding, brandy toffee sauce, cinder toffee ice cream £10

Botrytis Semillon, Berton Vineyard, Australia

Raspberry delice, amaretto biscuits, raspberry gel, amaretto ice cream £13

Michele Chiarlo, 'Nivole', Italy

Mont Blanc choux bun, caramelised chestnut, white chocolate £13

Chateau Suduiraut, Castelnau de Suduiraut, France

Spiced pumpkin baked Alaska, Yorkshire parkin, meringue, candied pumpkin, pumpkin pie ice cream £14

Riesling Auslese, Schloss Johannisberg, Germany

Shibden cheese plate £14

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

Yorkshire - Filey Bay Yorkshire Whisky Cream Liqueur

Irish - Irish Whiskey
Jamaican - Dark Rum
Russian - Vodka
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	£12.40
Remy Martin XO	£14.90

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