



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

Hen of the woods, truffle, black garlic, beer vinegar, hazelnut (v) £12

Pinot Noir, Phantom, Lomond Wines, South Africa

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

Vermentino 'Timo' San Marzano, Italy

King prawn & nduja stuffed pasta, choron sauce, fennel £13

Sancerre, Domaine Gerard Millet, France

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

Rioja Alavesa, Mayela, Bideona, Spain

Mains

Guinea fowl, butternut squash, girolles, quince black pudding, maderia, crispy leg £34

'Desir', Chateau Oumsiyat, Lebanon

Halibut, salsify, palourde clams, sea aster, caperberry, brown butter sauce, herb crust £36

Chablis, Domaine Jean Goulley, France

Salt aged beef, caramelised turnip, ox cheek potato bread, glazed tongue, pickled turnip, jus £38

Brouilly, Olivier Ravier, France

Leek tops & quickes risotto, baby leeks, cheese custard, roscoff onion, pesto, egg yolk £22

Albarino '1753' Chateau de Campuget, France

Classics

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

Shibden Ale, Moorhouses Brewery

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, peppercorn sauce, served with hand cut chips or skinny fries £40

Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

18oz chateaubriand, truffle parmesan broccoli, hand cut chips, peppercorn sauce £95

(Please note 45 minutes for medium rare)

Sides

Hand cut chips £5

Skinny fries £5

Beetroot, blackberry glaze, hazelnuts, olive oil, sumac £7

Nduja new potatoes, pecorino, spring onions £6

Baby heritage carrots, togarashi honey, hung yogurt, pumpkin & peanut crumb, coriander £8

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, verbenas yoghurt, burnt yoghurt meringue, sea buckthorn sorbet £12

Chateau Suduiraut, Saunternes, France

Kalingo chocolate crèmeux, roasted yeast ice cream, smoked toffee, Pedro Ximenez, white chocolate aero, charcoal tuille £13

Elysium 'Black Muscat', Quady, USA

Honey & almond cake, yoghurt parfait, figs, cornflake mousse, bee pollen £12

Dreamsake, Hyogo, Japan

Baron Bigod, Eccles cake, pickled damsons, truffle honey £13

Vintage Port, Portugal

Dessert Cocktails

Espresso Martini £9.50

Vodka, coffee liqueur,
espresso

Old Fashioned £9.50

Woodford reserve, sugar,
orange bitters

Chocolate Negroni 9.50

Gin, Campari, crème de cacao,
chocolate bitters

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.

Clava Brie

Award winning Scottish Brie made on the Clark family farm at Ardersier in Scotland by the Connage Highland Dairy near Inverness. Clava is named after the pre historic burial cairns of Balnuaran of Clava a few miles from the far, Their circular ring structure is mirrored in the brie style cheese. Clava brie has a strong earthy taste, as it ripens it becomes silky.

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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