



Aperitifs

Snowball

£8.50

Advocaat, lemonade,
lime juice, cherry

Sloegroni

£9.50

Haymans sloe gin,
campari, vermouth

Rudolph Fizz

£9.50

Prosecco, cointreau,
cranberry

Winter Mule

£7.50

Tanqueray N/A, cranberry
juice, lime, ginger beer

Nibbles

Homemade garlic and thyme focaccia, cultured butter £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 (v) £10

Chianti Classico Riserva, Badia a Coltibuono, Italy

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

Albarino '1753' Chateau de Campuget, France

Stonebass, beurre noisette and caper sauce, artichoke puree, samphire £13

Gewürztraminer, Dopff au Moulin 'Terres Epicees', Alsace

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

Pinot Noir, Phantom, South Africa

Venison haunch, celeriac and vanilla puree, turnip, pickled blackberries, black garlic dauphinoise, jus £34

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

Cod loin, roast squash fondant, squash puree, crispy mussels, oyster leaf, caviar,
seaweed and vin jaune sauce £29

Chablis, Domaine Jean Goulley, France

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

Gavi Del Commune di Gavi, San Silvestro, Italy

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

Cabernet Franc, Terroir Hunter, Undurraga, Chile

Battered haddock, hand cut chips, crushed peas, tartar sauce £23

Pet Nat Rosado, Lia, Nivarius, Spain

10oz Salt aged sirloin, hispi cabbage, smoked bone marrow emulsion, peppercorn sauce,
served with handcut chips or skinny fries £40

Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand cut chips £6

Skinny fries £6

Mixed seasonal vegetables £6

Creamed sprouts £6

Roast squash, goats cheese, hazelnuts, 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, rum & raisin ice cream £13

Botrytis Semillon, Berton Vineyard, Australia

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

Michele Chiarlo, 'Nivole', Italy

Mont Blanc choux bun, roast chestnut ice cream, meringue, vanilla cream, chestnut liqueur,
white chocolate & rum sauce £13

Chateau Suduiraut, Castelnau de Suduiraut, France

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

Riesling Auslese, Schloss Johannisberg, Germany

Selection of three cheeses, crackers, quince, chutney, truffle honey, grapes £14

Cooleeney, Montagnolo Affine & Wookey Hole

10-Year-Old Tawny Port, Barros, Portugal

Dessert Cocktails

**Chocolate Orange
Espresso Martini £9.50**
Vodka, coffee liqueur,
espresso, crème de cacao, orancello

**After Eight
£9.50**
Yorkshire cream liqueur,
crème de menthe, chocolate

**Rum Hot Toddy
£9.50**
Havana 7, honey, lemon juice,
bitters

**Maple Old
Fashioned £9.50**
Woodford reserve, maple
syrup, bitters

Coffee Liqueur

£8.50

Yorkshire - Filey Bay Cream Liqueur

Irish - Irish Whiskey
Jamaican - Dark Rum
Russian - Vodka
Seville - Cointreau

Monks - Benedictine
Highland - Scotch Whisky
Calypso - Coffee Liqueur
Cafe Royal - French Brandy

Hot Drinks

£4.00

Americano
Cappuccino
Latte
Flat White

Mocha
Espresso
Hot Chocolate
Selection of Teas

Digestifs

Port 50ml

Late Bottled Vintage Port, Barros	£5.40
10-Year-Old Tawny Port, Barros	£5.90
Ruby Port, Barros	£4.40
White Port, Barros	£4.40

Brandy 25ml

Calvados Boulard	£4.20
Hine Antique XO	£11.80
Hennessy XO	£12.40
Remy Martin XO	£14.90

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