



Aperitifs

Snowball
£8.50

Sloegroni
£9.50

Cranberry Fizz
£9.50

Winter Mule
£7.50

Advocaat, lemonade lime juice,
cherry

Sloe gin, campari, vermouth

Prosecco, cointreau, cranberry

Tanqueray AF, cranberry, lime,
ginger beer

Nibbles

Hokkaido Milk Bread Roll, Café de Paris Butter £5
Cheddar Cheese Doughnuts, Nduja Crème Fraîche £7
Bresaola, Homemad Piccalilli, Westcombe Cheddar £8

Starters

Soup of the Day, Warm Bread £10

Beef Cheek Ravioli, Squid Ink, Glazed Baby Carrot, Pickled Carrot, Horseradish Sauce £14
Chianti Classico, Badia a Coltibuono, Italy

Cured Stone Bass, Crispy Chili Mayonnaise, Pickled Ginger, Coriander, Radish £12
Albarino '1753' Chateau de Campuget, France

Cod, Pancetta, Leek & Pea Fricassee, Mussels, Salmon Roe, Sea Purslane £13
Chablis, Domaine Jean Gouley, France

Baked Potato Risotto, King Oyster Mushroom, Pecorino Cheese, Chive Oil (v) £12
Pinot Gris, Paringa Estate, Australia

Mains

Belly Pork, Swede & Cheek Pressing, Medjool Date, Bramley Apple, January King Cabbage, Jus £30
Rioja Alavesa, Bideona, Spain

Hake Fillet, Pernod & Fennel Broth, Lemon & Herb Dumplings, Sea Vegetables £26
Gavi di Gavi 'Fossili' San Silvestro, Italy

Black Truffle Gnocchi, Baby Leeks, Whipped Goats Cheese, Chive Sauce, Roscoff Onion, Hazelnuts (v) £24
Unwooded Chardonnay Reserva, Vina Echeverria, Chile

Venison Haunch, Black Garlic Dauphinoise, Celeriac & Vanilla, Pickled Blackberry, Turnip, Sorrel, Jus £36
Cabernet Franc, Terroir Hunter, Undurraga, Chile

Classics

Pie of the Day, Garlic Mash, Cavallo Nero, Gravy £26
Shibden Ale, Moorhouses Brewery

Battered Haddock, Hand Cut Chips, Crushed Peas, Tartar Sauce, Lemon £24
Pet Nat, Rosado, Lia, Nivarius, Spain

10oz Salt Aged Sirloin, Bone Marrow Hispi Cabbage, Peppercorn Sauce
with Hand Cut Chips or Skinny Fries £40
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

18oz Chateaubriand, Hand Cut Chips, Bone Marrow Hispi Cabbage, Peppercorn Sauce £95
(Please note 45 minutes for medium rare)

Sides

Hand Cut Chips £6
Skinny Fries £6

Westcombe Cheddar Cauliflower Cheese £6
Roast Squash, Goats Cheese, Hazelnuts, Honey £6
Mixed Vegetables £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, Rum & Raisin Ice Cream £13
Botrytis Semillon, Berton Vineyard, Australia

Spiced Pumpkin Baked Alaska, Yorkshire Parkin, Candied Pumpkin, Pecans, Pumpkin Pie Ice cream £14
Riesling Auslese, Schloss Johannisberg, Germany

Raspberry Delice, Amaretti Biscuits, Raspberry Gel, Amaretto Ice Cream £13
Michele Chiarlo 'Nivole' Italy

Mont Blanc Choux Bun, Roast Chestnut Ice Cream, Meringue, Vanilla Ice Cream Chestnut Liqueur, White Chocolate & Rum Sauce £13
Chateau Suduiraut, Castelnau de Suduiraut, France

Selection of Three Cheese, Crackers, Quince, Chutney, Truffle Honey, Grapes £14
10-year-old Tawny Port, Barros, Portugal

Dessert Cocktails

Chocolate Orange Espresso Martini £9.50

Vodka, Coffee Liqueur,
Espresso, Crème De Cacao, Cointreau

Sticky Toffee Old Fashioned £9.50

Woodford Reserve, Sticky Toffee Syrup,
Orange Bitters

After Eight £9.50

Baily's, Crème De Menthe, Cream

Amaretto Sour £9.50

Amaretto, Lemon Juice, Sugar Syrup,
Ms. Betters' Miraculous Foamer

Coffee Liqueur £9.50

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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