



Aperitifs

Black Ruby Negroni
£9.50

Johnnie Walker Black Ruby, Campari,
Vermouth

Margarita
£9.50

Tequila, Lemon Juice, Agave

Belafonte
£10

White Port, Campari, Tonic

Spring Mule
£7.50

Tanqueray AF, Cranberry, Lime, Ginger Beer

Nibbles

Soda Bread, Guinness & Treacle Butter £4 pp
Cheddar Cheese Doughnuts, Nduja Crème Fraîche £7
Salami, Guindillas, Westcombe Cheddar £8

Starters

Soup of the Day, Warm Bread, Butter £10
Lamb Belly, Dukkah, Labneh, Skhug, Red Cabbage, Sorrel £12
Syrah, Chateau Oumsiyat, Lebanon
Chalk Stream Trout Mosaic, Dill, Buttermilk, Compressed Cucumber, Bee Pollen Yoghurt £12
Albarino '1753' Chateau de Campuget, France
Cod, Pancetta, Leek & Pea Fricassee, Mussels, Salmon Roe, Sea Purslane £13
Chablis, Domaine Jean Goulley, France
Hen of the Woods, Pedro Ximenez, Artichoke Sauce, Raisin Gel (v) £12
Pinot Noir, Phantom, Lomond Wines, South Africa

Mains

Trout, Broccoli, Broccoli Puree, Confit Potato, Monk's Beard, Miso & Cod Roe Sauce £28
Gavi di Gavi 'Fossili' San Silvestro, Italy
Potato, Onion & Comté Pithivier, Braised Roscoff, Carrot Puree, Roast Onion Sauce, Garlic Mash (v) £28
Unwooded Chardonnay Reserva, Vina, Echeverria, Chile
Duck Breast, Mulled Pear, Duck Faggot, Duck Fat Rosti, Mulled Pear Gel, Chicory, Cumberland Sauce £34
Cabernet Franc, Terroir Hunter, Undurraga, Chile
Lamb Loin, Wye Valley Asparagus, Wild Garlic Pesto, Courgette, Lamb Tart, Jus £36
Chianti Classico, Badia a Coltibuono, Italy

Classics

Pie of the Day, Garlic Mash, Cavalo Nero, Gravy £26
Shibden Ale, Moorhouses Brewery
Jacobs Ladder, Bordelaise, Fondant Potato, Parsley Emulsion, Braised Gem £25
This Is Not Another Lovely Malbec, Argentina
10oz Salt Aged Sirloin, Café de Paris, Bone Marrow Hispi Cabbage, Peppercorn Sauce
With Hand Cut Chips or Skinny Fries £42
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

To share

18oz Chateaubriand, Café de Paris, Hand Cut Chips, Bone Marrow Hispi Cabbage, Peppercorn Sauce £95
(Please note 45 minutes for medium rare)
Primitivo Reserva 'Anniversario 62' San Marzano, Italy

Sides

Hand Cut Chips £6
Skinny Fries £6
Roast Ratte Potatoes, Burnt Butter Espuma, Focaccia Crumb £7
Asparagus, Smoked Almond, Bacon, Parmesan £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.
Game may contain shot.*



Desserts

Brioche Pudding, Caramelised Pecans, Toffee Sauce, Madagascar Vanilla Ice Cream £12

Late Harvest, Sauvignon Blanc, Echeverria, Chile

Hojcha Rice Pudding, Togarashi Plums, Mirabelle Sorbet, White Soy Caramel Espuma £12

Chateau Suduiraut, Castelnau de Suduiraut, France

Lemon Savarin, Vanilla Crémeux, Lemon Curd, Sugared Pinenuts, Lemon Thyme Sorbet £12

Botrytis Semillion, Berton Vineyard, Australia

Caramelised Milk Chocolate Ganache, Compressed Pears in Pine, Gjetost Ice Cream, Yoghurt & Juniper Meringue £13

'Elysium' Black Muscat, Quady, USA

Dessert Cocktails

Espresso Martini
£9.50

Vodka, Coffee Liqueur,
Espresso

Old Fashioned
£9.50

Woodford Reserve, Brown Sugar,
Orange Bitters

After Eight
£9.50

Bailies, Crème De Menthe, Cream

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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A Selection of 4 Cheeses £16

Cooleeney, Ireland (V)

A full flavoured, handmade soft Irish cheese. Creamy and buttery with discernable white mushroom notes coming through on the finish, and a pleasant bitterness.

Tomme de Normandie, France

Pale ivory paste with a supple, slightly elastic texture. Mild aromas of fresh cream, mushroom, and damp grass. Flavours are gentle and milky, with notes of cultured butter, sweet hay, and a faint nuttiness, finishing clean and lactic.

24-Month Aged Gouda

Deep amber in colour with a dense, crystalline texture. Aromas of caramel, toasted nuts, and brown butter lead into flavours of butterscotch, hazelnut, and sweet cream. Salty crunch from protein crystals balances the rich sweetness, with a long, savoury finish.

Shropshire Blue

A creamy, semi-firm British blue cheese made from pasteurized cow's milk. Distinguished by its vibrant orange hue, and blue veining, this cheese brings tangy and sharp flavours to the palate.

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

Port 50ml

Late Bottled Vintage Port, Barros	£5.90
10 Year Old Tawny Port, Barros	£6.40
Ruby Port, Barros	£4.90
White Port, Barros	£4.90

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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