



Aperitifs

**Barrel- Aged
Manhattan**
£10.00

Rye Whiskey, Vermouth,
Walnut Bitters

**Rhubarbcello
Spritz**
£9.50

Rhubarbcello, Soda,
Prosecco

Margarita
£9.50

Tequila, Lime,
Agave, Tajin

**Spring
Mule**
£7.50

Tanqueray AF, Cranberry,
Lime, Ginger Beer

Nibbles

Soda Bread, Guinness & Treacle Butter £4 pp
Panisse, Whipped Lamb Curd, Caper & Olive Gremolata £7
Bresaola, Guindillas, Westcombe Cheddar £8
Spicy Pitted Gordal Olives £4

Starters

Soup of the Day, Warm Bread, Butter £10
Fillet Tail Beef Tartare, Pad Kaprao Emulsion, Egg Yolk Jam, Egg White Tuille, Puffed Wild Rice, Thai Basil £15
Pinot Noir, Phantom, Lomond Wines, South Africa
Chalk Stream Trout Mosaic, Dill, Buttermilk, Compressed Cucumber, Bee Pollen Yoghurt £12
Chablis, Domaine Jean Goulley, France
Seared Tuna, Wasabi Cream, Kiwi & Basil Salsa, Sesame £13
Albarino '1753' Chateau de Campuget, France
Isle of Wight Tomato Tart, Tomato & Chilli Chutney, Tomato Broth, White Balsamic, Pine Nuts, Courgette (v) £13
Côtes de Provence Rose, Marie Christine, Chateau de l'Aumerade, France

Mains

John Dory, Girolles, Borlotti Beans, Pancetta, Smoked Eel, Peas, Sauce Albufera, Tapioca £30
Gavi di Gavi 'Fossili' San Silvestro, Italy
New Potato & Tunworth Pithivier, Baby Fennel, Fennel Puree, Tenderstem, Sorrel, Watercress Sauce (v) £26
Unwooded Chardonnay Reserva, Vina, Echeverria, Chile
Lamb Cannon, Yellow Courgette, Lamb Belly, Pomme Anna, Red Pepper, Black Garlic, Nasturtium, Jus £36
Chianti Classico, Badia a Coltibuono, Italy
Corn Fed Chicken Breast, Mushroom Mousse, King Oyster Mushrooms, Chicken Liver Millefeuille, Grape, BBQ
Chicken Oyster, Chicken Skin & Cider Sauce, Pine Oil £36
Picpoul de Pinet, Tournée de Sud, France

Classics

Pie of the Day, Garlic Mash, Creamed Cabbage, Gravy £26
Shibden Ale, Moorhouses Brewery
Beef Featherblade, Fondant Potato, Parsley Emulsion, Braised Gem, Bordelaise £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

26oz T-Bone Pork Chop, Tunworth Mash, Cavallo Nero, Pork Skin Crumb, Apricot Mostarda Jus £60
Lavirtu Eco, Monastrell, Spain
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
Tenderstem Broccoli, Tahini Yoghurt, Chilli Vinaigrette, Coriander £7
Baby Carrot, Szechuan Spiced Hazelnut Caramel, Mint £7

*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

Malva Pudding, Apricots, Vanilla Ice Cream, Milk Syrup £12

Ice Wine, Pelee Island, Canada

Cornish Ice Cream Sandwich, Saffron Bun, Clotted Cream Parfait, Strawberries,
Strawberry Sorbet £13

Michele Chiarlo 'Nivole', Italy

Golden Syrup Cake, Apples in Elderflower, Brown Butter Ice Cream, Cultured Cream £12

Chateau Suduiraut, Castelnau de Suduiraut, Saunternes, France

'S'mores Tart', Caramelised Milk Chocolate Tart, Vanilla Marshmallow, Preserved Cherry
Sorbet, Nasturtium £14

'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

Amaretto Sour

£9.50

Disaranno, lime, sugar,
Ms better Bitters

Coffee/ Tea

£4.00

Americano

Latte

Flat White

Hot Chocolate

Mocha

Cappuccino

Double Espresso

Yorkshire Tea

Decaf Tea

Peppermint Tea

Green Tea

Chamomile

Earl Grey

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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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