



Aperitifs

**Barrel - Aged
Negroni
£10.00**

Gin, Vermouth,
Campari

**Pink Grapefruit
Americano
£9.50**

Campari, Sweet Vermouth, Pink
Grapefruit Soda

**Lambrusco
£9.20**

Sparkling Red Wine

**Summer Mule
£7.50**

Tanqueray AF, Cranberry,
Lime, Ginger Beer

Nibbles

Sesame Milk Bread, Kosho & Togarashi Butter £4 pp
Crispy Whitebait, Caviar Tartare Sauce, Dill £6
Cobble Lane Coppa, Cashel Blue Cheese, Fig Jam, Hazelnuts £8
Pitted Manzanilla Olives £4
Llorens Spicy Banderillas £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
Seared Tuna, Wasabi Cream, Kiwi & Basil Salsa, Sesame £13
Chablis, Domaine Jean Goulley, France
Ceviche of Scallop, Pickled Kohlrabi & Radish, Apple Puree, Apple Marigold Crème Fraîche £13
Albarino '1753' Chateau de Campuget, France
Isle of Wight Tomato Tart, Tomato & Chilli Chutney, Tomato Broth, White Balsamic, Pine Nuts, Courgette (v) £13
Sauvignon Blanc, Secret Coast, New Zealand

Mains

Turbot, 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
Duck Breast, Coriander Crumb, Mirabelle Plum, Kohlrabi, Sea Fennel, Tamarind & Yuzu Jus £33
Desir Chateau Oumsiyat, Lebanon

Classics

Butterflied Mackerel, Saffron Baby Potatoes, Bouillabaisse, Confit Leeks, Shellfish £28
Côte de Provence Rose, Marie Christine, Chateau de l'Aumerade, France
Pie of the Day, Garlic Mash, Creamed Cabbage, Gravy £26
Shibden Ale, Moorhouses Brewery
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, Cavalo Nero, Pork Skin Crumb, Apricot Mostarda Jus £50
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 Carrots, 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

Chateau Suduiraut, Castelnau de Suduiraut, Saunternes, France

Woodruff Parfait, Strawberries in Vanilla Syrup, Woodruff Meringue, Strawberry Sorbet & Woodruff Oil £13

Michele Chiarlo 'Nivole', Italy

Fig Leaf Crèmeux, Raspberries, Dark Chocolate, Fig Leaf Crunch, Coconut Sorbet £13

'Pink Seal' Riesling Auslese, Schloss Johannisberg, Germany

'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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