



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

**Autumn Mule
£7.50**

Tanqueray AF, Cranberry,
Lime, Ginger Beer

Nibbles

Sesame Milk Bread, Kosho & Togarashi Butter £4 pp
Buttermilk Monkfish Cheek, Tahini Shellfish Mayo, Lime £7.50
Cobble Lane Coppa, Cashel Blue Cheese, Fig Jam, Hazelnuts £8
Pitted Spicy 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
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
Beetroot Terrine, Flowering Currant Gel, Wasabini, Shiso, Rocket, Buckwheat (v) £13
Sauvignon Blanc, 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
Pork Loin, Delica Squash, Confit Jowl, Black Bean Ragu, Pumpkin Gel, Cavalo Nero, Pumpkin 'Satay' £33
Chablis, Domaine Jean Goulley, France
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, 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, Rainbow Chard, Pork Skin Crumb, Apricot Mostarda Jus £50
(Please note 45 minutes)
Lavirtu Eco, Monastrell, Spain
18oz Chateaubriand, 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
Potato Terrine, Pickled Walnut & Le Saint Mont £7
Tenderstem Broccoli, Tahini Yoghurt, Chilli Vinaigrette, Coriander £7
Jerusalem Artichoke, Peanut, Caper & Brown Butter £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.*



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

Angus' Banana-Colada
£10.00

Koko Kanu, Yorkshire Cream Liqueur,
Cream, Banana Syrup, Chocolate Bitters

Desserts

Jamaican Ginger Cake, Rum Soaked Pineapple, Ginger Butter Caramel, Crème Fraîche Ice Cream £12

Botrytis Semillon, Berton Vineyard Reserve, Riverina, Australia

Lovage 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

67% Dark Chocolate Delice, Macadamia Praline, Black Sesame Ice Cream, Pomegranate £13

'Elysium' Black Muscat, Quady, USA

A Selection of Four Cheeses £16

Served With Homemade Linseed Crackers, Truffle Honey, Damson Membrillo, Homemade Chutney & Grapes

Brin d'Amour, Corsica

A distinctive Corsican sheep's milk cheese, coated in a mixture of rosemary, savoury and other Mediterranean herbs. On the palate, enjoy the development of flavours from gentle milkiness into peppery, herby and subtly earthy notes, with an aromatic finish.

Hereford Hop, England

Beneath a natural rind, this English cheese yields creamy and buttery character. As it matures, the flavour becomes more savoury with some floral notes, adding complexity. A beautifully balanced cheese with a clean, lingering finish.

Morbier, France

With a distinctly recognizable line of vegetable ash running through the centre, Morbier is supple and creamy with an earthy aroma. Initially mild and buttery, it develops into a more savoury cheese with notes of mushroom, toasted nuts and gentle spice. The finish is long, rounded and subtly smoky.

Montbriac, France

A beautifully creamy French blue from Auvergne, this cheese combines the richness of a soft-ripened cheese with delicate blue veining. The past is smooth with aromas of cream, cellar earth and fresh mushrooms. On the palate, it is rich and buttery, followed by gentle blue spice and a refined savoury depth.

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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

Matcha

£5.00

Available Iced or Hot

Syrups (50p): Caramel, Vanilla, Raspberry, Banana, Blueberry, Agave
Alternative Milks (25p): Soya, Oat

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
Remy Martin XO	£14.90
Janneau Armagnac VSOP	£5.60
Hennessy XO	£12.30

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