



Nibbles

Malted sourdough, homemade butters	£6
Potato and chive bread, homemade butters	£7
Pork and chorizo scotch egg, chive emulsion	£7
Yorkshire cured meats – lomo, coppa, hazelnut salami, fennel salami	£12

Starters

Cured monkfish, strawberry kosho, soy, cucumber, radish	£13
Bacchus Reserve, New Hall Vineyard, England	
Crispy corned roe deer, kohlrabi and pickled onion sauce, fried hens egg	£11
Single Vineyard Turtles, Malagouzia, Alpha Estate, Greece	
Rabbit ragout, toulouse sausage, mezze maniche rigate, Inglewhite ewes cheese	£11
Mourvedre 'Illegal', Olivier Coste, France	
Duck liver parfait, plum, pedro ximenez, hazelnut, duck fat brioche	£12
Akashi-Tai, Shiraume Ginjo Umeshu, Plum Sake, Japan	
Wild mushroom tart, confit egg yolk, leeds blue, pickled garlic buds	£11
Chateau Saint-Romans, Bordeaux, France	
Soup of the day, served with warm bread	£8

Mains

Salt aged beef loin, beef fat potato, leek, caramelised horseradish, ox cheek pasty	£28
Bin 57 Time Waits For No One 'White Skulls' Finca Bacara, Spain	
Halibut, BBQ celeriac, smoked bacon rosti, celeriac and smoked bacon sauce, green strawberries	£26
Pinotage 'Founders', Swartland Winery, South Africa	
Duck breast, duck leg potato, kohlrabi, red cabbage jus	£27
Pinot Noir 'Origin', Saint Clair, New Zealand	
Venison loin, crispy leg, mushroom, smoked beetroot, sherry	£28
Primitivo Riserva 'Anniversario 62', San Marzano, Italy	
Chicken, ham hock and wensleydale pie, greens, chips	£18
Albarino 'Coral do Mar', Pazo do Mar, Spain	
Basil gnocchi, courgette, kale, goat's cheese, crispy onions, cured egg yolk, basil oil	£18
Pinot Grigio Blush, Novita, Italy	
Estrella battered haddock, hand cut chips, mushy peas, tartare sauce	£18
Goring Brut 'Family Release', Wiston Estate, England	
Mushroom hotdog, red onion marmalade, yorkshire blue cheese, mushroom ketchup, skinny fries	£17
Bin 57 Time Waits For No One 'White Skulls' Finca Bacara, Spain	

Steaks

10oz salt aged sirloin steak	£34
30oz ribeye on the bone	£80
20oz chateaubriand	£85
All served with rarebit mushroom, tenderstem broccoli, fat chips and peppercorn sauce	
Malbec Premium, Piattelli Vineyards, Argentina – Primitivo Riserva 'Anniversario 62', San Mazano, Italy – Rioja Reserva, Bodegas Ondarre, Spain	

Sides

Hand cut chips	£5
Skinny fries	£5
Mayan rose potatoes in smoked garlic butter	£5
Mixed squash, honey, goats curd	£5
Roasted garden beetroots, balsamic	£5



DESSERTS

Chocolate, Hazelnut, Caramel £9
'Elysium' Black Muscat, Quady Winery, USA

Sticky Toffee Pudding, Toffee Sauce, Stout Ice Cream £9
10 Year Old Tawny Port, Barros, Portugal

Annabelle's Strawberries, Tarragon Ice Cream, White Chocolate Mousse, Szechuan Pepper £9
Petit Manseng, France

Squash Custard, Carrot Cake, Cream Cheese Ice Cream, Candied Carrot, Ginger Tuile £9
Yorkshire Bronte Liqueur

Blackcurrant Leaf Parfait, Granny Smith Apples, Blackcurrant Sorbet, Miso Crumble £9
Ice Wine, Pelee Island, Canada

CHEESE

Shibden Cheese Plate, Homemade Chutney, Membrillo, Truffle Honey, Crackers, Grapes
3 Cheeses £12, 6 Cheeses £16

Blue Valdeon- Pasteurised Spanish creamy blue cheese. 10% goats and 90% cows milk.

Leeds Blue- A creamy blue sheeps cheese from Harrogate. Matured for 30 days.

Vintage Lincolnshire Poacher- Characteristics of traditional West Country Cheddar and French Gruyere. Complex, strong, mature and full flavour.

Oxford Isis- Creamy with delightful pungency and a distinctive tang.

Perl Wen- Welsh for 'white pearl', An organic cross between Brie and Caerfili.

Flower Marie- Unpasteurised, vegetarian, creamy cheese from Friesland Dorset sheep. Mushroomy sweet and slightly citrusy in flavour.

DESSERT COCKTAILS

Espresso Martini £9.00

Masons Yorkshire Vodka, Mr Blacks Coffee Liqueur, Espresso

Old Fashioned £9.50

Woodford Reserved Double Oaked, Brown Sugar, Orange Bitters

COFFEE LIQUEUR £8.50

Yorkshire - Filey Bay Yorkshire Whiskey Cream Liqueur

Irish - Irish Whiskey
Monks - Benedictine
Jamaican - Dark Rum
Highland - Scotch Whiskey

Russian - Vodka
Calypso - Mr Blacks Coffee Liqueur
Seville - Cointreau
Cafe Royal - French Brandy

PORT 50ml

Late Bottled Vintage Port, Barros	£5.00
10 Year Old Tawny Port, Barros	£5.50
Ruby Port, Barros	£4.00
1996 Vintage Port, Barros	£6.00
White Port, Barros	£4.00

BRANDY 25ml

Calvados Boulard	£4.05
Hine Antique XO	£11.80
Janneau Armagnac VSOP	£5.50
Hennessy XO	£11.50
Chateau Montifaud XO	£7.10
Remy Martin XO	£13.80

DIGESTIF

Pedro Ximenez	£4.20
Cafe Patron	£4.60
Grappa	£4.00

Plum Sake	£4.80
Limoncello	£3.50
Bronte Liqueur	£4.50