

Nibbles

Sourdough Boule, Crackling Butter (V) £6

Potato And Chive Bread, Chive Butter (V) £6

Cumberland Scotch Egg, Black Garlic Brown Sauce £7

Ox Cheek Arancini, Lovage Yogurt, Kirkhams Cheese £8

Starters

Cured Sea Trout, Yuzu Koshu Mayo, Soy, Cucumber, Radish, Sourdough £12

We recommend a glass of Bin 3 New Zealand Sauvignon Blanc 'Origin' Saint Clair

Pigeon Breast, Colcannon, Smoked Bacon, Mushroom Ketchup £12

We recommend a glass of Bin 58 Chateau Saint-Romans Bordeaux

Smoked Haddock Cake, Confit Leeks, Mussels, Herb Sauce, Cheddar Espuma £11

We recommend a glass of Bin 9 Riesling Trocken, Kreuznacher, Finkenauer

Chicken Liver Parfait, Pedro Ximenez Jelly, Apple Chutney, Chicken Skin, Brioche £10

We recommend a glass of Bin 60 Mourvedre 'Illegal' Olivier Coste

Blow Torched Tomatoes, Avocado, Milk Curd, Lovage Oil, Puffed Rice, Tomato Water (V) £10

We recommend a glass of Bin 10 Bacchus Reserve, New Hall Vineyards, Essex

Soup of the Day, Homemade Bread (V) £8

Mains

Sugar Pit Bacon Chop, Broccoli, Black Garlic Brown Sauce, Fried Braddock White Egg, Chips £20

We recommend a half pint of Aspalls Cider

Tongue & Cheek, Braised Cheek, Crispy Tongue, Shredded Horseradish Cabbage, Girolles, Baby Onions £22

We recommend a glass of Bin 160 Primitivo Riserva 'Anniversario 62' San Marzano

Chicken, Bacon, Spring Onions, Parmesan, Anchovy £20

We recommend a glass of Bin 2 Pinot Grigio Novita

Cod, Clam, Courgette, Peas, Pickled Onion, Chive £22

We recommend a glass of Bin 7 Sancerre, Domaine Gerard Millet

Chicken, Ham Hock & Wensleydale Pie, Greens, Chips £18

We recommend a glass of Bin 6 Albarino 'Coral do Mar' Pazo do Mar

Garden Herb Gnocchi, Courgette, Peas, Broad Beans, Goat's Cheese Sauce, Crispy Onions (V) £18

We recommend a glass of Bin 100 Pinot Grigio Blush, Novita

Mushroom Hotdog, Red Onion Marmalade, Yorkshire Blue Cheese, Mushroom Ketchup, Brioche Roll, Fries (V) £17

We recommend a glass of Bin 57 Time Waits For No One 'White Skulls' Finca Bacara

Estrella Battered Haddock, Homemade Chips, Mushy Peas, Tartar Sauce £17

We recommend a glass of Bin 202 Goring Brut 'Family Release' English Sparkling

10oz Salt Aged Sirloin Steak £32

30oz Ribeye On The Bone £80 (45 minutes wait for medium rare)

20oz Chateaubriand £85 (45 minutes wait for medium rare)

All served with Hand Cut Chips, Bone Marrow & Black Garlic Sauce, Tenderstem Broccoli, Mushroom & Yorkshire Blue Bon Bon

We recommend a glass of Bin 55 Malbec Premium, Piatelli Vineyards

Sides £5

Hand Cut Chips, Rosemary Salt

Skinny Fries

Ham Hock Creamed Peas

Tomato, Radish, Cucumber Salad, Dressed In Balsamic Honey

Truffle And Parmesan Broccoli

Jersey Royals Glazed in Chive Butter

PLEASE ASK IF YOU WOULD LIKE TO SEE OUR VEGAN MENU.

DESSERTS

Chocolate & Hazelnut Sphere £9

We recommend a glass of Bin 325 Black Muscat

Sticky Toffee Pudding, Toffee Sauce, Stout Ice Cream £8

We recommend a glass of Bin 259 White Port, Barros

Annabelles Strawberries, Tarragon Ice Cream,
White Chocolate Mousse, Sezchuan Pepper £8

recommend a glass of Bin 254 Chateau Suduiraut, Castelnau de Suduiraut, Sauternes

Brioche, Milk, Honey & Cherries £8

We recommend a glass of Bin 323 Petit Manseng Moelleux 'Carte Blue'

Malt Cake, Caramel, Popcorn £8

We recommend a glass of Filey Bay Yorkshire Crème Liqueur

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

Lemon Dreaming £9.00

Limoncello, Masons Yorkshire Gin, Lime, Vanilla Syrup

Old Fashioned £9.50

Woodford Reserved Double Oaked, Brown Sugar, Orange Bitters

Ameretto Sour £9.00

Ameretto, Lemon Juice, Angostura Bitter, Foaming Bitters

COFFEE LIQUEUR £8.00

Our coffee is supplied by Dark Woods, independent, artisan coffee roasters based in the small Yorkshire town of Marsden.

Yorkshire - Filey Bay Yorkshire Whiskey Cream Liqueur

Irish - Irish Whiskey

Russian - Vodka

Monks - Benedictine

Calypso - Mr Blacks Coffee Liqueur

Jamaican - Dark Rum

Seville - Cointreau

Highland - Scotch Whiskey

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 £4.50

Plum Sake £4.80

Cafe Patron £4.60

Limoncello £3.50

Grappa £4.00

Bronte Liqueur £4.50

Spirit of Yorkshire Cream Liqueur £4.75

Yorkshire single malt whisky and single malt spirit with rich dairy cream