



## Aperitifs

Shibden Fling Fizz £9.00  
Masons Raspberry Gin,  
Chambord, Lemon

Negroni £9.50  
Campari, Vermouth Rosso,  
Masons Yorkshire Gin

Bloody Mary £7.50  
Masons Yorkshire Vodka, Tomato Juice, Celery, Salt,  
Henderson's Yorkshire Relish, Tabasco

Pink Lady £9.00  
Masons Yorkshire Gin,  
Calvados, Lemon, Grenadine

## Tasting Menu

Available until 8.00pm Monday to Thursday and until 8.30pm Friday and Saturday. To be taken by the whole table.

£65pp

Suggested Wine Flight matched to courses. £30pp

### Canapés

#### Potato & Chive Bread

Raw Scallop,  
Cucumber, Dill, Apple Vinegar Sorbet, Jalapeño

Recommended wine, Bin 7 Sancerre, France

Fadge,  
XO Butter, Smoked Cod, Tomato Roe

Recommended wine, Bin 10 Bacchus Reserve, England

Lamb,  
Black Garlic, Broad Beans, Asparagus

Recommended wine, Bin 59 Valpolicella 'Rio Albo', Italy

Meadowsweet  
Flowering Currant, Almond

Recommended wine, Bin 323 Petit Manseng, France

Choux Bun,  
Chocolate, Chicory Root, Hazelnut

Recommended wine, Bin 253, 'Elysium' Black Muscat, U.S.A

## Nibbles

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

Gochujang Crispy Gnocchi, Sesame, Coriander (V) £8

Malted Sourdough, Cultured Butter (V) £6

Salt and Vinegar Cod Skins, Cod Roe Creme Fraiche £6

## Starters

Slow Cooked Braddock White, Wild Garlic, Asparagus,  
Crispy Potato, Mrs Kirkhams Cheese (V) £10

*We recommend a glass of Bin 54 Pinot Noir, New Zealand*

Raw Hand Dived Scallop, Cucumber, Dill Oil,  
Apple Vinegar Sorbet, Jalapeño £16

*We recommend a glass of Bin 7 Sancerre, France*

Fadge, XO Butter, Smoked Cod, Isle of Wight Tomatoes, Cod Roe £12

*We recommend a glass of Bin 10 Bacchus Reserve, England*

Duck Liver Parfait, Onion and Smoked Garlic Chutney,  
Rhubarb, Duck Fat Brioche £11

*We recommend a glass of Bin 59 Valpolicella 'Rio Albo' Italy*

Crispy Ox Cheek, Belgian Ale Rarebit, Pickled Onion Mayo, Chive £12

*We recommend a glass of Bin 160 Primitivo, Italy*

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

# Mains

Lamb Rump, Mutton Sausage Roll, Black Garlic, Broad Beans, Asparagus £25

We recommend a glass of Bin 59 Valpolicella 'Rio Albo', Italy

Whole Sea Bass Glazed in Hot Miso, Yuzu Ponzu Dressed Green Vegetables,  
Peanut & Spring Onion Potato Salad £24

We recommend a glass of Bin 9 Riesling Trocken, Germany

Beef Feather Blade, Horseradish Mash, Smoked Carrot, Beef Jus, Chive £22

We recommend a glass of Bin 56 Pinotage, South Africa

Sea Trout, Charred Cucumber, Mussels, Kiln Roast Trout Cake,  
Apple Vinegar and Dill Butter Sauce £22

We recommend a glass of Bin 6 Albariño, Spain

Black Truffle Macaroni Cheese, Black Bomber Cheddar, Roasted Garlic Focaccia (V) £18

We recommend a glass of Bin 4 Unwooded Chardonnay, France

Mushroom Burger, Black Garlic Mayo, Yorkshire Blue, Red Onion, Skinny Fries (V) £16

We recommend a glass of Bin 50 Merlot, Chile

Steak and Blue Cheese Pie, Creamed Cabbage, Homemade Chips, Beef Jus £18

We recommend a glass of Bin 56 Pinotage, South Africa

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

We recommend a glass of Bin 200 Favola Prosecco, Italy

## 10oz Beef Sirloin

Homemade Chips, Mature Cheddar Rarebit Mushroom,  
Tenderstem Broccoli, Peppercorn Sauce £32

## 20oz Chateaubriand for Two

(45 minutes wait for medium rare)

Homemade Chips, Mature Cheddar Rarebit Mushroom,  
Tenderstem Broccoli, Peppercorn Sauce £80

## 30oz Cote de Boeuf for Two

(45 minutes wait for medium rare)

Homemade Chips, Mature Cheddar Rarebit Mushroom,  
Tenderstem Broccoli, Peppercorn Sauce £75

We recommend a glass of Bin 55 Malbec Premium, Argentina

## Sides £4

Asparagus Spears, Lancashire Cheese  
Satay Purple Sprouting Broccoli, Peanuts  
Jersey Royals Glazed in Chive Butter  
Homemade Chips, Rosemary Salt  
Skinny Fries

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



## DESSERTS

Sticky Toffee Pudding, Treacle Sauce, Vanilla Ice Cream £8

We recommend a glass of Bin 252 Coteaux du Layon, Domaine des Forges, France

Banana Bread & Miso Millionaire £8

We recommend a glass of Bin 250 Late Harvest Sauvignon Blanc, Chile

Chocolate, Chicory Root & Hazelnut Choux Bun £8

We recommend a glass of Bin 253, 'Elysium' Black Muscat, U.S.A.

White Chocolate, Douglas Fir, Lemon Balm £8

We recommend a glass of Bin 323 Petit Manseng, France

Meadow Sweet, Flowering Currant, Almond £8

We recommend a glass of Bin 254 Sauternes, France

## 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 Caerffili.

**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 £8.00

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
Reym Martin XO	£13.80

## DIGESTIF

Pedro Ximenez	£4.20	Plum Sake	£4.80
Cafe Patron	£4.60	Limoncello	£3.50
Grappa	£4.00	Bronte Liqueur	£4.50