



LUNCH

BEGIN

Malted Sourdough, Cultured Butter (V)	£6
Salt and Vinegar Cod Skins, Cod Roe Creme Fraiche	£6
Potato & Chive Bread, Chive Butter (V)	£6
Gochujang Crispy Gnocchi, Sesame, Coriander	£8

STARTERS

Raw Hand Dived Scallop, Cucumber, Dill Oil, Apple Vinegar Sorbet, Jalapeño	£16
Fadge, XO Butter, Smoked Cod, Isle of Wight Tomatoes, Cod Roe	£12
Slow Cooked Braddock White, Wild Garlic, Asparagus, Crispy Potato, Mrs Kirkhams Cheese (V)	£10
Crispy Ox Cheek, Belgian Ale Rarebit, Pickled Onion Mayo, Chive	£12
Duck Liver Parfait, Onion and Smoked Garlic Chutney, Rhubarb, Duck Fat Brioche	£11
Soup of the Day, Homemade Bread (V)	£8

MAINS

Lamb Rump, Mutton Sausage Roll, Black Garlic, Broad Beans, Asparagus	£25
Whole Sea Bass Glazed in Hot Miso, Yuzu Ponzu Dressed Green Vegetables, Peanut & Spring Onion Potato Salad	£24
Sea Trout, Charred Cucumber, Mussels, Kiln Roast Trout Cake, Apple Vinegar and Dill Butter Sauce	£22
Black Truffle Macaroni Cheese, Black Bomber Cheddar, Roast Garlic Focaccia (V)	£18
Mushroom Burger, Black Garlic Mayo, Yorkshire Blue, Red Onion, Skinny Fries (V)	£16
Beef Feather Blade, Horseradish Mash, Smoked Carrot, Beef Jus, Chive	£22
Steak and Blue Cheese Pie, Creamed Cabbage, Fat Chips, Beef Jus	£18
Estrella Battered Haddock, Homemade Chips, Mushy Peas, Tartar Sauce	£17

FROM THE GRILL

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

SIDES

Asparagus Spears, Lancashire Cheese	£4
Satay Purple Sprouting Broccoli, Peanuts	£4
Jersey Royals, Chive Butter	£4
Skinny Fries	£4
Homemade Chips, Rosemary Salt	£4

SANDWICHES

COLD (served in white or brown bloomer with skinny fries and salad)

Crayfish, Smoked Paprika Mayo, Capers, Gem Lettuce	£10
Smoked Salmon, Dill Cream Cheese, Cucumber Relish	£10
Smoked Chicken, Gem Lettuce, Red Onion, Nduja Mayo	£10
Mrs Kirkhams Cheese Savoury, Spring Onions, Onion Marmalade, Baby Gem (V)	£10
Roasted Summer Veg, Sun Dried Tomato Pesto, Spinach (VE)	£10

HOT (served with skinny fries and salad)

Smoked Bacon & Brie Toastie, Cranberry Sauce	£10
Moroccan Spiced Lamb Shoulder, Pickled Red Cabbage, Red Onion, Black Garlic Mayo	£10

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