



Nibbles

Malted sourdough, homemade butters	£7
Honey glazed truffle and cheese bread, homemade butters	£7
Yorkshire cured meats – lomo, coppa, hazelnut salami, fennel salami	£12
Smoked haddock kedgeree Scotch egg, chip shop curry sauce	£8

Starters

Salmon pastrami, gherkin, mustard, dill, rye bread	£12
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	
XO Glazed pig cheek, langoustine bisque, turnip, granny Smith	£12
Seyval Blanc 'GMF', Blackbook Winery, England	
Duck liver parfait, plum, pedro ximenez, hazelnut, duck fat brioche	£12
Akashi-Tai, Shiraume Ginjo Umeshu, Plum Sake, Japan	
Hen of the woods crumpet, root vegetable jam, fermented mushroom butter, perl wen (V)	£11
Chateau Saint-Romans, Bordeaux, France	
Soup of the day, served with warm bread (V)	£8

Mains

Salt aged beef fillet, Roscoff onion, beefy carrots, caramelised horseradish, Ox cheek cottage pie	£28
Bin 57 Time Waits For No One 'White Skulls' Finca Bacara, Spain	
Halibut, BBQ celeriac, smoked bacon rosti, celeriac and smoked bacon sauce, granny smith	£26
Pinotage 'Founders', Swartland Winery, South Africa	
Cod loin, roasted cauliflower, smoked almonds, prawns	£24
Picpoul de Pinet, Tournée du Sud, France	
Venison loin, sausage roll, hen of the woods, smoked beetroot, sherry	£28
Primitivo Riserva 'Anniversario 62', San Marzano, Italy	
Game pie, creamed cabbage, hand cut chips, port gravy	£19
The Black Shiraz 'Winemakers Reserve', Australia	
Wild mushroom & truffle mac & cheese, garlic & rosemary focaccia, mushroom Butter (V)	£18
Pinot Noir 'Origin', Saint Clair, New Zealand	
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 (V)	£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
Roasted New Potatoes in smoked garlic butter	£5
Mixed squash, honey, goats curd	£5
Roasted garden beetroots, balsamic	£5



DESSERTS

“Snickers” Chocolate, Peanut, Caramel £9
‘Elysium’ Black Muscat, Quady Winery, USA

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

Jerusalem Artichoke, Darkwoods Coffee, Hazelnut £9
Espresso Martini

Squash Custard, Carrot Cake, Cream Cheese Ice Cream, Candied Carrot, Ginger Tuile £9
Late Harvest Sauvignon Blanc, Chile

Yuzu Posset, White Chocolate and Sesame Ice Cream £9
Ice Wine, Pelee Island, Canada

CHEESE

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

Brie de Meaux Saint Luc- The pâté is compact and even textured. Its colour is pale yellow, reminiscent of straw and the rind looks like white velvet.

Pont l’Eveque – Pale yellow while its rind is orange in colour soft and very rich with a creamy and full bodied flavour

Black Bomber- A pokey little cheese that marries well with sharp acidic accompaniments.

Blue Murder – Scottish blue cheese the flavours are savoury, slightly sweet, buttery, spicy, and rich

Blacksticks Blue – An outstanding cheese combing a creamy smooth yet tangy flavour

Appleby Cheshire – rich mineral flavours upfront, a juicy acidity yet crumbly texture

DESSERT COCKTAILS

Dark Delight £9.00
Jamesons Whisky, Cointreau, Guinness

Espresso Martini £9.00
Masons Yorkshire Vodka, Mr Blacks Coffee Liqueur, Espresso

Old Fashioned £9.50
Woodford Reserved Double Oaked, Brown Sugar, Orange Bitters
Cherry Sloe £9.50
Masons Yorkshire Gin, Haymans Sloe, Cherry Brandy, Lemon

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 £4.20
Hine Antique XO £11.80
Janneau Armagnac VSOP £5.60
Hennessy XO £12.30
Chateau Montifaud XO £7.10
Remy Martin XO £14.90

DIGESTIF

Pedro Ximenez £4.80 Plum Sake £5.20
Cafe Patron £4.60 Limoncello £4.00