

STARTERS

SWEET POTATO & BUTTERNUT SQUASH VELOUTÉ (VE) (GF) Crispy onions, smoked chilli oil	8.50
SLOW BRAISED PORK CHEEK (GF) Potato espuma, burnt apple purée, compressed apple, braising liquor	12.00
LOCALLY SOURCED GAME TERRINE (GF) Pear & pistachio salad, blackberry gel, baked sourdough	11.00
WHIPPED YORKSHIRE GOATS CURD (V) (GF OPTION) Roasted red & golden beetroot, baked olive pavé, toasted pinenuts, orange dressing	12.00

SAUTÉED KING SCALLOPS Chestnut cream, spinach purée, pancetta, puffed seaweed cracker	14.00
PAN FRIED BASIL GNOCCHI (V) (VE OPTION) Asparagus, broad beans, tender stem broccoli, Romesco sauce, parmesan	11.00
SMOKED SALMON PILLOW (GF) Langoustine mousse, gin compressed cucumber, chervil emulsion, tomato vinaigrette	13.00

MAINS

GRESSINGHAM DUCK BREAST (GF) Root vegetable dauphinoise, buttered kale, candied purple carrot, black cherry nectar, port wine jus	29.00
PAN ROASTED LAMB RUMP (GF) Champ potato cake, winter greens, carrot purée, apple & sage jelly, lamb jus	28.00
BUTTER ROASTED CHICKEN FILLET (GF) Creamed Brussel sprouts, crispy pancetta, sauteed squash, garlic & thyme roasted potatoes	23.00
PAN FRIED GILT-HEAD BREAM FILLET Shellfish & potato bisque, confit heritage tomatoes, broccoli mousseline, saffron oil	27.00

CONFIT BELLY PORK & ROASTED FILLET (GF) Potato & vegetable gratin, wilted spinach, crispy black pudding, claret reduction	29.00
ROASTED PUMPKIN & BUTTERBEAN PITHIVIER (VE) Charred courgette, smoked paprika & tomato sauce, black garlic gel	23.00
BAKED ORECHIETTE PASTA (V) (VE OPTION) Steam broccoli, portobello mushroom, pesto ricotta, crispy kale	22.00
THEAKSTON'S BATTERED HADDOCK FILLET Triple cooked chips, mushy peas, curry sauce, tartare sauce, charred lemon	23.00

CHARGRILL

AMBER'S 170G (6OZ) YORKSHIRE CHARGRILLED BEEF BURGER (GF OPTION) Crispy streaky bacon, beef tomato, little gem, onion relish, mature cheddar, triple cooked chips, house slaw	22.00
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CHARGRILLED CHICKEN FILLET BURGER (GF OPTION) Chipotle sauce, beef tomato, little gem, onion relish, triple cooked chips, house slaw	22.00
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REDEFINED PLANT BURGER (VE) (GF OPTION) Vegan smoked cheese, beef tomato, little gem, triple cooked chips, house slaw	22.00
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8OZ (227G) HEREFORD BREED SIRLOIN (GF)	32.00	10OZ (284G) HEREFORD BREED RIBEYE (GF)	35.00	12OZ (336G) PORK TOMAHAWK (GF)	25.00
Served with roasted plum tomato, Portabello mushroom, dressed rocket, triple cooked chips					

YORKSHIRE BLUE CHEESE SAUCE (GF)	3.50	RED WINE & SHALLOT JUS (GF)	3.50	CRACKED PEPPERCORN SAUCE (GF)	3.50
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SIDES

WINTER GREENS, HERB BUTTER (GF)	5.00
TRIPLE COOKED CHIPS (GF OPTION)	5.00
SEASONED FRIES (GF OPTION)	5.00
THYME ROASTED POTATOES (GF)	5.00

GLAZED HERITAGE ROOTS, HONEY, BUTTER & ROSEMARY (GF)	5.00
HOUSE SALAD, VINAIGRETTE (GF)	5.00
CREAMED BRUSSELS SPROUTS & BABY SPINACH (GF)	5.00

AFTERS

ELDERBERRY ICED SOUFFLE (V) Star anise poached rhubarb, vanilla pod marscorpone, granola crumb	9.50
ROASTED HAZELNUT & CALLEBAUT DARK CHOCOLATE DELICE Nougatine crumb, white chocolate cremeux, crisp tuille	10.50
WARM TREACLE TART (V) Steam ginger ice cream, macerated golden sultanas, orange gel	9.00
RUM & CARAMELISED APPLE STICKY TOFFEE PUDDING (V) Honeycomb ice cream, butterscotch, apple fritter, sour apple sherbert	9.00
ENGLISH PEAR BURNT CREAM (V) (GF OPTION) Kirsch marinaded cherries, chocolate sable biscuit	9.00
SELECTION OF YORKSHIRE DAIRY ICE CREAM (V) (GF OPTION) (VE OPTION) Winter berries, fruit purée, crisp tuille	8.00

BRITISH FARMHOUSE CHEESE Supplied by Cryer & Stott Cheesemongers, Served with local fruit chutney, biscuits, grapes & celery. 3 Cheeses 13.00, 5 Cheeses 16.00

RHUBY CRUMBLE Indulge in the sweet and creamy delight of Rhuby Crumble, a game-changing Wensleydale infused with tender Yorkshire forced rhubarb and fragrant vanilla. This innovative take on a Yorkshire classic captures the essence of the beloved dessert, rhubarb and custard. With its luscious texture and sweet flavour, Rhuby Crumble is the perfect finale to any meal - or a decadent treat on its own. A Gold award winner at the Great Yorkshire Show, this cheese is sure to impress!
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CRABTREE Made by Anne Clayton in Malpas, Cheshire. Anne learnt her cheese making skills at Reaseheath College and later in Italy where she developed this Alpine styled cheese under the watchful eye of her Italian mentor Benny. A rich and tasty cheese made in the Alpine style by Anne using her farm's own milk from their Holstein Friesian herd of cattle. The churns are brought to her cheese making rooms early in the morning. This is true Artisan Cheese. Anne makes the cheese by hand, in small quantities using equipment that has been passed through the family; after making the cheese, it is matured on the farm.

BLUE WENSLEYDALE Winner of the Best Supreme Cheese Award 2011, this cheese is made by Hawes Creamery. It was first introduced into Yorkshire after farmers had visited the Blue Stilton producing creameries in the Midlands hundreds of years ago.

YORKSHIRE SPIRIT A bold collaboration between Cryer & Stott & Filey Bay Whisky Distillers, this cheddar is aged for 12 months and blended with Filey Bay's flagship single malt whisky. The result is a rich, savoury cheese with warm, subtle whisky notes.
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WINSLADE This truly stunning cheese is made by Stacey Hedges and Charlotte Spruce of Hampshire Cheeses. It was developed as a sibling to what was previously their only cheese, Tunworth. Winslade, a milder cheese than its predecessor, occupies the space between a Camembert and a Vacherin Mont d'Or style. It is matured for eight weeks, allowing its dappled, pinkish rind to develop, while the spruce band provides a note of pine. A small, soft and oozing cheese with a quiet floral earthiness. It is superbly rich and gentle on the palate
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DIETARY REQUIREMENTS
(V) - Vegetarian (DF) - Dairy free (GF) - Gluten free (VE) - Vegan

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters—ask if unsure.