

snacks and small plates

- 3. lindisfarne oyster, pickled ginger granita
- 3.5 'hen's egg' – st andrew's cheddar, mushroom & px sherry
- 4.5 house sourdough, acorn dairy butter, 'gunpowder' spice
- 5.5 brussels sprout manchurian
- 5.5 pumpkin chawanmushi with kale & black truffle
- 6. smoked haddock & potato puris with pickled lime
- 6.5 venison dumplings, smoked celeriac puree & blackcurrant vinegar
- 6.5 salmon cream - pickled beetroot, mirin & caviar
- 7. skosh fried chicken, brown butter hollandaise
- 9. salt baked celeriac glazed in teriyaki with leeks & furikake
- 10. carrots with pomegranate & dukkah
- 11. chargrilled galician octopus, pear & blackbean
- 12. salt-aged beef rump tartare, mushroom & sesame, chilled consommé
- 13.5 pork neck 'hoi sin' – rhubarb, sprouting broccoli, sichuan chilli & peanut
- 14. wild halibut cured in nori vodka with avocado, blood orange & squid crackers
- 15. braised ox cheek 'thai style', pineapple, artichoke & salted duck egg
- 15.5 miso glazed cod with brassicas, mussels & pine nut

afters

savouy...

- 8. yorkshire pecorino fresco with beetroot, rhubarb and lovage
- 8. gorgonzola dolce – malt loaf, prune, tamarind & smoked tea

sweet...

- 3.5 warm whisky spiced milk - kumquat jam donut
- 8.5 gingerbread parfait, rhubarb, sorrel & liquorice
- 8.5 pineapple cremeux with yoghurt, sesame & long pepper
- 9.5 skosh 'sphere' – 63% idukki chocolate, passion fruit, miso & caramel

Wine



sparkling...

- 5. / 24. pignoletto, gruppo cevico, colli d'imola, italy 2017
- 9. / 50. classic cuvee, furleigh estate, dorset, 2014
- 70. blanc de blancs, gusbourne estate, kent, 2013



rose...

- 5.2 / 13. / 26. adobe rose reserve, emiliana, rappel valley, chile, 2017
- 6.2 / 16. / 32. provence rose, chateau l'aumerade, provence, france, 2017

white...

- 4. / 10. / 20. verdejo, mesta, ucles, spain, 2017
- 4.6 / 11.5 / 23. zibibbo, vitese, sicily, 2017
- 5.2 / 13. / 26. edelswicker, cave de turkheim, alsace, france, 2017
- 5.6 / 14. / 28. pecorino, poggio anima, abruzzo, italy, 2017
- 5.8 / 15. / 30. roussane, swartland winery, swartland, south africa, 2017
- 6.2 / 16. / 32. red slate riesling, ernst loosen, mosel wolf, germany, 2016
- 6.6 / 17. / 34. viognier, chateau de campuget, languedoc, france, 2017
- 7. / 18. / 36. sauvignon blanc, awatere river, new zealand, 2017

red...

- 4. / 10. / 20. castelao, de pegoes, peninsula de setubal, portugal, 2017
- 5. / 12.5 / 25. tannat, pueblo sol, uruguay, 2017
- 6. / 15. / 30. chianti riserva, bonacchi, tuscan, italy, 2015
- 7. / 17.5 / 35. pinot noir, spinyback, nelson, new zealand, 2015

please ask for our little wine journal for some different options and some more exclusive wines...



sweet...

- 3.6 / 16. moscatel de setubal, sivipa, portugal 2015
- 3.6 / 16. auslese, hans tschida, burgenland, austria, 2017
- 3.6 / 16. nieport 'white rabbit', white port, NV
- 4.4 / 20. botrytis semillon, berton vineyard, riverina, australia, 2015
- 5.5 / 36. plum sake, akashi tai, japan, NV
- 5.5 / 36. late harvest malbec, susana balbo, argentina, 2016

drinks

teas & coffees...

our loose leaf teas are supplied by the birdhouse in sheffield and are priced at 3.5 per pot, suitable for 1-2 people...

english breakfast

earl grey

organic sencha

lapsang

gen mai cha

formosa oolong

pure rooibos

yorkshire rhubarb

peppermint

our organic & fairtrade coffee is supplied by lonton's at barnard castle and is served in a traditional filter style. priced at 2.5 per person, we believe this is the purest form in which to enjoy our chosen blend...

blue monday – full bodied/classic

soft drinks...

2.	canada dry ginger ale
2.	fever tree tonic/slimline
2.5	orange juice
2.5	apple juice
2.5	cranberry juice
2.5	pineapple juice
2.5	coke/diet coke
3.	organic karma cola
3.	organic lemony lemonade
3.	organic 'gingerella' ginger beer
3.5	dandelion and burdock
4.5	virgin mary
4.5	pear, star anise, apple
4.5	rhubarb & cranberry spritzer

please advise us of any allergies or dislikes... we will do our utmost to accomodate

prices inclusive of VAT at current rate • service not included • any tips graciously received will be divided equally amongst all staff... thank you



drinks

ales...

- 5. brew york 'kiwi'
york, 330ml, 5% **nz brown ale**
- 5.5 magic rock 'highwire'
huddersfield, 330ml, 5.5% **pale**
- 5.5 moor beer company 'nor'hop'
bristol, 330ml, 4.1% **pale**
- 5.5 bad seed 'zest'
malton, 330ml, 6% **citrus wheat ale**
- 5.5 treboom 'kettle drum'
shipton, 500ml 4.3% **best bitter**
- 6. tiny rebel 'stay puft marshmallow'
wales, 330ml, 5.2% **porter**
- 6. wild beer co. 'yokai'
somerset, 330ml, 4.5% **yuzu sour**
- 6.5 roosters 'high tea'
knaresborough, 330ml, 6.2% **IPA**

sharing bottle....

- 14. treboom brewery 'avant garde'
shipton, 750ml, 6% **farmhouse beer**
- 17. bernard, '1597'
czech, 750ml, 8.2% **bohemian ale**

lager & cider...

- 5. asahi,
japan, 330ml, 5% **lager**
- 5. great yorks brewery 'turtle lager'
cropton, 330ml, 3.8% **lager**
- 5.5 and union unfiltered
germany, 330ml, 5% **lager**
- 6. brass castle 'helles'
malton, 330ml, 4.4% **GF lager**
- 5. luscombe organic,
devon, 320ml, 4.9% **dry cider**
- 6. thornborough 'yorkshire cider'
thornborough, 330ml, 6.5% **cider**

seasonal cocktails...

- 8.5 bourbon, quince, ginger
- 9. calvados, pear, star anise
- 9. skosh gin, triple sec, yuzu
- 9.5 vodka, rhubarb & pepper, smoke

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