

Entrées

Soupe du jour (v)	6.5
Deep fried brie Watercress and homemade chutney	6.5
King prawns With butter beans, chorizo, tomato and chilli	7.5
Parsnip and parmesan tart Crispy Bayonne ham and pickled red onion	7
Roast king scallops Butternut squash risotto, pancetta and sage	10.5
Guinea fowl and ham hock terrine With leeks vinaigrette and prunes	7.5
Yorkshire haloumi (v) Soft polenta with walnuts and dates, coriander oil	7
Fish cake With tomato salsa and Saffron potato	7

Plats Principaux

Poached halibut Parmentier potatoes, spiced shrimps, capers and parsley	23
Cod fillet Crispy potato top, caponata and basil	15
Belly pork Plum ketchup, roast fennel, fondant potato	19.5
Yorkshire Venison Potato pie, peppercorn sauce Roast root vegetables and pancetta	20
Game pie Colcannon potato, orange and redcurrant	17.5
Roast chicken breast Gnocchi, mushrooms, herbs	15
Gressingham duck breast Cottage pie of confit leg, braised red cabbage Blackberries	21
Provençal vegetable tart (v) With olives and feta	14
Celeriac and mushroom hotpot (v) With spinach	14

Grillades

Beef carefully sourced from within Yorkshire
Minimum maturation of 28 days on steaks

Chateaubriand for 2 with onion rings, chips, cherry tomatoes and grilled mushroom	56
Bolster moor calves liver dry cured bacon and roast onion mash	18
7oz rump steak with onion rings, chips, cherry tomatoes, grilled mushroom	20
8oz fillet steak with onion rings, chips, cherry tomatoes, grilled mushroom	28
8oz rib eye steak with onion rings, chips, cherry tomatoes, grilled mushroom	25

Sauces	1.5
Poivre, béarnaise, red wine or blue cheese	

Menu du jour

Tues-Sat lunch | 12 until 2.30pm,
Tues-Thurs dinner | 6 until 9.30pm
Fri and Sat dinner | 5.30 until 7pm

Entrées

(V) Soupe du Jour

(V) Grilled Yorkshire haloumi, soft polenta with walnuts
and dates, coriander oil

Fish cake with tomato salsa and saffron potato

Deep fried brie with watercress and homemade chutney

(V) Blue cheese salad with pear, walnuts, chicory and
pickled fennel

Roast king scallops, butternut squash risotto, pancetta
and sage [£5 supplement]

Plats principaux

Braised beef, roast beetroot, blue cheese mash,
parsley and almond pesto

Roast chicken breast, gnocchi, mushrooms and herbs

Cod fillet, crispy potato top, caponata and basil

7oz rump steak, chips, tomato, mushroom and onion
rings [£4.5 supp.]

(V) Celeriac and mushroom hotpot with spinach

Game pie, colcannon potato, orange and redcurrant

Desserts

Peanut butter crème brûlée
with raspberry sorbet

Iced vanilla parfait with blackberries

Chef's choice of cheese

3 courses/£22 >< 2 courses/£18

-

3 courses/£27 >< 2 courses/£23

With half a bottle of house wine

PETITS PLATS MENU

Thursday 6pm-9.30pm

Small French inspired plates for social eating
3 small plates and a glass of Prosecco for just
£15

Legumes et salades

Baby potatoes with thyme salt	3.5
Pommes purée	3
Pommes frites	3
Braised red cabbage	3.5
Peas with bacon and cream	3.5
Beetroot with horseradish	3.5
Roast root vegetables	3

Desserts

Peanut butter crème brûlée	6.5
Raspberry sorbet	

Iced vanilla parfait	6.5
Blackberries, syrup, Chambord	

Fig and almond tart	6.5
Yoghurt sorbet	

Poached pear	6.5
Chocolate sauce, vanilla ice cream	

Apple crumble	6.5
Crème anglaise, apple caramel	

Homemade ice cream & sorbet	5.5
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Sweet little things	
4 lemon meringue pies	3
4 millionaire's shortbread with salt caramel	3

French cheeses	X3	7.5
	X5	12

With homemade chutney	
Sainte-Maure de Touraine	
Soft ash covered goat cheese	
Morbier	
Semi soft cheese from Franche-Comté with distinctive black furrow through its middle	
Bleu des Causses	
Firm, spicy blue from Auvergne	
Chaource	
Semi soft from Champagne with a chalky texture	
Fleur de Maquis	
Herb, juniper and chilli covered from Corsica	

Sandwiches, etc

(Only available at lunch)

Provençal vegetable bruchetta	7
Basil and olives	

Hot braised beef sandwich	7
With pickled red onions and horseradish	

Blue cheese on toast.....	7
with parsley and almond pesto	

Fish and chips	11
Tartare sauce	

Sausage and mash	11
With onion gravy	

WHISPER IT!

XMAS IS COMING, BOOKINGS BEING
TAKEN AND MENUS ARE READY TO VIEW
THIS YEAR WE ARE EXTENDING OUR
OPENINGS TO INCLUDE NEW YEARS EVE

Bottled Beers

Lagers	
500 ml	
Lindeboom Holland	£3.90
330 ml	
Eggenberg Austria	£3.80
Belle Rose France	£4.80
Ales & stouts	
500 ml	
Black Sheep Yorkshire	£3.80
Magic rock high wire Yorkshire	£4.50
Porter 1872 Yorkshire	£5.50
Erdinger Germany	£5.55
Erdinger Non Alc	£3.25

Ciders

Kerisac 330ml France	£4.20
West Organic Cider UK	£3.90

Liqueurs

	25ml
Pastis Janot France	£2.90
Pernod France	£2.80
Arak Lebanon	£3.50

Fortified & Spirits

Chateau de Beaulon 70ml	£4.75
Dubonnet France 50ml	£2.70
Pimms UK 50ml	£3.00
Bristol Cream Dry Medium 70ml	£2.95
Campari Italy 50ml	£3.10
Cinzano Italy 50ml	£2.80
Martini Dry/Sweet Italy 50ml	£2.80
Tio Pepe Spain 70ml	£2.95
Ciroc vodka France	£3.70
Grey Goose vodka France	£4.40
Belvedere vodka Poland	£4.95
Bacardi Cuba	£2.85
Southern Comfort USA	£3.30
Lambs Navy Rum UK	£3.00
Diplomatico Venezuela	£5.00

Gins

	25ml
Citadelle Gin France	£3.60
Le Gin Drouin France	£3.70
Hendricks Cucumber Scotland	£3.50
Tanqueray Scotland	£3.50
Bombay Sapphire Hampshire	£3.30
Portobello Road London	£3.40
Warner Edwards Elderflower	
Northamptonshire	£4.30
Tarquin's Cornwall	£4.40
St George Botanivore USA	£5.30
Monkey 47 Germany	£5.50

Calvados France	25ml
Pays d'Auge Groult	£4.00

Cognac France	25ml
Hennessy VS	£3.95

Bas Armagnac France	25ml
Mousquetaires du Roy VSOP	£4.80
Mousquetaires du Roy XO	£7.25

Whisky	25ml
Armorik Brittany	£5.30
Bells Scotland	£3.00
Famous Grouse Scotland	£3.00
Johnnie Walker	
Platinum 18 yrs Scotland	£7.00
Dalmore 12 yrs Highland	£4.65
Dalwhinnie 15 yrs Highland	£4.00
Scapa Island	£4.65
Highland Orkney	£4.00
Talisker Skye	£4.70
Talisker Storm Skye	£4.95
Glen Livet 15 yrs Speyside	£4.65
Macallan Speyside	£4.00
Springbank	
10 yrs Campbeltown	£4.65
Ardbeg 10 yrs Islay	£4.65
Laphroaig Islay	£4.00
Teeling Irish	£3.50
Jameson Irish	£3.80
Nikka Japan	£5.30
Jack Daniels USA	£3.50
Bulleit Bourbon Kentucky	£4.00
Canadian Club Canada	£3.50

By the glass

Sparkling wine	125ml	1/2	Bottle
089 Prosecco Ca del Console	£4.95	-	£24.00
080 Baron Albert Brut "Carte D'or"	£7.95	-	£22.50
			£39.95

White	125ml	250ml	1/2	Bottle
001 Louis Vincent Blanc Duboeuf	£3.40	£6.20	£11.80	£17.00
004 Pinot Grigio Mannara 2015	£7.20	£14.00	£18.95	£3.80
002 Sauvignon Blanc La Prade 2015	£4.00	£7.40	£14.50	£19.95
003 Chardonnay Côte de Thongue 2015	£4.10	£8.00	£15.50	£22.50
021 Sauvignon blanc Featherdrop Hill 2015	£5.95	£10.95	£18.25	£27.50
028 Chablis 2015	£6.20	£11.50	£20.50	£30.95
024 Sancerre Domaine Sylvain Bailly 2015	£6.70	£12.80	£24.80	£33.50

Rosé	125ml	250ml	1/2	Bottle
070 Terres d'Azur Syrah	£3.40	£6.20	£11.80	£17.00

Red	125ml	250ml	500ml	Bottle
100 Louis Vincent Rouge Duboeuf	£3.40	£6.20	£11.80	£17.00
101 Merlot Domaine La Prade 2015	£4.00	£7.40	£14.50	£19.95
102 Pinot Noir Baron Rothschild 2015	£4.20	£8.00	£15.90	£21.60
115 Rioja Koden 2014	£4.40	£8.50	£16.60	£22.50
116 Côtes du Rhône La Collière 2014	£4.95	£9.20	£17.75	£25.95
103 Château Haut-Rian Bordeaux 2013	£5.00	£9.60	£18.60	£24.95

Pudding wines	70ml Glass	Bottle
095 Chateau de Beaulon Pineau des Charentes 5 years aged	£4.75	£45.45
092 Muscat Beaumes-de-Venise	£4.95	£22.50
094 Elysium Black	£5.95	£25.95
091 Pedro Ximenez	£6.50	£29.95
093 Sauternes	6.95	£32.50

Port	70ml Glass
Taylor's LBV Portugal 2009	£5.40
Graham's LBV Portugal 2009	£5.40

Soft Drinks	
Large Mineral Water	£3.20
Small Mineral Water	£1.85
J2O	£2.40
Fentiman's Ginger Beer	£3.00
Coke Diet Coke Lemonade	£1.65
Bitter Lemon Ginger Ale	£1.65
Soda	£0.75
Cordial	£0.50
Elderflower cordial	£0.70
Fruit Juice Tomato Juice	£1.85
Fentiman's Tonic Diet Tonic	£1.85

Coffee and Tea

Liqueur coffee.....	£6.60
Teafor one £2.00.....for two	£3.00
Hot chocolate	£2.50
Americano	£2.30
Espresso/double	£2.30 / 2.60
Cappuccino	£2.50
Macchiato/double	£2.30 / 2.60
Affogato	£3.60
Latte	£2.70

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King prawns	7.5
With butter beans, chorizo, tomato and chilli	
Parsnip and parmesan tart	7
Crispy Bayonne ham and pickled red onion	
Roast king scallops	10.5
Butternut squash risotto, pancetta and sage	
Guinea fowl and ham hock terrine	7.5
With leeks vinaigrette and prunes	
Yorkshire haloumi (v)	7
Soft polenta with walnuts and dates, coriander oil	
Fish cake	7
With tomato salsa and Saffron potato	

Plats Principaux

Poached halibut	23
Parmentier potatoes, spiced shrimps, capers and parsley	
Cod fillet	15
Crispy potato top, caponata and basil	
Belly pork	19.5
Plum ketchup, roast fennel, fondant potato	
Yorkshire Venison	20
Potato pie, peppercorn sauce Roast root vegetables and pancetta	
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Colcannon potato, orange and redcurrant	
Roast chicken breast	15
Gnocchi, mushrooms, herbs	
Gressingham duck breast	21
Cottage pie of confit leg, braised red cabbage Blackberries	
Provençal vegetable tart (v)	14
With olives and feta	
Celeriac and mushroom hotpot (v)	14
With spinach	

Grillades

Beef carefully sourced from within Yorkshire
Minimum maturation of 28 days on steaks

Chateaubriand for 2	56
with onion rings, chips, cherry tomatoes and grilled mushroom	
Bolster moor calves liver	18
dry cured bacon and roast onion mash	
7oz rump steak	20
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8oz fillet steak	28
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Poivre, béarnaise, red wine or blue cheese	

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Tues-Sat lunch | 12 until 2.30pm,
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Entrées

(v) Soupe du Jour

(v) Grilled Yorkshire haloumi, soft polenta with walnuts
and dates, coriander oil

Fish cake with tomato salsa and saffron potato

Deep fried brie with watercress and homemade chutney

(v) Blue cheese salad with pear, walnuts, chicory and
pickled fennel

Roast king scallops, butternut squash risotto, pancetta
and sage [£5 supplement]

Plats principaux

Braised beef, roast beetroot, blue cheese mash,
parsley and almond pesto

Roast chicken breast, gnocchi, mushrooms and herbs

Cod fillet, crispy potato top, caponata and basil

7oz rump steak, chips, tomato, mushroom and onion
rings [£4.5 supp.]

(v) Celeriac and mushroom hotpot with spinach

Game pie, colcannon potato, orange and redcurrant

Desserts

Peanut butter crème brûlée
with raspberry sorbet

Iced vanilla parfait with blackberries

Chef's choice of cheese

3 courses/£22 >< 2 courses/£18

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With half a bottle of house wine

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Legumes et salades

Baby potatoes with thyme salt	3.5
Pommes purée	3
Pommes frites	3
Braised red cabbage	3.5
Peas with bacon and cream	3.5
Beetroot with horseradish	3.5
Roast root vegetables	3

Desserts

Peanut butter crème brûlée	6.5
Raspberry sorbet	
Iced vanilla parfait	6.5
Blackberries, syrup, Chambord	
Fig and almond tart	6.5
Yoghurt sorbet	

Poached pear	6.5
Chocolate sauce, vanilla ice cream	
Apple crumble	6.5
Crème anglaise, apple caramel	

Homemade ice cream & sorbet	5.5
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Sweet little things	
4 lemon meringue pies	3
4 millionaire's shortbread with salt caramel	3

French cheeses	X3	7.5
	X5	12

With homemade chutney
Sainte-Maure de Touraine
Soft ash covered goat cheese
Morbier
Semi soft cheese from Franche-Comté with
distinctive black furrow through its middle
Bleu des Causses
Firm, spicy blue from Auvergne
Chaource
Semi soft from Champagne with a chalky texture
Fleur de Maquis
Herb, juniper and chilli covered from Corsica

Sandwiches, etc

(Only available at lunch)

Provençal vegetable bruchetta 7
Basil and olives

Hot braised beef sandwich 7
With pickled red onions and horseradish

Blue cheese on toast 7
with parsley and almond pesto

Fish and chips 11
Tartare sauce

Sausage and mash 11
With onion gravy

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Bottled Beers

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500 ml	
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330 ml	
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Ales & stouts	
500 ml	
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Magic rock high wire Yorkshire	£4.50
Porter 1872 Yorkshire	£5.50
Erdinger Germany	£5.55
Erdinger Non Alc	£3.25

Ciders

Kerisac 330ml France	£4.20
West Organic Cider UK	£3.90

Liqueurs

	25ml
Pastis Janot France	£2.90
Pernod France	£2.80
Arak Lebanon	£3.50

Fortified & Spirits

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Pimms UK 50ml	£3.00
Bristol Cream Dry Medium 70ml	£2.95
Campari Italy 50ml	£3.10
Cinzano Italy 50ml	£2.80
Martini Dry/Sweet Italy 50ml	£2.80
Tio Pepe Spain 70ml	£2.95
Ciroc vodka France	£3.70
Grey Goose vodka France	£4.40
Belvedere vodka Poland	£4.95
Bacardi Cuba	£2.85
Southern Comfort USA	£3.30
Lambs Navy Rum UK	£3.00
Diplomatico Venezuela	£5.00

Gins

	25ml
Citadelle Gin France	£3.60
Le Gin Drouin France	£3.70
Hendricks Cucumber Scotland	£3.50
Tanqueray Scotland	£3.50
Bombay Sapphire Hampshire	£3.30
Portobello Road London	£3.40
Warner Edwards Elderflower	
Northamptonshire	£4.30
Tarquin's Cornwall	£4.40
St George Botanivore USA	£5.30
Monkey 47 Germany	£5.50

Calvados France	25ml
Pays d'Auge Groult	£4.00

Cognac France	25ml
Hennessy VS	£3.95

Bas Armagnac France	25ml
Mousquetaires du Roy VSOP	£4.80
Mousquetaires du Roy XO	£7.25

Whisky	25ml
Armorik Brittany	£5.30
Bells Scotland	£3.00
Famous Grouse Scotland	£3.00
Johnnie Walker	
Platinum 18 yrs Scotland	£7.00
Dalmore 12 yrs Highland	£4.65
Dalwhinnie 15 yrs Highland	£4.00
Scapa Island	£4.65
Highland Orkney	£4.00
Talisker Skye	£4.70
Talisker Storm Skye	£4.95
Glen Livet 15 yrs Speyside	£4.65
Macallan Speyside	£4.00
Springbank	
10 yrs Campbeltown	£4.65
Ardbeg 10 yrs Islay	£4.65
Laphroaig Islay	£4.00
Teeling Irish	£3.50
Jameson Irish	£3.80
Nikka Japan	£5.30
Jack Daniels USA	£3.50
Bulleit Bourbon Kentucky	£4.00
Canadian Club Canada	£3.50

By the glass

Sparkling wine

	125ml		1/2		Bottle
089 Prosecco Ca del Console					
	£4.95	-	-		£24.00
080 Baron Albert Brut "Carte D'or"					
	£7.95	-	£22.50		£39.95

White

	125ml		250ml		1/2		Bottle
001 Louis Vincent Blanc Duboeuf							
	£3.40		£6.20		£11.80		£17.00
004 Pinot Grigio Mannara 2015							£3.80
	£7.20		£14.00		£18.95		
002 Sauvignon Blanc La Prade 2015							
	£4.00		£7.40		£14.50		£19.95
003 Chardonnay Côte de Thongue 2015							
	£4.10		£8.00		£15.50		£22.50
021 Sauvignon blanc Featherdrop Hill 2015							
	£5.95		£10.95		£18.25		£27.50
028 Chablis 2015							
	£6.20		£11.50		£20.50		£30.95
024 Sancerre Domaine Sylvain Bailly 2015							
	£6.70		£12.80		£24.80		£33.50

Rosé

	125ml		250ml		1/2		Bottle
070 Terres d'Azur Syrah							
	£3.40		£6.20		£11.80		£17.00

Red

	125ml		250ml		500ml		Bottle
100 Louis Vincent Rouge Duboeuf							
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	£4.95		£9.20		£17.75		£25.95
103 Château Haut-Rian Bordeaux 2013							
	£5.00		£9.60		£18.60		£24.95

Pudding wines

	70ml Glass		Bottle
095 Chateau de Beaulon Pineau des Charentes 5 years aged			
	£4.75		£45.45
092 Muscat Beaumes-de-Venise			
	£4.95		£22.50
094 Elysium Black			
	£5.95		£25.95
091 Pedro Ximenez			
	£6.50		£29.95
093 Sauternes			
	6.95		£32.50

Port

			70ml Glass
Taylor's LBV Portugal 2009			£5.40
Graham's LBV Portugal 2009			£5.40

Soft Drinks

Large Mineral Water	£3.20
Small Mineral Water	£1.85
J2O	£2.40
Fentiman's Ginger Beer	£3.00
Coke Diet Coke Lemonade	£1.65
Bitter Lemon Ginger Ale	£1.65
Soda	£0.75
Cordial	£0.50
Elderflower cordial	£0.70
Fruit Juice Tomato Juice	£1.85
Fentiman's Tonic Diet Tonic	£1.85

Coffee and Tea

Liqueur coffee.....	£6.60
Teafor one £2.00.....for two	£3.00
Hot chocolate	£2.50
Americano	£2.30
Espresso/double	£2.30 / 2.60
Cappuccino	£2.50
Macchiato/double	£2.30 / 2.60
Affogato	£3.60
Latte	£2.70

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Butternut squash risotto, pancetta and sage	
Guinea fowl and ham hock terrine	7.5
With leeks vinaigrette and prunes	
Yorkshire haloumi (v)	7
Soft polenta with walnuts and dates, coriander oil	
Fish cake	7
With tomato salsa and Saffron potato	

Plats Principaux

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Gnocchi, mushrooms, herbs	
Gressingham duck breast	21
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With olives and feta	
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and dates, coriander oil

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Deep fried brie with watercress and homemade chutney

(v) Blue cheese salad with pear, walnuts, chicory and
pickled fennel

Roast king scallops, butternut squash risotto, pancetta
and sage [£5 supplement]

Plats principaux

Braised beef, roast beetroot, blue cheese mash,
parsley and almond pesto

Roast chicken breast, gnocchi, mushrooms and herbs

Cod fillet, crispy potato top, caponata and basil

7oz rump steak, chips, tomato, mushroom and onion
rings [£4.5 supp.]

(v) Celeriac and mushroom hotpot with spinach

Game pie, colcannon potato, orange and redcurrant

Desserts

Peanut butter crème brûlée
with raspberry sorbet

Iced vanilla parfait with blackberries

Chef's choice of cheese

3 courses/£22 >< 2 courses/£18

-

3 courses/£27 >< 2 courses/£23

With half a bottle of house wine

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Small French inspired plates for social eating
3 small plates and a glass of Prosecco for just
£15

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Baby potatoes with thyme salt	3.5
Pommes purée	3
Pommes frites	3
Braised red cabbage	3.5
Peas with bacon and cream	3.5
Beetroot with horseradish	3.5
Roast root vegetables	3

Desserts

Peanut butter crème brûlée	6.5
Raspberry sorbet	
Iced vanilla parfait	6.5
Blackberries, syrup, Chambord	
Fig and almond tart	6.5
Yoghurt sorbet	

Poached pear	6.5
Chocolate sauce, vanilla ice cream	
Apple crumble	6.5
Crème anglaise, apple caramel	

Homemade ice cream & sorbet	5.5
Sweet little things	
4 lemon meringue pies	3
4 millionaire's shortbread with salt caramel	3

French cheeses	X3	7.5
	X5	12
With homemade chutney		
Sainte-Maure de Touraine		
Soft ash covered goat cheese		
Morbier		
Semi soft cheese from Franche-Comté with distinctive black furrow through its middle		
Bleu des Causses		
Firm, spicy blue from Auvergne		
Chaource		
Semi soft from Champagne with a chalky texture		
Fleur de Maquis		
Herb, juniper and chilli covered from Corsica		

Sandwiches, etc

(Only available at lunch)

Provençal vegetable bruchetta	7
Basil and olives	
Hot braised beef sandwich	7
With pickled red onions and horseradish	
Blue cheese on toast.....	7
with parsley and almond pesto	
Fish and chips	11
Tartare sauce	
Sausage and mash	11
With onion gravy	

WHISPER IT!

XMAS IS COMING, BOOKINGS BEING
TAKEN AND MENUS ARE READY TO VIEW
THIS YEAR WE ARE EXTENDING OUR
OPENINGS TO INCLUDE NEW YEARS EVE

Bottled Beers

Lagers	
500 ml	
Lindeboom Holland	£3.90
330 ml	
Eggenberg Austria	£3.80
Belle Rose France	£4.80
Ales & stouts	
500 ml	
Black Sheep Yorkshire	£3.80
Magic rock high wire Yorkshire	£4.50
Porter 1872 Yorkshire	£5.50
Erdinger Germany	£5.55
Erdinger Non Alc	£3.25

Ciders

Kerisac 330ml France	£4.20
West Organic Cider UK	£3.90

Liqueurs

	25ml
Pastis Janot France	£2.90
Pernod France	£2.80
Arak Lebanon	£3.50

Fortified & Spirits

Chateau de Beaulon 70ml	£4.75
Dubonnet France 50ml	£2.70
Pimms UK 50ml	£3.00
Bristol Cream Dry Medium 70ml	£2.95
Campari Italy 50ml	£3.10
Cinzano Italy 50ml	£2.80
Martini Dry/Sweet Italy 50ml	£2.80
Tio Pepe Spain 70ml	£2.95
Ciroc vodka France	£3.70
Grey Goose vodka France	£4.40
Belvedere vodka Poland	£4.95
Bacardi Cuba	£2.85
Southern Comfort USA	£3.30
Lambs Navy Rum UK	£3.00
Diplomatico Venezuela	£5.00

Gins

	25ml
Citadelle Gin France	£3.60
Le Gin Drouin France	£3.70
Hendricks Cucumber Scotland	£3.50
Tanqueray Scotland	£3.50
Bombay Sapphire Hampshire	£3.30
Portobello Road London	£3.40
Warner Edwards Elderflower	
Northamptonshire	£4.30
Tarquin's Cornwall	£4.40
St George Botanivore USA	£5.30
Monkey 47 Germany	£5.50

Calvados France	25ml
Pays d'Auge Groult	£4.00

Cognac France	25ml
Hennessy VS	£3.95

Bas Armagnac France	25ml
Mousquetaires du Roy VSOP	£4.80
Mousquetaires du Roy XO	£7.25

Whisky	25ml
Armorik Brittany	£5.30
Bells Scotland	£3.00
Famous Grouse Scotland	£3.00
Johnnie Walker	
Platinum 18 yrs Scotland	£7.00
Dalmore 12 yrs Highland	£4.65
Dalwhinnie 15 yrs Highland	£4.00
Scapa Island	£4.65
Highland Orkney	£4.00
Talisker Skye	£4.70
Talisker Storm Skye	£4.95
Glen Livet 15 yrs Speyside	£4.65
Macallan Speyside	£4.00
Springbank	
10 yrs Campbeltown	£4.65
Ardbeg 10 yrs Islay	£4.65
Laphroaig Islay	£4.00
Teeling Irish	£3.50
Jameson Irish	£3.80
Nikka Japan	£5.30
Jack Daniels USA	£3.50
Bulleit Bourbon Kentucky	£4.00
Canadian Club Canada	£3.50

By the glass

Sparkling wine

	125ml		1/2		Bottle
089 Prosecco Ca del Console					
	£4.95	-	-		£24.00
080 Baron Albert Brut "Carte D'or"					
	£7.95	-	£22.50		£39.95

White

	125ml		250ml		1/2		Bottle
001 Louis Vincent Blanc Duboeuf							
	£3.40		£6.20		£11.80		£17.00
004 Pinot Grigio Mannara 2015							£3.80
	£7.20		£14.00		£18.95		
002 Sauvignon Blanc La Prade 2015							
	£4.00		£7.40		£14.50		£19.95
003 Chardonnay Côte de Thongue 2015							
	£4.10		£8.00		£15.50		£22.50
021 Sauvignon blanc Featherdrop Hill 2015							
	£5.95		£10.95		£18.25		£27.50
028 Chablis 2015							
	£6.20		£11.50		£20.50		£30.95
024 Sancerre Domaine Sylvain Bailly 2015							
	£6.70		£12.80		£24.80		£33.50

Rosé

	125ml		250ml		1/2		Bottle
070 Terres d'Azur Syrah							
	£3.40		£6.20		£11.80		£17.00

Red

	125ml		250ml		500ml		Bottle
100 Louis Vincent Rouge Duboeuf							
	£3.40		£6.20		£11.80		£17.00
101 Merlot Domaine La Prade 2015							
	£4.00		£7.40		£14.50		£19.95
102 Pinot Noir Baron Rothschild 2015							
	£4.20		£8.00		£15.90		£21.60
115 Rioja Koden 2014							
	£4.40		£8.50		£16.60		£22.50
116 Côtes du Rhône La Collière 2014							
	£4.95		£9.20		£17.75		£25.95
103 Château Haut-Rian Bordeaux 2013							
	£5.00		£9.60		£18.60		£24.95

Pudding wines

	70ml Glass		Bottle
095 Chateau de Beaulon Pineau des Charentes 5 years aged			
	£4.75		£45.45
092 Muscat Beaumes-de-Venise			
	£4.95		£22.50
094 Elysium Black			
	£5.95		£25.95
091 Pedro Ximenez			
	£6.50		£29.95
093 Sauternes			
	6.95		£32.50

Port

			70ml Glass
Taylor's LBV Portugal 2009			£5.40
Graham's LBV Portugal 2009			£5.40

Soft Drinks

Large Mineral Water	£3.20
Small Mineral Water	£1.85
J2O	£2.40
Fentiman's Ginger Beer	£3.00
Coke Diet Coke Lemonade	£1.65
Bitter Lemon Ginger Ale	£1.65
Soda	£0.75
Cordial	£0.50
Elderflower cordial	£0.70
Fruit Juice Tomato Juice	£1.85
Fentiman's Tonic Diet Tonic	£1.85

Coffee and Tea

Liqueur coffee.....	£6.60
Teafor one £2.00.....for two	£3.00
Hot chocolate	£2.50
Americano	£2.30
Espresso/double	£2.30 / 2.60
Cappuccino	£2.50
Macchiato/double	£2.30 / 2.60
Affogato	£3.60
Latte	£2.70

Entrées

Soupe du jour (v)	6.5
Deep fried brie	6.5
Watercress and homemade chutney	
King prawns	7.5
With butter beans, chorizo, tomato and chilli	
Parsnip and parmesan tart	7
Crispy Bayonne ham and pickled red onion	
Roast king scallops	10.5
Butternut squash risotto, pancetta and sage	
Guinea fowl and ham hock terrine	7.5
With leeks vinaigrette and prunes	
Yorkshire haloumi (v)	7
Soft polenta with walnuts and dates, coriander oil	
Fish cake	7
With tomato salsa and Saffron potato	

Plats Principaux

Poached halibut	23
Parmentier potatoes, spiced shrimps, capers and parsley	
Cod fillet	15
Crispy potato top, caponata and basil	
Belly pork	19.5
Plum ketchup, roast fennel, fondant potato	
Yorkshire Venison	20
Potato pie, peppercorn sauce Roast root vegetables and pancetta	
Game pie	17.5
Colcannon potato, orange and redcurrant	
Roast chicken breast	15
Gnocchi, mushrooms, herbs	
Gressingham duck breast	21
Cottage pie of confit leg, braised red cabbage Blackberries	
Provençal vegetable tart (v)	14
With olives and feta	
Celeriac and mushroom hotpot (v)	14
With spinach	

Grillades

Beef carefully sourced from within Yorkshire
Minimum maturation of 28 days on steaks

Chateaubriand for 2	56
with onion rings, chips, cherry tomatoes and grilled mushroom	
Bolster moor calves liver	18
dry cured bacon and roast onion mash	
7oz rump steak	20
with onion rings, chips, cherry tomatoes, grilled mushroom	
8oz fillet steak	28
with onion rings, chips, cherry tomatoes, grilled mushroom	
8oz rib eye steak	25
with onion rings, chips, cherry tomatoes, grilled mushroom	

Sauces	1.5
Poivre, béarnaise, red wine or blue cheese	

Menu du jour

Tues-Sat lunch | 12 until 2.30pm,
Tues-Thurs dinner | 6 until 9.30pm
Fri and Sat dinner | 5.30 until 7pm

Entrées

(v) Soupe du Jour

(v) Grilled Yorkshire haloumi, soft polenta with walnuts
and dates, coriander oil

Fish cake with tomato salsa and saffron potato

Deep fried brie with watercress and homemade chutney

(v) Blue cheese salad with pear, walnuts, chicory and
pickled fennel

Roast king scallops, butternut squash risotto, pancetta
and sage [£5 supplement]

Plats principaux

Braised beef, roast beetroot, blue cheese mash,
parsley and almond pesto

Roast chicken breast, gnocchi, mushrooms and herbs

Cod fillet, crispy potato top, caponata and basil

7oz rump steak, chips, tomato, mushroom and onion
rings [£4.5 supp.]

(v) Celeriac and mushroom hotpot with spinach

Game pie, colcannon potato, orange and redcurrant

Desserts

Peanut butter crème brûlée
with raspberry sorbet

Iced vanilla parfait with blackberries

Chef's choice of cheese

3 courses/£22 >< 2 courses/£18

-

3 courses/£27 >< 2 courses/£23

With half a bottle of house wine

PETITS PLATS MENU

Thursday 6pm-9.30pm

Small French inspired plates for social eating
3 small plates and a glass of Prosecco for just
£15

Legumes et salades

Baby potatoes with thyme salt	3.5
Pommes purée	3
Pommes frites	3
Braised red cabbage	3.5
Peas with bacon and cream	3.5
Beetroot with horseradish	3.5
Roast root vegetables	3

Desserts

Peanut butter crème brûlée	6.5
Raspberry sorbet	

Iced vanilla parfait	6.5
Blackberries, syrup, Chambord	

Fig and almond tart	6.5
Yoghurt sorbet	

Poached pear	6.5
Chocolate sauce, vanilla ice cream	

Apple crumble	6.5
Crème anglaise, apple caramel	

Homemade ice cream & sorbet	5.5
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Sweet little things	
4 lemon meringue pies	3
4 millionaire's shortbread with salt caramel	3

French cheeses	X3	7.5
	X5	12

With homemade chutney
Sainte-Maure de Touraine
Soft ash covered goat cheese
Morbier
Semi soft cheese from Franche-Comté with
distinctive black furrow through its middle
Bleu des Causses
Firm, spicy blue from Auvergne
Chaource
Semi soft from Champagne with a chalky texture
Fleur de Maquis
Herb, juniper and chilli covered from Corsica

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Basil and olives

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With pickled red onions and horseradish

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with parsley and almond pesto

Fish and chips 11
Tartare sauce

Sausage and mash 11
With onion gravy

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Macchiato/double	£2.30 / 2.60
Affogato	£3.60
Latte	£2.70