



SHIBDEN'S RHUBARB FIZZ
HOMEMADE RHUBARB SCHNAPPS
TOPPED WITH PROSECCO
£8

Aperitifs

A YORKSHIRE ROSE
MASONS LAVENDER GIN, ROSE SYRUP,
TOPPED WITH FEVER TREE TONIC
£8

Nibbles

VENISON SAUSAGE ROLL, RHUBARB KETCHUP £6

BAKED CHEDDAR AND ALE BREAD, MARMITE BUTTER £6

TRUFFLE CHEESE CROQUETTES, HENDERSONS RELISH £6

HOGGET BRESAOLA, CELERIAC, GARLIC CAPERS, SHAVED ALMONDS £8

PUFFED COD SKINS, HORSERADISH CREME FRAICHE, AVRUGA CAVIAR £4

Starters

SOUP OF THE DAY SERVED WITH CHEDDAR AND SHIBDEN ALE BREAD £7

TROUT PASTRAMI, AVOCADO, BUTTERMILK, DILL £10

CHICKEN LIVER PARFAIT, SMOKED GARLIC CHUTNEY, BRIOCHE £10

PORK CHEEKS, DATE PURÉE, BABY CARROT, HAZELNUT, LANCASHIRE CHEESE £10

SMOKED COD, BACON AND BRIE FISH CAKE, CONFIT LEEKS, ELDERFLOWER VINEGAR SAUCE £9

Mains

BRAISED BEEF BLADE, TRUFFLE DAUPHINOISE, CONFIT LEEKS,
ROSCOFF ONIONS, FRENCH ONION SAUCE £18

COD LOIN, BROWN CRAB POTATOES, SPROUTING BROCCOLI, HAZELNUTS,
LANCASHIRE CHEESE SHAVINGS, ROASTED POTATO SKIN CREAM £17

CORN FED CHICKEN BREAST, CARAMELISED CELERIAC, KING OYSTER MUSHROOMS,
CHICKEN FAT MASH, CHICKEN VELOUTE £16

BUTTERNUT SQUASH AND BROWN BUTTER RISOTTO, SPINACH,
SMOKED WENSLEYDALE, CURED EGG YOLK £14

Comforts

ESTRELLA BATTERED HADDOCK FILLET, FAT CHIPS, MUSHY PEAS, TARTAR SAUCE £15

SAUSAGE OF THE DAY, CREAMY MASH, BEER ONIONS AND GRAVY £16

8OZ BEEF BURGER SERVED IN A BRIOCHE BUN,
GHERKIN RELISH, GHERKIN, ONION, SERVED WITH JALAPEÑO SLAW AND SKINNY FRIES £14 (ADD CHEESE £2)

PIE OF THE DAY, TREACLE CARROTS SERVED WITH CHIPS OR MASH, ALE GRAVY £16

Sides

FAT CHIPS

SKINNY FRIES

HAM HOCK CREAMED LEEKS

TRUFFLE AND PARMESAN MASH

TREACLE CARROTS

SMOKED BUTTER NEW POTATOES

MIXED VEGETABLES

£4.00

Please see reverse for steaks, roasts and vegan dishes.



From the grill

STEAKS

10OZ RUMP £24 / 10OZ SIRLOIN £26 / 10OZ RIBEYE £30

**ALL STEAKS SERVED WITH FAT CHIPS, MALT CARAMEL ONION, ROASTED PLUM TOMATO
AND FIELD MUSHROOM**

TO SHARE

CHATEAUBRIAND 24OZ £70

(SUBJECT TO AVAILABILITY, ALLOW A MINIMUM OF 30 MINUTES COOKING TIME FOR MED RARE)

STEAK SAUCES

**BLUE CHEESE SAUCE, PEPPERCORN SAUCE, BÉARNAISE,
SMOKED GARLIC BUTTER, CHIMICHURRI
£3**

VEGAN CHOICES

Starters

SMOKED BEAN RAGOUT, TOASTED SOURDOUGH, AVOCADO MOUSSE £7

CELERIAC ROSE, HAZELNUT, APPLE, ONION AND TRUFFLE £7

Mains

**CURRIED ROSTI, CHICKPEAS, CAULIFLOWER,
SPRING ONIONS, HUNG SOYA YOGURT £14**

WILD MUSHROOM, SPINACH, LEEKS AND HAZELNUT ORZO BAKE £14

Roasts

ROAST RUMP OF BEEF £17

ROAST RUMP OF LAMB £18

ROAST WATERFORD FARM PORK LOIN £16

VEGETARIAN NUT ROAST

**ALL SERVED WITH
DRIPPING ROASTIES, CREAMY MASH, SEASONAL VEGETABLES,
YORKSHIRE PUDDINGS AND RICH HOMEMADE GRAVY.**

Tempted? Ask for our dessert menu..

Desserts

**BLOOD ORANGE ICED PARFAIT, TREACLE TART,
BAKED WHITE CHOCOLATE, CREME FRAICHE ICE CREAM £8**

**DARK CHOCOLATE DELICE, MILK ICE CREAM,
SMOKED MILK CHOCOLATE, HAZELNUT £9**

**LEMON, PUFF PASTRY, MERINGUE,
LEMON BALM SORBET £8**

**BAKED CUSTARD, POACHED RHUBARB,
YORKSHIRE PARKIN, MINUS 8 APPLE VINEGAR SORBET £8**

**STICKY TOFFEE PUDDING, TOFFEE SAUCE,
VANILLA ICE CREAM £7**

Dessert Cocktails

ESPRESSO MARTINI
VODKA, KAHLUA, ESPRESSO
£8.50

AMARETTO SOUR
DISARONNO, LEMON, ANGOSTURA
BITTERS, EGG WHITE, GARNISHED
WITH LEMON AND CHERRY
£8.50

NUTTY RUSSIAN
NEW AMSTERDAM VODKA,
KAHLUA, FRANGELICO,
FERRERO ROCHER
£8

Try a wine with your dessert, Pudding Wines-

SAUTERNES, GRAND VIN DE BORDEAUX BIN 96
CHATEAU JANY 16- FRANCE BOTTLE 37.5CL £23 50ML GLASS £3.15

RIESLING NOBLE LATE HARVEST BIN 95
MELLIFERA JORDAN ESTATE 16- S.AFRICA BOTTLE 37.5CL £36 50ML GLASS £4.90

SEMILLON & SAUVIGNON – MONBAZILLAC BIN 97
DE GRANGE NEUVE CASTAING 15- FRANCE BOTTLE 37.5 CL £25 50ML GLASS £2.55

PETIT MANSENG – MOELLEUX ‘CARTE BLEU’ GASCONY BIN 98
DOMAINE DE MISELLE 16- FRANCE 37.5CL BOTTLE £25 50ML GLASS £1.75

TRY A GLASS OF BRONTE LIQUEUR
A LOCAL SPECIALITY, BLACKBERRIES, SLOE AND WILD HONEY.
WORKS EXCEPTIONALLY WELL WITH CHOCOLATE
25ML GLASS £4.50

Spanish sherry and Vermouth

PEDRO XIMENEZ 50ML £4.20
VERMOUTH 50ML £4.20