



A LA CARTE MENU

SNACKS

Honey soda bread, wild garlic* butter v	4
House olives vg gfo	6
Tamworth* pork & venison* sausage roll, homemade date brown sauce	6

STARTERS

Grown & gathered salad*, tahini dressing, spiced chickpeas, pumpkin seeds pickles & goji berries gfo vgo	10
Crispy pressed estate beef* pickled walnut, black garlic ketchup, grown & gathered leaves*	11
New season's Yorkshire Asparagus, foraged leaf salsa verde* Yorkshire Pecorino, crispy dry-aired ham gfo vgo	15
Smoked Salmon salad, estate leaf*, lemon dressing, chopped eggs, cornichon, capers, shallots and rye bread gfo	15

MAINS

Slow braised Denton beef*, spiced roast carrot, carrot & ginger puree, estate leaves*, garden herb pesto, toasted pumpkin seeds, beef jus gfo	29
Pearl barley risotto, local oyster mushrooms, peas, leeks, Yellison farm goats curd, white balsamic & shallot dressing gfo vgo	24
Salt aged fillet steak 6oz, estate leaf*, peppercorn sauce, beef dripping* triple cooked chips	39
Hand-made ricotta gnocchi, confit datterino tomatoes, Yorkshire asparagus, wild garlic* & Yorkshire Pecorino sauce gfo vgo	25
Herb buttered Shetland plaice, shallot & herb butter sauce, samphire, estate greens* gfo	30
Tamworth pork collar*, hash brown, parsnip & apple puree, roasted spring onions*, buttered greens*, cider & chervil cream gfo	30
Salt aged T-bone sharing steak, 30oz, estate leaf salad*, triple cooked beef dripping chips, peppercorn sauce	90

SIDES

Grown & gathered leaf salad*, house pickles, mustard dressing gfo vgo	6
Triple cooked chunky beef dripping* chips, thyme* salt vgo gfo	6
Confit garlic & herb buttered greens* v vgo gfo	6
Orange & hysopp* glazed carrots v gfo	6
Herb & garlic buttered new potatoes	6
Fountains Gold cheddar cauliflower & broccoli cheese v gfo	7



DESSERTS

Lemon possett, honeycomb, raspberry coolis, poached rhubarb, pistachio & caramelised white chocolate crumble	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, clotted cream ice cream v gfo	10
Vanilla creme brulee, madeleine v gfo	10
Vegan ice cream selection: choose any 3 Vanilla, chocolate, salted caramel, honeycomb, mango sorbet vg gfo	10
Shepherd's Purse bluemin white cheese served with apple tart tatin & Denton honey* v	10

DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Late Harvest Viognier, 2021, France 50ml	5
Bulas Ruby Port, Portugal 50ml	4.5
Niepoort 10 year tawny, Portugal 50ml	7.5
Remy Martin VSOP 25ml	5.5
Remy Martin 1738 25ml	7.75
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	5

HOT DRINKS

Espresso	3.5	Everyday Brew	3
Macchiato/Cortado	3.5	Earl Grey	3.5
Americano/Long Black	3.5	Chamomile	3.5
Flat White	4	Peppermint	3.5
Cappuccino/Latte	4	Lemon & Ginger	3.5
Mocha/Hot Chocolate	4.5	Green Tea & Mint	4.5

*Denotes produce sourced from Denton Reserve
v = Vegetarian | vg= Vegan | gfo = Adaptable to be Gluten-free
| vgo = Adaptable to be vegan

Speak to the team for dietary and allergen info. While we take great care, the use of shared equipment means we cannot guarantee that your food will be completely free from allergen contact.

A discretionary 10% service charge will be added to your bill.
Please note, we are also cashless.

