



A LA CARTE MENU

SNACKS

Local honey soda bread, truffle & penny bun mushroom butter v	45
Gordal Olives vg gf	6
Tamworth pork* sausage roll, piccalilli	6
Arancini, parsley*, courgette* & truffle, caesar sauce v	6
Sauteed padron peppers, maldon sea salt vg gf	5

STARTERS

Orange cured trout, pickled walled garden cucumber*, potato salad, burnt orange, bronze fennel* gfo	13
Pulled venison* flatbread, salsa verde, pickled shallot*, crispy onion, pickled wild garlic capers*, kolrobi gfo	14
Smoked Denton beetroots*, whipped ricotta, crispy kale*, pickled berries* v gfo v	12
Estate tomatoes*, yellison farm goats cheese, garden herb* pumpkin seed pesto* and italian white onion* veloute v gfo vgo	14

MAINS

Hand-made ricotta gnocchi, courgette veloute*, grilled estate courgettes*, tempura courgette flower*, aged cheese gfo v	26
Slow braised daube of beef, mash potato, bourginon sauce*, gfo	32
Herb baked wild Shetland plaice, Italian white onion* cream, braised fennel* tenderstem brocolli*, roast spring onion* gfo	34
Risotto bianco, aged cheese, st ewe egg yolk, butter roasted purple corn*, autumn truffle gfo vgo	28
White park* steak burger, town crier cheese, burger sauce, bacon jam, gem lettuce*, pickle*, triple cooked chips	26
Minute steak, roasted estate tomatoes*, blue cheese dressed leaves*, hyssop* bearnaise sauce, triple cooked chips (served pink or well done) gfo	32
Yorkshire beef fillet steak au poivre, bearnaise sauce, blue cheese dressed leaves*, triple cooked chips gfo	42
<i>To Share</i>	
Heritage breed beef Chateaubriand 600g - 45 minute cook time gfo Served with triple cooked chips, bearnaise sauce and blue cheese dressed leaves* for 2 gfo	90

SIDES

Denton grown & gathered leaf salad*, house pickles*, herb* dressing v gfo vgo	5
Triple cooked chips, rosemary* & garlic* vgo gfo	5
Buttered estate greens* v vgo gfo	5
Estate leek* and cheese gratan v gfo	6
Fries, garlic, rosemary* & Otley chippendale cheese gfo	7

*Denotes produce sourced from Denton Reserve



DESSERTS

Burnt honey tart, compressed blackberries, and honey chantilly | v 12

Tiramisu | v 10

Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, rum & raisin ice cream | v | gfo 10

Pair with a luxurious Pedro Ximenez Sherry

Vegan ice cream selection: choose any 3 10

Vanilla, chocolate, salted caramel, honeycomb, mango sorbet | vg | gfo

Cheese from Yorkshire Pecorino Otley

Town crier | Taleggio style, mellow, creamy (cow's / pasteurised)

Chippendale | Hard Alpine style, nutty, mature (cow's / pasteurised)

Leeds Blue | 30 day aged, creamy, rich (ewe's / pasteurised)

Served with apple & shallot* chutney, celery jam & crackers* | v | gfo

One cheese 10 | Two cheeses 18 | Three cheeses 24

Pair with a sweet Late Harvest Viognier

DIGESTIF

Pedro Ximenez, The Diatomists, Spain | 50ml 8

Late Harvest Viognier, 2021, France | 50ml 5

Niepoort Ruby Dum Port, Portugal | 50ml 5.25

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

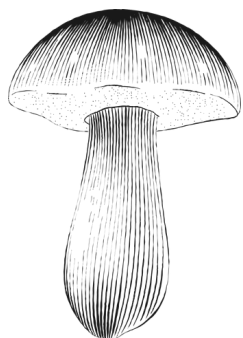
Macchiato/Cortado 3.5 Earl Grey 3.5

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

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

A discretionary 10% service charge will be added to your bill.