



SUNDAY MENU

SNACKS

Local honey soda bread, truffle & penny bun mushroom butter v	4.5
Gordal olives vg gf	6
Courgette and truffle arancini, Ceasar dressing*	6
Sauteed padron peppers*, tahini cream, maldon sea salt vg g	5

STARTERS

Citrus cured trout, pickled walled garden cucumber*, burnt orange dressing, bronze fennel gfo	13
Pulled venison* flatbread, salsa verde, pickled shallot*, red currants*, crispy onion, pickled wild garlic capers*, kohlrabi gfo	12
Estate Tomatoes*, summer herb pesto*, goats cheese gfo vgo	13
Estate smoked roast beetroots, ricotta, crispy kale, redcurrants* v	12

SUNDAY PLATES

Our Sunday plates are served with beef dripping potatoes ,
Yorkshire puddings, seasonal walled garden vegetables* & bottomless gravy*

Dry aged beef topside & slow braised shin* gfo	28
Roast poussin chicken	28
Yorkshire dry aged pork loin, burnt apple gfo	29
Roast Estate shallot tatin, vegetable gravy v	24
<i>Extras:</i>	
Yorkshire pudding v gfo vgo	2
Cauliflower cheese v gf	6
Tamworth pork* stuffing & gravy	6
Beef dripping* roast potatoes gfo	5

MAINS

Herb baked plaice, white wine veloute*, braised baby fennel*, tenderstem broccoli gfo	34
White park* steak burger, town crier cheese, burger sauce, bacon jam, gem*, pickle*, fries	26
Risotto bianco, Yorkshire pecorino, st ewe egg yolk, butter roasted purple corn*, fresh truffle gfo vgo	28

SIDES

Denton grown & gathered leaf salad*, house pickles*, blue cheese dressing v gfo vgo	5
Triple cooked chips, sea salt, rosemary* & garlic* vgo gfo	5
Buttered estate greens* v vgo gfo	5
Fries, with garlic*, rosemary* & Yorkshire pecorino v gfo	7

*Denotes produce sourced from Denton Reserve



DESSERTS

Burnt honey tart, compressed blackberries, honey chantilly	12
Tiramisu v	10
Panna cotta, berry compote, honeycomb crumble v	10
Sticky toffee pudding, malt toffee sauce, rum and raisin ice cream gfo <i>Pair with a luxurious Pedro Ximenez Sherry</i>	12
Vegan ice cream selection: choose any 3 Vanilla, chocolate, salted caramel, honeycomb, mango sorbet vg gfo	10
Cheese from Yorkshire Pecorino Otley	10
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 tomato chutney*, celery jam & crackers v gfo	
One cheese 10 Two cheeses 18 Three cheeses 24	

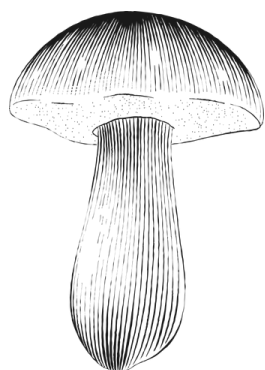
DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Bulas Ruby Port, Portugal 50ml	4.5
Niepoort 10 Year Tawny Port, Portugal 50ml	7
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	5
Late Harvest Viognier, 2021, France 50ml	5
Remy Martin VSOP 25ml	5.5
Remy Martin 1738 25ml	7.75

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

Coffee by Darkwoods, Huddersfield



*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.