

**Aperitifs**

Coconut & mango daquiri – long, sweet & sour	9.75
Singapore Sling - long & refreshing Portobello gin cocktail	9.75
The un-common wine of England – Bubbly dry rose	11
Negroni – Portabello Road Gin & El Bandarra Rojo vermouth in this Italian classic	9.75

**Nibbles**

House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Black Pudding Croquettes, apple sauce	6.5
Devilled Whitebait, <i>tartare sauce</i>	6
Pork, Fennel & Garlic Scotch Egg, <i>Bloody Mary ketchup</i>	6.5

**Starters**

Soup of the Day, <i>crusty bread</i>	6
Air-dried Beef, <i>grilled nectarines, rocket, balsamic dressing</i>	8
Chicken Liver Parfait, <i>onion jam, sourdough toast</i>	7.5
Grilled English Asparagus, <i>vinaigrette, soft boiled hens' egg, sourdough croutons (v)</i>	8.5
Twice-baked Double Barrell Cheese Soufflé, <i>chicory &amp; sweet-pickled celery (v)</i>	8.5
Scottish Smoked Salmon, <i>warm tattie scones, sour cream, chives</i>	9
Confit Duck Leg Salad, <i>watercress, gem lettuce, peas, bacon, truffle dressing</i>	9.5   18

**Pub**

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	15
Chicken, Ham Hock & Leek Pie, <i>spring greens, buttery mash</i>	15
Bubble & Squeak, <i>field mushroom, poached hen's egg, herb dressing (v)</i>	14
<i>add pork &amp; fennel sausages</i>	16.5
British Brisket Burger, cheese, bacon, ruby slaw, baby gem, fries, onion relish	14.5
<i>add fried hen's egg</i>	15.5
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yoghurt, flat bread (vg)</i>	14
<i>add grilled spatchcock quail, harissa</i>	18
Roasted River Test Trout Fillet, <i>muschel, white wine &amp; cream chowder, sorrel and samphire</i>	18
Barnsley Lamb Chop, <i>braised lentils, wilted greens, wild garlic pesto</i>	19

**Dry-aged Walter Rose Steaks**

<i>Served with wilted spinach &amp; mushrooms, crispy onion rings &amp; chunky chips</i>	
80z Rump	19
80z Ribeye	26.5

**A bit on the side**

Spring Greens	Buttery Mash	4.5 ea
Fennel & Watercress Salad	Peas, Bacon & Truffle Dressing	
Aspen Fries	Chunky Chips	
Bubble & Squeak	Crispy Onion Rings	
	Pomegranate Couscous	
	French Fries	
	Braised Puy Lentils	
	Peppercorn Sauce	

If you have and food allergy or intolerance query, please speak to a member of the team who will be happy to help. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

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### Puddings

British Cheese Plate, <i>oat cakes, crackers, grapes, chutney</i>	12
- <i>Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth &amp; Golden Cross</i>	
Rhubarb & Ginger Steamed Pudding	7
Dark Chocolate Torte	7
Apple & Cinnamon Pie, <i>clotted cream</i>	7
Pineapple Tart Tatin, <i>coconut sorbet/rum &amp; raisin ice cream</i>	7
Selection of Dairy Ice Creams & Sorbets – <i>three scoops</i>	6
Add a scoop of ice cream	2
Coffee, Chocolates & Brownie Bites	5

### Late Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR Café Liqueur, cold brew espresso</i>	11
Side Car - <i>Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon</i>	11
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	9.5

### Stickies

	100ml
Grappa Nonino Riserva, Italy	6.5
Quinta Do Crasto 2000, Portugal	17.5
Sauternes, Chateau Delmond, France	9.25
Taylors 20yrs Port, Portugal	13.5
Grahams, 10yrs Tawny Port, Portugal	9.5

### Digestifs

	25ml
Armagnac, Sigognac VSOP 40%	4.5
Cognac, Hennessy XO, 40%	13.5
Cognac, Hennessy VSOP, 40%	5.25
Rum, Diplomatico reserve, 40%	6.25
Tequila, Casamigos Añejo, 40%	6.25
Speyside Whisky, Balvenie 12yrs, 40%	5.25
Islay Whisky, Ardbeg 10yrs, 46%	5.5
Lowland Whisky, Auchentoshan Three Wood, 43%	6
Japanese Whisky, hibiki, 43%	11.5
Kentucky Bourbon, Noahs Mill, Batch 17-61, 57.15%	7.2

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