

The penny bun

uses all things foraged from our fields, locally grown from our very own walled garden and sustainable livestock from Denton Reserve. We're committed to reducing food waste whilst providing delicious, healthy seasonal dishes. We call this menu 'Field To Fork'.



20.0 FOR TWO COURSES
25.0 FOR THREE COURSES

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KEY

* PRODUCE FROM DENTON RESERVE
V VEGETARIAN
VG VEGAN
VGO VEGAN OPTION
GF GLUTEN-FREE
GFO GLUTEN-FREE OPTION

While You Wait

PORK SCRATCHINGS, RHUBARB COMPOTE	GF	5.0
WARM BALTZERSON'S BREAD + YORKSHIRE BUTTER		5.0
PITTED VINCI OLIVES VG		5.0

On The Side

CHIPS MASH GARDEN GREENS ROAST CARROTS WALLED GARDEN SALAD	ALL	5.0
ALL V, GFO AND VGO		

By The Glass

CHARDONNAY SEMILLON, RIDDLE CREEK, AUSTRALIA (175ML)	7.25
RALLO, VICOLETTO CATARRATTO, ITALY (ORANGE WINE)	8.5
ARGENTINA RIOJA, JOVEN TINTO, MANOSO, SPAIN	8.25

Starters

SPICED AUTUMN SQUASH* SOUP, TOASTED PUMPKIN SEED + YORKSHIRE RAPESEED OIL DRESSING, WARM BALTZERSENS BREAD + BUTTER V

CRISPY TAMWORTH PORK*, CRAB APPLE* BROWN SAUCE+ PICKLES*

CURED YORKSHIRE TROUT SALAD, WALLED GARDEN LEAVES PICKLED CUCUMBER, SMOKED DRESSING

Mains

PAN ROASTED ESTATE HERB* GNOCCHI, ROAST CELERIAC WILD MUSHROOMS, POACHED HEN'S EGG VGO

PASTURE RAISED CHICKEN* PIE, ORGANIC BEAN MASH, CHANTERNAY CARROTS + GRAVY

RED DEER SAUSAGE* + MASH, BACON + HENDERSONS RELISH GRAVY + PICKLED CABBAGE

BREADED COLEY FILLET, PARSLEY SAUCE*, PICKLED FENNEL + GARDEN LEAVES*

Dessert

LEMON CURD + YOGHURT PARFAIT, BRAMBLE* SAUCE, CRUMBLE GFO

FOUNTAINS GOLD, FIG JAM, SOURDOUGH CRACKERS

ICE CREAM SELECTION: VANILLA, CHOCOLATE, HONEYCOMB VG

Please inform us of any allergies or intolerances.
A discretionary 10% service charge will be added to your bill.