

The penny bun

takes its name from a delicious mushroom harvested by our chefs in the nearby woods. Our menus focus on sustainability and are hyper seasonal, celebrating the best produce from Yorkshire. We want to turn food miles into food meters using produce from Denton Reserve, when in season, with a farm to fork approach.

SNACKS

Warm Baltzersens bread, Yorkshire butter v £6

Pitted vinci olives vg £5

Venison* sausage roll, curried cranberry ketchup £5

Pork scratchings*, caramelised apple sauce £4

STARTERS

White onion soup, crispy onions, truffle oil, bread & butter £10

Beetroot & Yellison farm goats curd arancini, lovage pesto £10

Crispy Tamworth pork* croquettes, piccalilli, mustard leaf salad £10

Cured chalk stream trout, nasturtium, horseradish & caviar crème fraîche, pickled kohlrabi £12

SUNDAY ROASTS

30 day aged White Park* beef, roasted onion puree, shin croquette £27

Slow roast estate port loin*, caramelised apple sauce, Cumberland stuffing £25

Texel lamb shoulder*, lamb fat salsa verde, lamb meatball £29

Squash, Wild mushroom & vegan feta pie, beetroot cream, mushroom gravy £23 vg

All roasts are served with Yorkshire pudding (except vegan roast), roast potatoes, carrots, squash, greens & gravy

MAINS

North sea fish chowder, leeks, new potatoes, mussels, samphire, crusty bread £25

Steak burger*, bacon jam, mature cheddar, pulled brisket, crispy onions, burger sauce, chips £22

Risotto, celeriac, harrogate blue cheese, pickled walnut ketchup, pangrattato £21

SIDES

Fountains Gold cauliflower cheese £6

Yorkshire Pudding £2

Beef dripping* chips £5 vg option

Truffle aioli fries £6 vg

Glazed carrots £5 v

Rocket salad £



DESSERTS

Sticky toffee pudding, malt toffee sauce, clotted cream ice cream & hazelnut praline
£10 v

Double chocolate brownie, chocolate ice cream, honeycomb £10 v

Pistachio panna cotta, white chocolate panna cotta, poached Yorkshire rhubarb,
sparkling wine.

Double chocolate brownie, chocolate ice cream, honeycomb £10 v, gf

Ice cream selection - vanilla, honeycomb, salted caramel £8 vg

Cheeseboard. Brie, shorthorn blue, Yorkshire pecorino, chutney & crackers £10

DIGESTIFS

Bulas Ruby Port £4.5

Graham's LBV 2017, Portugal £5

Graham's 10 Year - Old Tawny Port, Portugal £6

Wolfe Bros Orancello (served chilled) £4.5

Late Harvest Viognier, 2021, France £4.5

Remy Martin VSOP £6 / £12

Remy Martin 1738 £7 / £14

HOT DRINKS

COFFEE

espresso £3

macchiato £3.2

americano £3.2

flat white £3.4

cappuccino £3.5

latte £3.5

mocha £4

hot chocolate £4

TEA

everyday brew £3

earl grey £3.5

chamomile £3.5

peppermint £3.5

lemon + ginger £3.5

green tea with mint £3.5

honeybush + rooibos £3.5

Dark Woods coffee & Tea Pigs tea

