



SUNDAY MENU

SNACKS

Home made honey soda bread, salted cultured butter* v	4
Gordal olives & guindilla chillies vg gf	6
Tamworth pork* & sage* sausage roll, homemade date brown sauce	6

STARTERS

Tamworth pork* scotch egg, pickled walnut ketchup, estate leaf & house pickle salad	10
New season Isle of Wight tomatoes, handmade focaccia, garden herb pesto*, burrata cream v gfo vgo	12
Hot smoked Salmon salad, estate leaf*, lemon dressing, chopped egg, cornichon, capers, shallots and rye bread gfo	12
Slow cooked Estate lamb*, flat bread, preserved wild garlic*, grown and gathered leaves*	12
Caesar salad, smoked garlic dressing, estate lettuce, Yorkshire pecorino shavings, focaccia croutons, marinated anchovies veg option gfo	10

SUNDAY PLATES

Our Sunday plates are served with beef dripping potatoes, Yorkshire puddings, garden greens, braised carrots, butter roast parsnips & bottomless gravy*

Slow-roast salt aged beef sirloin gfo	29
Yorkshire corn fed chicken breast gfo	25
Roasted cauliflower, veg gravy v vgo gfo	24
<i>Extras:</i>	
Yorkshire pudding v gfo	2
Cauliflower cheese with Yorkshire pecorino v gf	6
Tamworth pork* & sage* stuffing, gravy, crispy onions	6
Beef dripping roast potatoes gfo	5

MAINS

Herb baked Shetland plaice, garden herb* beurre blanc, samphire, braised lettuce*, steamed clams gfo	30
White park steak burger*, Otley Town Crier cheese, burger sauce, bacon jam, pulled beef*, triple cooked chips	26
Risotto bianco, Yorkshire pecorino, st ewe egg yolk, green herbs* gfo vgo	24

SIDES

Triple cooked chips, sea salt vg gfo	5
Buttered greens v vgo gfo	5
Fries, espelette pepper, garlic butter & parmesan gfo	7
Grown & gathered leaf salad*, house pickles, mustard dressing vg gfo	5

Smaller version of our Sunday Plate dinners <i>For children up to 12 years old</i>	15
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*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.

DESSERTS

Tiramisu v	10
Estate honey* tart, honey chantilly, Annabelle's Yorkshire strawberries v	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, rum & raisin ice cream v gfo <i>Pair with Pedro Ximenez Sherry</i>	10
Vegan ice cream selection: choose any 3 Vanilla, chocolate, honeycomb, mango sorbet vg gfo	10
Town crier cheese from Yorkshire pecorino taleggio style pasteurised cow's milk served with apple tart tatin & Denton honey* v <i>Pair with Late Harvest Viognier</i>	10

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

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