



A LA CARTE MENU

SNACKS

Homemade soda bread, truffle & penny bun mushroom butter v	45
Gordal Olives vg gf	6
Tamworth pork* sausage roll, black garlic brown sauce	6
Arancini, chicken, sage & truffle, garden herb emulsion*	6
Salted marcona almonds vg gf	5
Sauteed padron peppers, maldon sea salt vg gf	5

STARTERS

Citrus cured trout, pickled walled garden cucumber*, potato salad, burnt orange, bronze fennel gfo	13
Crispy chicken, gooseberry* hot sauce, pickled kohlrabi*, herb emulsion* gfo	12
Pulled venison*, flatbread, black garlic brown sauce, pickled shallot*, wild garlic capers*, red currants* gfo	14
Smoked Denton beetroots*, whipped ricotta, crispy kale*, pickled blackcurrants* v gfo v	12
Estate grown Tomatoes*, buratta, summer herb pesto*, focaccia and gazpacho* v gfo vgo	13

MAINS

Hand-made ricotta gnocchi, courgette veloute*, grilled estate courgettes*, roasted courgette flower*, Yorkshire pecorino gfo v	26
Pan-roasted corn fed Yorkshire chicken, runner beans* a la francaise, braised lettuce* & crispy air dried ham gfo	29
Herb baked wild Shetland plaice, Italian white onion* cream, braised fennel* crushed potato*, roast spring onion* gfo	34
Risotto bianco, Yorkshire pecorino, st ewe egg yolk, butter roasted purple corn*, fresh truffle gfo vgo	28
White park* steak burger, town crier cheese, burger sauce, bacon jam, triple cooked chips	26
Yorkshire beef fillet steak au poivre 250g, peppercorn sauce, local watercress, triple cooked chips gfo	42
White Park* sirloin minute steak, roasted estate tomatoes*, blue cheese dressed leaves*, peppercorn sauce, triple cooked chips (served pink or well done)	32
To share: Heritage breed beef chateaubriand 600g served with triple cooked chips, peppercorn sauce & blue cheese dressed salad* - 45 min cook time gfo	90

SIDES

Denton grown & gathered leaf salad*, house pickles, herb* dressing v gfo vgo	5
Triple cooked chips, rosemary garlic vgo gfo	5
Buttered estate greens* v vgo gfo	5
Cauliflower & Yorkshire pecorino gratin v gfo	6
Fries, garlic, rosemary & Yorkshire pecorino gfo	7

*Denotes produce sourced from Denton Reserve



DESSERTS

Burnt honey tart, elderflower strawberries, and honey chantilly cream | v 10

Yorkshire strawberry, mascarpone & pistachio fool,
warm lemon drizzle, buckwheat biscuit crumb | v 10

Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date,
rum & raisin ice cream | v | gfo 10
Pair with a luxurious Pedro Ximenez Sherry

Vegan ice cream selection: choose any 3
Vanilla, chocolate, salted caramel, honeycomb, mango sorbet | vg | gfo 10

Cheese from Yorkshire Pecorino Otley

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 apple chutney, celery jam & crackers* | v | gfo

One cheese 10 | Two cheeses 18 | Three cheeses 24

Pair with a sweet Late Harvest Viognier

DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Late Harvest Viognier, 2021, France 50ml	5
Niepoort Ruby Dum Port, Portugal 50ml	5.25
Niepoort 10 year tawny, Portugal 50ml	7.5
Remy Martin VSOP 25ml	5.5
Remy Martin 1738 25ml	7.75
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	5

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

*Denotes produce sourced from Denton Reserve

v = Vegetarian | vg = Vegan | gfo = Adaptable to be Gluten-free
| vgo = Adaptable to be vegan

While we take great care, the use of shared equipment means we cannot guarantee that your food will be completely free from allergen contact. Speak to the team for dietary and allergen info

A discretionary 10% service charge will be added to your bill.

