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'.



15.00 - MAIN COURSE

20.00 - MAIN + STARTER / DESSERT

25.00 - 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, CARAMELISED APPLE SAUCE WARM BALTZERSENS BREAD SELECTION + YORKSHIRE BUTTER PITTED VINCI OLIVES - VG	4.0 5.0 5.0	Starters LEEK & POTATO SOUP NETTLE* OIL WARM BALTZERSENS BREAD + BUTTER - VGO, GFO CRISPY TAMWORTH PORK* SALAD ESTATE LEAF* MUSTARD DRESSING APPLE
On The Side BEEF DRIPPING CHIPS GREENS & GARLIC BUTTER V ORANGE GLAZED CARROTS V HOUSE SALAD VG ALL, GFO AND VGO - PLEASE SPEAK TO A MEMBER OF THE TEAM	ALL 5.0	Mains WILD GARLIC* PEARL BARLEY RISOTTO CRISPY ONION LEMON RAPESEED OIL HARROGATE BLUE CHEESE - GFO, VGO CUMBERLAND SAUSAGE WHEEL MASH PICKLED RED CABBAGE GRAVY DENTON RESERVE MEAT* RAGU FETTUCINE PASTA FORAGED LEAF* OLD WINCHESTER CHEESE - GFO COLEY FISH CAKE SOFT HERBS GRAIN MUSTARD VELOUTE
By The Glass CHARDONNAY SEMILLON, RIDDLE CREEK, AUSTRALIA (175ML) RALLO, VICOLETTO CATARRATTO, ITALY (ORANGE WINE) ARGENTINA RIOJA, JOVEN TINTO, MANOSO, SPAIN Please inform us of any allergies or intolerances. A discretionary 10% service charge will be added to your bill.	7.25 8.5 8.25	Dessert STICKY TOFFEE PUDDING SUNDAE MALT TOFFEE SAUCE CLOTTED CREAM ICE CREAM HAZELNUT BRITTLE V FOUNTAINS GOLD CHEDDAR ONION MARMALADE CRACKERS V, GFO TWO SCOOPS OF VEGAN ICE CREAM CHOICE OF: VANILLA CHOCOLATE SALTED CARAMEL VG, GF