



A LA CARTE MENU

SNACKS

Honey soda bread, wild garlic* butter v	4
House olives vg gfo	6
Tamworth pork sausage roll, homemade date brown sauce	6

STARTERS

Wild garlic* and spring vegetable* veloute, Jersey royal potatoes, warm bread & butter gfo vgo	10
Red deer terrine,* country roll, penny bun & truffle butter, estate leaf*	11
New season's Yorkshire Asparagus, estate herb* hollandaise, Yorkshire Pecorino, crispy dry-aired ham gfo	15
Smoked Salmon salad, estate leaf*, lemon dressing, chopped eggs, cornichon, capers, shallots and rye bread	15
Crispy pressed White park beef*, celeriac remoulade, estate leaf	10

MAINS

Slow braised Denton beef*, spiced roast carrot, ginger & carrot puree, buttered greens*, garden herb pesto, toasted pumpkin seeds, beef jus gfo	29
Pearl barley risotto, local oyster mushrooms, peas, leeks, Yellison farm goats curd, white balsamic & shallot dressing gfo vgo	24
Heritage Steak* & bone marrow* burger, Tunworth brie, burger sauce, bacon jam, beef dripping* triple cooked chips	25
Hand-made ricotta gnocchi, confit datterino tomatoes, Yorkshire asparagus, wild garlic* & Yorkshire Pecorino sauce gfo vgo	25
Rack of Denton lamb*, lamb broth, spring vegetables, pink fir potato, walled garden mint* (served pink/well) gfo	32
Ballotine of Tamworth pork shoulder, hash brown, parsnip & apple puree, roasted garden radish, cider & chervil cream gfo	27

SIDES

Triple cooked chunky beef dripping* chips, thyme salt vgo gfo	6
Confit garlic & herb buttered greens v vgo gfo	6
Orange & tarragon glazed carrots v gfo	6
Creamed potatoes, crispy onions, chives v	6
+truffle oil	1
Fountains Gold cheddar cauliflower & broccoli cheese v gfo	7
Walled garden leaf salad*, house pickles, mustard dressing gfo vgo	6



DESSERTS

Yorkshire rhubarb trifle, chantilly cream, stem ginger custard, poached rhubarb jelly, ginger wine soaked parkin, hazelnut & parkin crumb	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, clotted cream ice cream v gfo	10
Vanilla creme brulee, madeleine v gfo	10
Vegan ice cream selection: choose any 3 Vanilla, chocolate, salted caramel, honeycomb, apple sorbet vg gfo	10
Shepherd's Purse bluemin white cheese served with apple tart tatin & Denton honey* v	10

DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Late Harvest Viognier, 2021, France 50ml	5
Bulas Ruby Port, Portugal 50ml	4.5
Niepoort 10 year tawny, Portugal 50ml	7.5
Remy Martin VSOP 25ml	5.5
Remy Martin 1738 25ml	7.75
Wolfe Bros Oranccello/ 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

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.

