

The penny bun

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

Treacle soda bread, penny bun mushroom & truffle butter | v 4

Nocerella Olives & Pickled Garden Chillies* | vg | gfo 6

STARTERS

Cream of cauliflower soup, hazelnuts, Harrogate blue croquettes, blood orange, warm bread & butter 11

Breaded goats cheese crottin, roasted heritage beetroots, pickled walnuts, honey, croute 12

Lishman's of Ilkley red wine & porcini salami, truffle emulsion, Yorkshire pecorino & pea shoots | gfo 10

Tempura battered cod cheeks, crushed peas, warm tartare butter sauce, lemon | gfo 12

MAINS

Deer stalker pie, creamed potatoes, buttered greens, curry spiced gravy, dukkah crumb 27

Pan fried salmon, new potato & smoked salmon chowder, mustard butter spinach, poached egg | gfo 33

Roasted cauliflower, pearl barley & parsnip risotto, Yorkshire pecorino, parsnip crisps | gfo 22

Heritage Steak & bone marrow burger
smoked cheddar, dill aioli, BBQ glazed bacon, beef dripping triple cooked chips 25

Salt aged heritage rump minute steak, green peppercorn sauce, beef dripping triple cooked chips | gfo
(Served pink or well) 27

Rare breed porchetta, bean & black pudding cassoulet, parsley buttered kale, sourdough | gfo 29

Gnocchi, seasonal mushrooms, penny bun & truffle butter, black garlic glazed hispi cabbage, crispy kale | gfo 23

SIDES

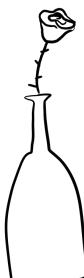
Triple cooked beef dripping chips, thyme salt | vgo | gfo 6

Confit garlic & herb buttered greens | v | vgo | gfo 6

Orange & tarragon glazed carrots | v | gfo 6

Truffle creamed potatoes, crispy pickled shallots 7

Fountains Gold cheddar & cauliflower cheese | v | gfo 7



*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.

JANUARY 2026

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DESSERTS

Tiramisu v	10
Sticky toffee pudding, malt toffee sauce, Yorkshire tea soaked medjool date, clotted cream ice cream v gfo	10
Double chocolate brownie, raspberry coulis, malt toffee sauce, hazelnut praline, raspberry sorbet v gfo	10
Vegan ice cream selection: <i>choose any 3</i>	10
Vanilla, chocolate, salted caramel, honeycomb, rhubarb, green apple sorbet vg gfo	
Yorkshire Cheeseboard:	14
Fountains gold cheddar, Harrogate blue, Yorkshire pecorino, quince & sourdough crackers v gfo	

DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	6
Bulas Ruby Port, Portugal 50ml	4.5
Graham's 10 Year Tawny Port, Portugal 50ml	7
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	4.5
Late Harvest Viognier, 2021, France 50ml	4.5
Remy Martin VSOP 25ml	6
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	4	Chamomile	3.5
Flat White	4	Peppermint	3.5
Cappuccino / Latte	4	Lemon & Ginger	3.5
Moccha / Hot Chocolate	4.5	Green Tea & Mint	3.5

Coffee from Darkwoods in Huddersfield

