



... 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

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> Vanilla, chocolate, salted caramel, honeycomb, rhubarb, green apple sorbet vg gfo	10
Yorkshire Cheeseboard: Fountains gold cheddar, Harrogate blue, Yorkshire pecorino, quince & sourdough crackers v gfo	14

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

