A LA CARTE MENU



takes its name from a delicious mushroom harvested by our chefs in the nearby wood

harvested by our chefs in the nearby woods. Our menus focus on sustainability, are hyper seasonal and change of ten, 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.

Snacks

WARM BALTERZENS BAKERY BREAD + YORKSHIRE BUTTER £5 V PITTED VINCI OLIVES £5 VG WHITE PARK SHORT RIB CROQUETTE'S + SMOKED MUSTARD MAYO £6 PORK SCRATCHINGS, GARDEN RHUBARB COMPOTE £5

Starters

RED DEER* SCOTCH EGG, DOREEN'S BLACK PUDDING, CRAB APPLE* BROWN SAUCE £10 CURRIED PUMPKIN HUMOUS*, ROASTED HAZELNUTS, FETA, YORKSHIRE RAPESEED OIL + FLAT BREADS £9 V DALES CURED TROUT ON RYE, PICKLED CUCUMBER, GARDEN LEAVES*, SMOKED DRESSING £12 SPICED AUTUMN SQUASH* SOUP, TOASTED PUMPKIN SEED DRESSING + WARM BREAD £8 V

Mains

GARDEN HERB* GNOCCHI, CELERIAC PUREE, WILD MUSHROOMS, POACHED HEN'S EGG + OLD WINCHESTER £19 V WHITE PARK BURGER*, BACON JAM, PICKLES, SMOKED CHEDDAR, ONION RING, BBQ PULLED PORK, SMOKED MAYO + CHIPS £22 ROASTED CAULIFLOWER RISOTTO, OLD WINCHESTER CHEESE + PICKLED WALNUT KETCHUP £19 V FISH PIE, MUSSELS, LEEKS, SAMPHIRE, MASH, FOUNTAINS GOLD CHEDDAR + PEAS £26 STEAK PIE*, MASH, CARROTS, BONE MARROW AND GRAVY £23 PASTURE RAISED CHICKEN BREAST*, SPICED SQUASH PUREE, CRISPY POTATO + GARDEN GREENS* £22 TEXEL BARNSLEY CHOP*, CAESAR DRESSED GREENS* + LAMB FAT SALSA VERDE* £28

From the grill

Land DRY AGED RIBEYE 230g £37 DRY AGED RUMP 250G £31 TEXEL LAMB TOMAHAWK X3 £28 TAMWORTH PORK RIBEYE MEDALLIONS 300G £25 DRY AGED T-BONE SHARER 900G £90

ALL SERVED WITH PEPPERCORN SAUCE, CHIPS AND ESTATE HERB SALAD*

Sea

MONKFISH TAIL, LEMON + HERB* BUTTER, CHIPS & ESTATE HERB* SALAD £35

Sides

CHIPS £5 VG TRUFFLE AIOLI FRIES £6 - VG WALLED GARDEN SALAD* £5 - VG GARDEN GREENS AND GARLIC BUTTER £5 **BUTTERED CARROTS £5**

KEY

*= PRODUCE FROM DENTON RESERVE V= VEGETARIAN

WE CAN ADAPT MANY DISHES TO BE VEGAN + GLUTEN FREE PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR DIETARY + ALLERGEN INFO

PLEASE NOTE

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. WE ARE CASHLESS BUT ACCEPT DEBIT/CREDIT CARDS, MOBILE BANKING AND OUR PENNY BUN GIFT VOUCHERS.

The penny bun

Desserts

LEMON CURD & GREEK YOGHURT ICED PARFAIT + BERRIES £9 V

CUSTARD TART, GARDEN RHUBARB COMPOTE + STEM GINGER CREAM £9 V

YORKSHIRE PARKIN SUNDAE, SALTED CARAMEL ICE CREAM, CARAMEL SAUCE + CHOCOLATE TUILLE £9 V

THE PENNY BUN STICKY TOFFEE PUDDING, VANILLA ICE CREAM AND HONEYCOMB £9 V

CHEESEBOARD: BARON BIGOT BRIE, YORKSHIRE PECORINO, SHORTHORN BLUE, CRACKERS + FIG CHUTNEY £12

VEGAN ICE CREAM SELECTION, VANILLA, CHOCOLATE, HONEYCOMB £7

Hot drinks

DARK WOODS COFFEE ESPRESSO £3
MACCHIATO £3.2
AMERICANO £3.2
FLAT WHITE £3.4
CAPPUCCINO £3.5
LATTE £3.5
MOCHA £4

HOT CHOCOLATE £4

TEA PIGS
EVERYDAY BREW £3
EARL GREY £3.5
CHAMOMILE £3.5
PEPPERMINT £3.5
LEMON + GINGER £3.5
GREEN TEA WITH MINT £3.5
HONEYBUSH + ROOIBOS £3.5

Digestifs

BULAS RUBY PORT £4.5 GRAHAM'S LBV 2017, PORTUGAL £5 GRAHAM'S 10-YEAR-OLD TAWNY PORT, PORTUGAL £6 WOLFE BROS ORANGCELLO (SERVED CHILLED) £4.5 LATE HARVEST VIOGNIER, 2021, FRANCE £4.5 REMY MARTIN VSOP £6-12 REMY MARTIN 1738 £7-14

