



takes its name from a 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.

### SNACKS

Warm Baltzersens bread, Yorkshire butter £5 | v

Pitted vinci olives £5 | vg

Estate pork\* scratchings, caramelised Apple Sauce £4

Tamworth pork\* scotch egg, caper mayonnaise £6

### STARTERS

Leek & potato soup, poached cackle bean egg, leek ash, warm bread & Yorkshire butter £10 | vgo + gf o

Cured trout, blood orange, pickled fennel, nettle oil\* £12 | gf

Crispy Tamworth pork\* salad, Doreen's black pudding, mustard dressing, scratchings\* & apple £11

First of the season British asparagus & Jersey Royal potato salad, Yellison Farm goats cheese & lovage pesto £12 | v | gf

### MAINS

Pearl barley & wild garlic\* risotto, Yellison Farm goats curd, wild garlic\* pesto & pangrattato £20 | v

Steak\* burger, bacon jam, smoked cheddar, crispy onions, beef brisket, burger sauce & dripping chips £22

Fish pie, mussels, leeks, samphire, mash, Fountains Gold cheddar & crushed peas £26 | gf

Estate pie\*, beef, lamb & pork, mustard, mash, carrots & gravy £25

Roasted cauliflower & leek pie, crushed pink fir potatoes, beetroot cream & parsnip crisps £21 | vg

Market fish, creamy mash, stem broccoli, warm tartare sauce, dill oil £35 | gf

Tamworth pork loin\*, creamy mash, caramelised apple sauce, cider butter gravy £28

### FROM THE GRILL

White park beef rump steak\* 300g £35

Texel\* lamb barnsley chop 250g £32

White park beef sirloin steak 250g £35

Heritage breed dry aged beef T-bone steak sharer 800g £85

All served with peppercorn sauce, beef dripping chips and house salad | gf option

### SIDES

Beef dripping\* chips £5 | vgo

Truffle aioli fries £6 | vg

House salad\* £5 | vg

Greens & garlic butter £5 | v

Orange glazed carrots £5 | v



\*Denotes produce from Denton Reserve | v = Vegetarian vg = Vegan and we can adapt dishes for gf

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.

DESSERTS

Sticky toffee pudding, malt toffee sauce, clotted cream ice cream & hazelnut crumb £10 | v

Gorse flower\* syrup & nettle\* cake, Yorkshire rhubarb, creme fraiche & honeycomb £10 | v

Pistachio & white chocolate panna cotta, fresh blood orange & choc chip cookie crumb £10

Vegan ice cream selection - vanilla, chocolate, salted caramel £8 | vg

Cheeseboard: Fountains gold cheddar, Shorthorn Blue, Yorkshire Pecorino, onion marmalade & sourdough crackers £12 v | gfo

DIGESTIFS

Bulas Ruby Port £4.5

Graham's LBV 2017, Portugal £6

Graham's 10 Year - Old Tawny Port, Portugal £7

Wolfe Bros Orancello/ Lemoncello (served chilled) £4.5

Late Harvest Viognier, 2021, France £4.5

Remy Martin VSOP £6 / £12

Remy Martin 1738 £7.75 / £15.5

HOT DRINKS

COFFEE

espresso £3.2

macchiato £3.4

americano £3.4

flat white £3.6

cappuccino £3.7

latte £3.7

mocha £4.2

hot chocolate £4.1

TEA

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

Dark Woods coffee & Tea Pigs tea

