



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

## SNACKS

Treacle soda bread, penny bun mushroom & truffle butter   v	4
Nocerella Olives & Pickled Garden Chillies*   vg   gfo	6
Pork scratchings, apple sauce   gfo	5
Cumberland pork scotch egg, caper & mustard mayonnaise	7
Beetroot & Yellison Farm goats curd arancini, Yorkshire Pecorino cream   v	7
Rare breed pork & cheddar croquettes, red cabbage & Hedgerow berry* puree	7

## STARTERS

Cream of cauliflower soup, hazelnuts, Harrogate blue croquettes, blood orange, warm bread   v   vgo   gfo	11
Breaded goats cheese crottin, roasted heritage beetroots, pickled walnuts, honey, croute   v	12
Lishman's of Ilkley red wine & porcini salami, ratte potato & spring onion salad, pickles   gfo	10
Tempura battered scallops, crushed peas, warm tartare butter sauce, lemon   gfo	17

## SUNDAY PLATES

slow braised heritage beef £27	27
Rare breed herb stuffed porchetta £27	27
Roasted cauliflower, mushroom gravy £23   v	23

Our sunday plates are served with roast potatoes, yorkshire puddings, hispi cabbage, glazed carrots, butter roast parsnips & bottomless gravy | gfo

## MAINS

Heritage Steak & bone marrow cheeseburger* dill aioli, BBQ pulled brisket, beef dripping triple cooked chips	25
North sea fish chowder, creamy cheese sauce, smoked salmon, creme fraiche, saffron fennel, leeks, sourdough   gfo	27
Pearl barley risotto, seasonal mushrooms, penny bun & truffle butter, Yorkshire pecorino, crispy kale   v   vgo   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
Yorkshire pudding	2
Fountains Gold cheddar & cauliflower cheese   v   gfo	7



## 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 fresca, 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	Everyday Brew	3
Macchiato / Cortado	Earl grey	3.5
Americano / Long Black	Chamomile	3.5
Flat White	Peppermint	3.5
Cappuccino / Latte	Lemon & Ginger	3.5
Moccha / Hot Chocolate	Green Tea & Mint	3.5

*Coffee from Darkwoods in Huddersfield*

