

The penny bun

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

Warm Baltzersens bread, Yorkshire butter £6 v

Pitted vinci olives £5 vg

Venison* sausage roll, piccailli £5

Pork scratchings*, caramelised apple sauce £4

STARTERS

Leek & potato soup, poached egg, leek ash, warm bread & Yorkshire butter £10 vg & gfo

Egg royale, cured trout, pickled fennel, English muffin & blood orange hollandaise £12

Crispy Tamworth pork*, crab apple jelly, scratching & apple salad £11

Yellison farm goat cheese & beetroot salad, poached pear, chicory & lovage dressing £11

SUNDAY ROASTS

30 day aged White Park* beef, roasted onion puree, shin croquette £27

Slow roast estate pork* loin, caramelised apple sauce, Cumberland stuffing £25

Wild garlic stuffed lamb* shoulder, lamb fat salsa verde, lamb meatball £29

Squash, Wild mushroom & vegan feta pie, beetroot cream, mushroom gravy £23 vg

All roasts are served with Yorkshire pudding (except vegan roast), roast potatoes, carrots, squash, greens & gravy

MAINS

Wild garlic* risotto, confit tomato, pink fir potato, puffed quinoa & Old Winchester £20 vgo

Fillet of heritage breed beef, watercress béarnaise, dripping chips & breaded onion ring £39 (£10 supplement)

Pan roasted brill, wilted spinach, pink fir hasselback potatoes & wild garlic* velouté £35 (£10 supplement)

SIDES

Beef dripping chips & Penny Bun salt, £5 vgo

Orange & tarragon glazed carrots £5 vg

Stem broccoli & foragers butter £5 vgo

House salad & garden dressing £5 vg

Fountains Gold cauliflower cheese £6

Yorkshire Pudding £2



*Denotes produce from Denton Reserve | v = vegetarian vg = vegan gfo = we can adapt some dishes for gf & vg
For all dietary requirements and lifestyles, we have your back. Just let us know and we can hopefully accommodate it, though on the day requests may be more tricky. While we take great care, the use of shared equipment & fridges 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 brittle £10 v

Custard Tart, poached Yorkshire rhubarb, crème fraiche £10 v

Nettle* & gorse* syrup cake, gorse* flower ice cream, caramelised white chocolate tuille £10 v

Double chocolate brownie, chocolate ice cream, kirsch cherries & honeycomb £10 v

Cheeseboard: Fountains gold cheddar, Yorkshire Pecorino, Ilkley Shorthorn blue, crackers & chutney £12 v

Vegan ice cream selection: vanilla, chocolate & salted caramel £8 vg

DIGESTIFS

Bulas Ruby Port £4.5

Graham's LBV 2017, Portugal £5

Graham's 10 Year - Old Tawny Port, Portugal £6

Wolfe Bros Orancello (served chilled) £4.5

Late Harvest Viognier, 2021, France £4.5

Remy Martin VSOP £6 / £12

Remy Martin 1738 £7 / £14

HOT DRINKS

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

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

