



SUNDAY MENU

SNACKS

Local honey soda bread, truffle & penny bun mushroom butter v	4.5
Gordal olives vg gf	6
Tamworth pork* sausage roll, black garlic brown sauce	6
Arancini, chicken, sage* & truffle, garden herb emulsion*	6
Salted marcona almonds vg gf	5
Sauteed padron peppers*, maldon sea salt vg gf	5

STARTERS

Citrus cured trout, pickled walled garden cucumber*, burnt orange dressing, bronze fennel gfo	13
Pulled venison* flatbread, black garlic brown sauce, pickled shallot*, red currants*, crispy onion, pickled wild garlic capers* gfo	12
Tempura courgette flowers*, whipped ricotta, estate leaves* & flowers* v gfo v	12
Estate Tomatoes*, summer herb pesto*, burrata, focaccia & gazpacho* v gfo vgo	13

SUNDAY PLATES

Our Sunday plates are served with beef dripping potatoes,
Yorkshire puddings, seasonal walled garden vegetables* & bottomless gravy*

Dry aged Yorkshire beef topside & slow braised shin gfo	28
Yorkshire corn-fed chicken breast gfo	26
Yorkshire dry aged pork Loin, burnt apple & black garlic sauce gfo	29
Roast hispi cabbage, mushroom gravy v	24
<i>Extras:</i>	
Yorkshire pudding v gfo vgo	2
Cauliflower cheese with Yorkshire pecorino v gf	6
Tamworth pork* stuffing & gravy	6
Beef dripping* roast potatoes gfo	5

MAINS

Herb baked lemon sole, Denton spring onion veloute*, herb crushed new potatoes gfo	34
White park* steak burger, town crier cheese, burger sauce, bacon jam, triple cooked chips	26
Risotto bianco, Yorkshire pecorino, st ewe egg yolk, butter roasted purple corn*, fresh truffle gfo vgo	28

SIDES

Denton grown & gathered leaf salad*, house pickles*, herb* dressing v gfo vgo	5
Triple cooked chips, sea salt, rosemary* & garlic* vgo gfo	5
Buttered estate greens* v vgo gfo	5
Fries, garlic*, rosemary* & Yorkshire pecorino v gfo	7

*Denotes produce sourced from Denton Reserve



DESSERTS

Tiramisu eton mess, tiramasu flavoured mascapone, meriange, Estate berry compote* | v 10

Yorkshire burnt honey tart, Yorkshire strawberries, local honey chantilly cream | v 12

Sticky toffee pudding, malt toffee sauce, vanllia ice cream | gfo 10
Pair with a luxurious Pedro Ximenez Sherry

Vegan ice cream selection: choose any 3
Vanilla, chocolate, salted caramel, honeycomb, mango sorbet | vg | gfo

Cheese from Yorkshire Pecorino Otley

Town crier | Taleggio style, mellow, creamy (cow's / pasteurised)
Chippendale | Hard Alpine style, nutty, mature (cow's / pasteurised)
Leeds Blue | 30 day aged, creamy, rich (ewe's / pasteurised)

served with apple chutney, celery jam & crackers | v | gfo

One cheese 10 | Two cheeses 18 | Three cheeses 24
Pair with a sweet Late Harvest Viognier

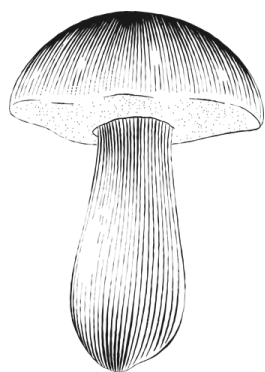
DIGESTIF

Pedro Ximenez, The Diatomists, Spain 50ml	8
Bulas Ruby Port, Portugal 50ml	4.5
Niepoort 10 Year Tawny Port, Portugal 50ml	7
Wolfe Bros Orancello/ Lemoncello, Leeds 50ml	5
Late Harvest Viognier, 2021, France 50ml	5
Remy Martin VSOP 25ml	5.5
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	3.5	Chamomile	3.5
Flat White	4	Peppermint	3.5
Cappuccino/Latte	4	Lemon & Ginger	3.5
Mocha/Hot Chocolate	4.5	Green Tea & Mint	4.5

Coffee by Darkwoods, Huddersfield



*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.