

Starters

**HOME CURED SALMON, WHITBY CRAB,
DUCK YOLK PURÉE ,WILD GARLIC & SEA HERBS.
£9.00**

WE RECOMMEND A GLASS OF ALBARIÑO, RAMS BAIXAS, SPAIN. BIN NO.32

**AVOCADO MOUSSE,
GOATS' CURD, HERB OIL, CANDIED NUTS & SOURDOUGH CROUTONS
£7.00**

WE RECOMMEND A GLASS OF SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND. BIN NO. 2

**SEA BREAM, SQUID INK PASTA,
BROWN CRAB KETCHUP, LEMON PURÉE & SEMI DRIED TOMATOES.
£8.00**

WE RECOMMEND A GLASS OF RIOJA BLANCO, VINA PALACIEGO. BIN NO. 32

**THREE CUT PORK & PISTACHIO TERRINE -
SHOULDER, HOCK AND BELLY.
DATES, QUAIL SCOTCH EGG, PICKLED GREEN BEANS & PARSLEY SALAD.
£8.00**

WE RECOMMEND A GLASS OF BEAUJOLAIS VILLAGES, MANOIR DU CARRA. BIN NO. 54

**SHIBDENS POSH PRAWN COCKTAIL
£12.00**

WE RECOMMEND A GLASS OF ROSE, SOMONTANO, MONTE SIERRA SPAIN. BIN NO.4138

**CHICKEN LIVER PARFAIT
& CHICKEN SKIN BUTTER, SOURDOUGH,
TOMATOE & HENDERSON RELISH.
£8.00**

WE RECOMMEND A GLASS OF PORT, WIESE & KROHN RUBY PORT.

**STEAMED MUSSELS
CURLY KALE, BACON, HOUSE CIDER & WHOLEMEAL BREAD.
£8.00**

WE RECOMMEND A GLASS OF THATCHERS GOLD CIDER

**SHIBDEN BREAD
PICCALILLI , OLIVE OIL, BALSAMIC
£6**

WE RECOMMEND A GLASS OF SHIBDEN ALE

**HOMEMADE SOUP OF THE DAY
£6**

Mains

**TRIO OF RYAN ATKINSON¹ YORKSHIRE LAMB,
RUMP, BREAST & CUTLET,
AUBERGINE FONDANT, POMODORINA TOMATOES & BLACK OLIVES.**

WE RECOMMEND A GLASS OF RESERVA RIOJA OYON, SPAIN BIN NO. 56
£19.00

**DUCK BREAST & LEG MEAT CRISPY PIE,
POACHED RHUBARB, CHERRIES AND CONFIT POTATOES.**

WE RECOMMEND A GLASS OF PINOT NOIR MARLBOROUGH, NEW ZEALAND. BIN NO. 58
£19.00

**BRAISED RIB OF BEEF, SLOW COOKED TOPSIDE, PANCETTA,
BABY ONIONS, WILD NETTLE MASH &
ROASTED MARROWBONES.**

WE RECOMMEND A GLASS OF CHOCOHOLIC , DARLING, SOUTH AFRICA BIN NO. 59
£20.00

**COD, MISO GLAZE, SESAME SEEDS, BOK CHOY,
CRAB AND SHRIMP PANCAKE.**

WE RECOMMEND A GLASS OF KLIPPENKLOP CHENIN BLANC. BIN NO. 1
£18.00

**CURRY SPICED MONKFISH,
BRAISED BABY GEM,
VERMOUTH SAUCE, STEAMED AND PICKLED MUSSELS,
SEA HERBS & SHELLFISH OIL.**

WE RECOMMEND A GLASS OF RIOJA BLANCO, VINA PALACIEGO BIN NO. 35
£19.00

**SEA BASS, ASPARAGUS, DUCK EGG YOLK PURÉE,
SAUTÉED POTATOES & GARDEN RADISHES.**

WE RECOMMEND A GLASS OF PICPOUL DE PINES, CAVE DE L'ORMARINE BIN NO. 23
£20.00

**STEAMED MUSSELS, CURLY KALE, BACON,
HOUSE CIDER & WHOLE MEAL BREAD.**

SUGGESTED - GLASS OF THATCHERS GOLD CIDER
£15.00

**CLASSIC PISSALADIERE, RED ONION MARMALADE,
MOZZARELLA & ROCKET. V**

WE RECOMMEND A GLASS OF ZINFANDEL ROSE, LODI REGION , CALIFORNIA BIN NO. 4137
STARTER £7 MAIN £15

**SWEET POTATO & QUINOA FRITTERS, CAULIFLOWER PURÉE,
CHAR & BAKED COURGETTE. V**

WE RECOMMEND A GLASS OF SANGIOVESE, PUGLIA, ITALY BIN NO. 13
STARTER £7 MAIN £15

**BAKED & MARINATED AUBERGINES,
POMODORINA TOMATOES, PASTA & GRATED PARMESAN. V**

WE RECOMMEND A GLASS OF RESERVA RIOJA, CYNON SPAIN. BIN NO. 56
STARTER £7 MAIN £15

**BEER BATTERED SCOTTISH HADDOCK,
DRIPPING FAT CHIPS, MUSHY PEAS,
HOME MADE TARTAR SAUCE, LEMON & BITS.**

WE RECOMMEND A GLASS OF PROSECCO
£14

Sides

CAULIFLOWER AU GRATIN

GARDEN PEAS WITH BACON

PURPLE SPROUTING BROCCOLI WITH SHAVED PARMESAN

BABY NEW POTATOES WITH TRUFFLE BUTTER

HERITAGE TOMATOES & ONION SALAD.

DRIPPING FAT CHIPS

SKINNY FRIES

£3.50

Desserts

**QUEEN OF PUDDINGS, BAKED CUSTARD, CAKE,
AGED JAM & ITALIANO MERINGUE.**

£6

RHUBARB BAKED ALASKA

£6

**PLATE OF CHOCOLATE,
FONDANT, COCO SORBET, WHITE CHOCOLATE TUILES &
DARK CHOCOLATE SAUCE.**

£7

LEMON TART, RASPBERRY SORBET, MACAROONS.

£7

**STICKY TOFFEE PUDDING,
SALTED CARAMEL ICE CREAM, STOUT AND TOFFEE SAUCE.**

£7

SHARING PLATE FOR TWO OF SHIBDEN DESSERTS.

£15

PETIT FOURS

£5

Dessert Cocktails

**ESPRESSO MARTINI,
VODKA, COFFEE LIQUEUR & ESPRESSO**
£7.00

**BAILEYS COCONUT ICE,
BAILEYS & MALIBU OVER ICE WITH MILK.**
£6.50

Pudding Wines

MOSCATO – PANTELLERIA PASSITO DI' PANTELLERIA BIN 96

CARLO PELLEGRINO 11 - ITALY
BOTTLE 37.5CL £24.95, 50ML GLASS £3.45

RIESLING NOBLE LATE HARVEST BIN 95

MELLIFERA JORDAN ESTATE 10 – S.AFRICA
BOTTLE 37.5CL £29.90, 50ML GLASS £4.25

SEMILLON & SAUVIGNON – MONBAZILLACN BIN 97

DE GRANGE NEUVE CASTAING 07 - FRANCE
BOTTLE 37.5 CL £22.95 50ML GLASS £2.45

PETIT MANSENG – MOELLEUX 'CARTE BLEU' GASCONY BIN 98

DOMAINE DE MISELLE 11 - FRANCE 37.5CL
BOTTLE £24.50 50ML GLASS £1.75

**TRY A GLASS OF BRONTE LIQUEUR,
WORKS EXCEPTIONALLY WELL WITH CHOCOLATE**
25ML GLASS £3.80

Cheese

GOURMET MENU OF YORKSHIRE ARTISAN CHEESE

3 CHEESES FOR £8.15 OR

6 CHEESES FOR £13.50

ADD A SLICE OF OUR DELICIOUS HOMEMADE FRUIT CAKE £1.50

HAWES SMOKED WENSLEYDALE

A HARD CRUMBLY YOUNG CHEESE MADE AT THE WORLD FAMOUS HAWES DAIRY IN NORTH YORKSHIRE

BARNCLIFFE BRIE

A HAND CRAFTED SOFT MOULD RIPENED CHEESE, MADE AT BARNCLIFFE MILL, SHELLEY IN HUDDERSFIELD.

PEXOMMIER

A SOFT CHEESE BASED ON THE OLD FRENCH COULOMMIERES MADE BY THE PEXTENEMENT CHEESE COMPANY IN TODMORDEN

YELLISONS GOAT CHEESE

THE CHEESE IS HANDMADE BY THE AGRIGG FAMILY ON THE YELLISON FARM WHICH IS BASED IN SKIPTON, NORTH YORKSHIRE.

DEVILS ROCK BLUE

NAMED AFTER A ROCK FORMATION JUST ABOVE THE FARM AND BASED ON THE SOFT ITALIAN CHEESES SUCH AS DOLCELATTE.

EACH CHEESE IS MATURED FOR 4 WEEKS AS IT GROWS A BLUE RIND. IT PROVIDES A FULL FLAVOURED, QUITE STRONG ADDITION TO THE CHEESE BOARD.

YORKSHIRE TASTY

A HAND MADE, HARD PRESSED CHEESE MADE USING PASTEURIZED COWS MILK. WRAPPED IN MUSLIN & TURNED TWICE WEEKLY DURING ITS 4 MONTH MATURING PERIOD GIVING A MEDIUM TO STRONG FLAVOUR..

IT IS VEGETARIAN SUITABLE.

Port

WIESE & KROHN AMBASSADOR RUBY PORT

50ML GLASS £3.00

WIESE & KROHN COLHEITA 1997 VINTAGE PORT

50ML GLASS £4.20

MADEIRA LEACOCKS ST JOHN

50ML GLASS £3.40

Coffee

CAPPUCCINO, CAFÉ LATTE, CAFÉ MOCHA
£3.50

ESPRESSO £2.00 – DOUBLE £3.00

ADD VANILLA, CARAMEL OR HAZELNUT 40P

POT OF TEA

ENGLISH BREAKFAST, DARJEELING, EARL GREY, FRUIT INFUSION
£3.00

Coffee Liqueurs

FRESH GROUND COFFEE SERVED WITH YOUR SELECTION
OF SPIRIT OR LIQUEURS AND TOPPED WITH A LAYER OF CREAM.

IRISH - IRISH WHISKEY
MONKS - BENEDICTINE
JAMAICAN – DARK RUM
HIGHLAND – SCOTCH WHISKY
CAFÉ ROYAL – FRENCH BRANDY
RUSSIAN - VODKA
CALYPSO – TIA MARIA
- COINTREAU
COFFEE FLING - DRAMBUIE
BAILEYS HOT CHOCOLATE

£5.95

Brandy

CALVADOS BOULARD

25ML GLASS £4.05

JANNEAU ARMAGNAC VSOP

25ML GLASS £5.50

CHATEAU MONTIFAUD XO

25ML GLASS £7.10

HINE ANTIQUE XO

25ML GLASS £11.80

HENNESSY XO

25ML GLASS £11.50

REMY MARTIN XO

25ML GLASS £13.80

GRAPPA

A CLASSIC DIGESTIVO 25ML GLASS £3.95