

## *snacks and small plates*

- 3. lindisfarne oyster, pickled ginger granita
- 3.3 'hen's egg' – st andrew's cheddar, mushroom & px sherry
- 4.5 house sourdough, acorn dairy butter, 'gunpowder' spice
- 5.5 brussels sprout manchurian
- 5.5 pumpkin chawanmushi with kale & black truffle
- 6. venison dumplings, cep puree & blackcurrant vinegar
- 6. smoked haddock & potato puris with pickled lime
- 6.5 salmon cream - pickled beetroot, mirin & caviar
- 7. skosh fried chicken, brown butter hollandaise
- 9. carrots with pomegranate & dukkah
- 9. salt baked celeriac glazed in teriyaki with leeks & furikake
- 10.5 chargrilled galician octopus, pear & blackbean
- 11.5 venison tataki with roast onion ponzu & pickled shimeji
- 12.5 pheasant satay – turnip, apple & peanut cream
- 14. wild halibut ceviche with pink grapefruit, curry leaf & buttermilk
- 15. braised ox cheek 'thai style', pineapple, artichoke & salted duck egg
- 15.5 miso glazed cod with brassicas, mussels & pine nut

## *afters*

### *savoury...*

- 8. st gall with crab apple jelly, pumpkin pickle & cumin sables
- 8. gorgonzola dolce – pear, walnut & chicory granita

### *sweet...*

- 3.5 warm whisky spiced milk - kumquat jam donut
- 8.5 tartlet of quince, lemongrass, ginger & cobnut
- 8.5 custard bun with apple, white chocolate & matcha
- 9.5 skosh 'bauble' – 63% idukki chocolate, passion fruit, miso & caramel\*\*

\*\* for every 'bauble' sold, £2 will be donated to myeloma uk; a charity close to skosh's heart.  
all proceeds raised will be doubled by Neil...

## *Wine*

### *sparkling...*

- 5. / 24. pignoletto, gruppo cevico, colli d'imola, italy 2017
- 9. / 50. classic cuvee, furleigh estate, dorset, 2014
- 70. blanc de blancs, gusbourne estate, kent, 2013

### *rose...*

- 5.2 / 13. / 26. adobe rose reserve, emiliana, rappel valley, chile, 2017
- 6.2 / 16. / 32. provence rose, chateau l'aumerade, provence, france, 2017

### *white...*

- 4. / 10. / 20. verdejo, mesta, ucles, spain, 2017
- 4.6 / 11.5 / 23. zibibbo, vitese, sicily, 2017
- 5.2 / 13. / 26. edelswicker, cave de turkheim, alsace, france, 2017
- 5.6 / 14. / 28. pecorino, poggio anima, abruzzo, italy, 2017
- 5.8 / 15. / 30. roussane, swartland winery, swartland, south africa, 2017
- 6.2 / 16. / 32. red slate riesling, ernst loosen, mosel wolf, germany, 2016
- 6.6 / 17. / 34. viognier, chateau de campuget, languedoc, france, 2017
- 7. / 18. / 36. sauvignon blanc, awatere river, new zealand, 2017

### *red...*

- 4. / 10. / 20. castelao, de pegoes, peninsula de setubal, portugal, 2017
- 5. / 12.5 / 25. tannat, pueblo sol, uruguay, 2017
- 6. / 15. / 30. chianti riserva, bonacchi, tuscan, italy, 2015
- 7. / 17.5 / 35. pinot noir, spinyback, nelson, new zealand, 2015

please ask for our little wine journal for some different options and some more exclusive wines...

### *sweet...*

- 3.6 / 16. moscadet de setubal sivipa, portugal 2015
- 3.6 / 16. muscat 'petit grains', domaine bassac, languedoc, france 2017
- 3.6 / 16. nieport 'white rabbit', white port, NV
- 4.4 / 20. botrytis semillon, berton vineyard, riverina, australia, 2015
- 5.5 / 36. plum sake, akashi tai, japan, NV
- 5.5 / 36. late harvest malbec, susana balbo, argentina, 2016

*drinks*

*ales...*

- 5. brew york 'kiwi'  
york, 330ml, 5% **nz brown ale**
- 5. roosters 'yankee'  
knaresborough, 330ml, 4.3% **pale**
- 5.5 five points brewing co pale,  
london, 330ml, 4.4% **pale**
- 5.5 bad seed 'zest'  
malton, 330ml, 6% **citrus wheat ale**
- 6. yeastie boys 'digital ipa'  
berkshire, 330ml, 5.7% **ipa**
- 6. tiny rebel 'stay puft marshmallow'  
wales, 330ml, 5.2% **porter**
- 7.5 wild beer co. 'zintuki'  
somerset, 330ml, 7.3% **sour**

*sharing bottle....*

- 14. estrella, 'inedit damn'  
spain, 750ml, 4.8% **wheated lager**
- 17. bernard, '1597'  
czech, 750ml, 8.2% **bohemian ale**

*lager & cider...*

- 5. asahi,  
japan, 330ml, 5% **lager**
- 5. treboom brewery 'trommel'  
shipton, 330ml, 5.1% **lager**
- 5.5 and union unfiltered lager  
germany, 330ml, 5% **lager**
- 6. brass castle 'helles'  
malton, 330ml, 4.4% **GF lager**
- 5. luscombe organic,  
devon, 320ml, 4.9% **cider**
- 6. pure north original,  
holmfirth, 500ml, 6% **dry cider**

*seasonal cocktails...*

- 8.5 sloe gin, quince, ginger
- 9. calvados, pear, star anise
- 9. skosh gin, triple sec, yuzu
- 9.5 rum, port, spiced apple

please advise us of any allergies or dislikes... we will do our utmost to accomodate  
prices inclusive of VAT at current rate • service not included • any tips graciously received will be divided equally amongst all staff... thank you

## drinks

### teas & coffees...

**our loose leaf teas are supplied by the birdhouse in sheffield and are priced at 3.5 per pot, suitable for 1-2 people...**

english breakfast

earl grey

organic sencha

lapsang

gen mai cha

formosa oolong

pure rooibos

yorkshire rhubarb

peppermint

**our organic & fairtrade coffee is supplied by lonton's at barnard castle and is served in a traditional filter style. priced at 2.5 per person, we believe this is the purest form in which to enjoy our chosen blend...**

blue monday – full bodied/classic

### soft drinks...

- |     |                                  |
|-----|----------------------------------|
| 2.  | canada dry ginger ale            |
| 2.  | fever tree tonic/slimline        |
| 2.5 | orange juice                     |
| 2.5 | apple juice                      |
| 2.5 | pineapple juice                  |
| 2.5 | coke/diet coke                   |
| 3.  | organic karma cola               |
| 3.  | organic lemony lemonade          |
| 3.  | organic 'gingerella' ginger beer |
| 3.5 | dandelion and burdock            |
| 4.5 | virgin mary                      |
| 4.5 | pear, star anise, apple          |
| 4.5 | quince spritzer                  |

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