

## *snacks and small plates*

- 3. lindsfarne oyster, lemongrass granita
- 3.5 'hen's egg' – st andrew's cheddar, mushroom & px sherry
- 4.5 house sourdough, acorn dairy butter, 'gunpowder' spice
- 5.5 potato flatbreads with onion mousse & kalonji caramel
- 6. salt 'n' pepper asparagus
- 6. duck 'n' squid crackers with pineapple & thai basil
- 6. chawanmushi - white asparagus, hazelnut & spring truffle
- 7. holderness crab buns, thai pepper & elderflower vinegar
- 7. whitby lobster dumplings with carrot & ginger
- 7. skosh fried chicken, brown butter hollandaise
- 9. salt baked celeriac glazed in kecap manis with leeks & furikake
- 10.5 sashimi of day boat brill - white ponzu, radish & english wasabi
- 11. baby globe artichoke with grelot onions, burrata & black garlic vinegar
- 11. salt-aged beef rump tartare, mushroom & sesame, chilled consommé
- 12. chargrilled galician octopus with wild garlic nahm jim & kohlrabi
- 14. teriyaki pigeon – peas, blood orange & shichimi *\*may contain shot*
- 15. braised hogget shoulder, cauliflower porridge & green herb chutney
- 15.5 miso glazed cod with brassicas, mussels & pine nut

## *afters*

### *savouy...*

- 5. baron bigod – black spring truffle crumpet & pickled oyster mushrooms
- 8. yorkshire pecorino fresco with beetroot, rhubarb and lovage

### *sweet...*

- 3.5 salted peanut butter 'shake – banana custard donut
- 8.5 gingerbread parfait, rhubarb, sorrel & liquorice
- 9. bhapa doi - kent mango, pistachio, basil & cardomom
- 9.5 63% idukki chocolate tart with makrut lime & black olive

## 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, kumeu village, new zealand, 2018

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



(50ml) (250ml)

### *sweet...*

- 3.6 / 16. moscatel de setubal, sivipa, portugal 2015
- 3.6 / 16. auslese, hans tschida, burgenland, austria, 2017
- 3.6 / 16. nieport 'white rabbit', white port, NV
- 4.4 / 20. botrytis semillon, berton vineyard, riverina, australia, 2015
- 5.5 / 26. plum sake, akashi tai, japan, NV
- 5.5 / 26. late harvest malbec, susana balbo, argentina, 2016

*ales...*

- 5. bad co brewery 'pale aura'  
dishforth, 330ml, 3.8% **pale**
- 5. gun brewery 'parabellum'  
east sussex, 330ml 4.1% **milk stout**
- 5.5 vocation brewery 'pride & joy'  
hebden bridge, 330ml, 5.3% **pale**
- 5.5 treboom 'kettle drum'  
shipton, 500ml 4.3% **best bitter**
- 6. hawkshead 'five hop'  
cumbria, 330ml 5% **golden ale**
- 6. yeastie boys 'white noise'  
berkshire, 330ml 4.4% **white beer**
- 6. wild beer co. 'yokai'  
somerset, 330ml, 4.5% **yuzu sour**
- 6.5 roosters 'high tea'  
knaresborough, 330ml, 6.2% **IPA**

*sharing bottle....*

- 14. estrella 'inedit damn'  
spain, 750ml, 4.8% **wheated lager**

*lager & cider...*

- 5. asahi  
japan, 330ml, 5% **lager**
- 5. great yorks brewery 'turtle lager'  
cropton, 330ml, 3.8% **lager**
- 5.5 and union unfiltered  
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 cider  
holmfirth, 500ml, 6% **cider**

*seasonal cocktails...*

- 8.5 vodka, rhubarb, black pepper
- 9. skosh gin, pink grapefruit, honey
- 9.5 bourbon, blood orange, smoke
- 10. 'lassi' – rum, mango, passion fruit

*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 cranberry 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 pink grapefruit, honey, apple

4.5 blood orange spritzer