

## *snacks and small plates*

- 3. sea trout cured in kecap manis with lime & peanut
- 3.6 'hen's egg' – dale end cheddar, mushroom & px sherry
- 4.5 house sourdough, acorn dairy butter, 'gunpowder' spice
- 5.5 potato flatbreads with onion mousse & kalonji caramel
- 6.2 duck liver mousse, radishes & furikake
- 6.2 spring peas – coconut, lemongrass & jalapeno
- 6.5 holderness crab puris, broad bean & tamarind
- 7.2 whitby lobster dumplings with carrot & ginger
- 7.5 skosh fried chicken, brown butter hollandaise
- 8.5 salt 'n' pepper asparagus
- 11. sashimi of wild sea brill - white ponzu, radish & english wasabi
- 11. jersey royal & spring cabbage okonomiyaki
- 11. baby globe artichoke with grelot onions, burrata & black garlic vinegar
- 12. salt-aged beef rump tartare, mushroom & sesame, chilled consommé
- 14. chargrilled galician octopus with wild garlic nahm jim & kohlrabi
- 15. bbq pork 'presa' – spring onion, ginger & lovage
- 16. braised hogget shoulder, cauliflower porridge & green herb chutney
- 16. wild halibut, yuzukosho aioli, fennel & rock samphire

## *afters*

### *savouy...*

- 8. cote hill blue, iced lettuce & garden rhubarb
- 12. truffled tunworth with fresh honeycomb, spiced fig chutney & toast

### *sweet...*

- 3.5 elderflower lemonade – gooseberry jam donut
- 8.5 crème caramel with strawberry, mascarpone & sichuan pepper
- 9. bhapa doi - kent mango, pistachio, basil & cardomom
- 9.5 63% idukki chocolate tart with makrut lime & black olive

## Wine



### *sparkling...*

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



### *rose...*

- 5.4 / 13.5 / 27. adobe rose reserve, emiliana, rappel valley, chile, 2017
- 6.4 / 16.5 / 33. provence rose, chateau l'aumerade, provence, france, 2017

### *white...*

- 4.4 / 11. / 22. verdejo, mesta, ucles, spain, 2017
- 5.2 / 13. / 26. zibibbo, vitese, sicily, 2017
- 5.8 / 15. / 30. pecorino, poggio anima, abruzzo, italy, 2017
- 6.2 / 16. / 32. roussane, swartland winery, swartland, south africa, 2017
- 6.6 / 17. / 34. red slate riesling, ernst loosen, mosel wolf, germany, 2016
- 7. / 18. / 36. viognier, chateau de campuget, languedoc, france, 2017
- 7.4 / 19. / 38. sauvignon blanc, awatere river, new zealand, 2017

### *red...*

- 4.4 / 11. / 22. castelao, de pegoes, peninsula de setubal, portugal, 2017
- 5.4 / 13.5 / 27. tannat, pueblo del sol, juanico, uruguay, 2017
- 6. / 15. / 30. frappato, santa tresa, sicily, 2017 *\*served chilled*
- 6.4 / 16. / 32. chianti riserva, bonacchi, tuscan, italy, 2015
- 7.4 / 18.5 / 37. pinot noir, kumeu village, hawkes bay, 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. magic rock 'dark arts'  
huddersfield, 330ml, 6% **stout**
5. roosters 'yankee'  
knaresborough, 330ml, 4.3% **pale**
- 5.5 treboom 'kettle drum'  
shipton, 500ml, 4.3% **best bitter**
6. hawkshead 'five hop'  
cumbria, 330ml, 5% **golden ale**
6. abc 'juice springsteen'  
manchester, 330ml, 4.5% **tropical ipa**
6. wild beer co. 'yokai'  
somerset, 330ml, 4.5% **yuzu sour**
6. harbour 'little rock'  
cornwall, 330ml, 6.3% **IPA**

*sharing bottle....*

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

*lager & cider...*

5. asahi  
japan, 330ml, 5% **lager**
5. treboom 'trommel'  
shipton, 330ml, 5.1% **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  
holmfirth, 500ml, 6% **cider**

*seasonal cocktails...*

- 8.5 vodka, rhubarb, black pepper
9. skosh gin, pink grapefruit, honey
9. benedictine, elderflower, mint
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 mango & passion fruit spritzer