

To Start...

SOUP OF THE DAY ARTISAN BREAD ROLL AND BUTTER	£8	HALLOUMI PAKORA MINT YOGHURT AND A DRESSED SALAD	£9
WILD MUSHROOM RAREBIT WILD MUSHROOMS, CARAMELISED HENDERSON'S ONIONS, MATURE CHEDDAR CHEESE SERVED ON A TOASTED ROMANO CIABATTA	£8.50	BAKED KING PRAWNS & FETA BAKED KING PRAWNS AND FETA IN A RICH TOMATO RAGU SERVED WITH TOASTED GARLIC BREAD	£10
CHICKEN SPRING ROLL ASIAN SALAD AND A SOY & SWEET CHILLI DIP	£9.50	PAN ROAST PIGEON BREAST WILTED SPINACH, RED WINE & ONION JUS TOPPED WITH POMMES PAILLE	£9.50

The Main Event...

ROAST LAMB LOIN SERVED PINK OR COOKED THROUGH, CONFIT TURNIP, GLAZED EXTRA FINE BEANS AND MINI LAMB NAVARIN PIE TOPPED WITH CHEESY MASHED POTATOES	£25	BEER BATTERED HADDOCK FILLET NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK, HOMEMADE CHIPS, A CHOICE OF GARDEN / MUSHY PEAS AND CURRY / TARTARE SAUCE	£18
ROAST PORK FILLET PORK FILLET WRAPPED IN SERANO PARMA HAM, WILD MUSHROOM RISOTTO, GRILLED BABY LEEKS AND RED WINE JUS	£22	MEXICAN MIXED BEAN CHILLI FIVE BEAN MEXICAN SPICED CHILLI, SERVED WITH AROMATIC RICE AND ARTISAN GARLIC FLATBREAD	£16
CLOUT STOUT BRAISED OX CHEEK NAILMAKER CLOUT STOUT AND TREACLE BRAISED OX CHEEK, SERVED WITH CREAMY MASHED POTATOES, POT AU FEU VEGETABLES AND CRISPY ONIONS	£25	STEAK & NAILMAKER ALE PIE TOPPED WITH SHORTCRUST PASTRY AND SERVED WITH A CHOICE OF POTATOES, GARDEN / MUSHY PEAS OR BUTTERED SEASONAL VEGETABLES	£19
PAN ROAST SEABASS CRUSHED NEW POTATOES, GRILLED ASPARAGUS, PEA & FRESH MINT VELOUTÉ	£20	HOT HONEY CHICKEN GIANT COUS-COUS DRESSED WITH TOMATO PESTO AND A FETA, CUCUMBER & MINT SALAD	£20

28 DAY AGED STEAKS...

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH HOMEMADE CHIPS, BEER BATTERED ONION RINGS AND A DRESSED SALAD
OPTIONAL GARNI INCLUDED

8OZ FILLET STEAK	£36	10OZ SIRLOIN STEAK	£34
12OZ RUMP STEAK	£26	18OZ CHATEAUBRIAND SHARING STEAK FOR TWO	£60
CHOICE OF SAUCES: CLASSIC PEPPERCORN STILTON CAFE DE PARIS	£4	ADD A MARINATED KING PRAWN SKEWER TO SURF & TURF YOUR STEAK	£4

EXTRAS & SIDES...

HOMEMADE CHUNKY CHIPS	£4	FRIES	£4
BEER BATTERED ONION RINGS	£4	GARLIC BREAD	£4
BUTTERED SEASONAL VEGETABLES	£3.50	DRESSED SIDE SALAD	£3.50

DESSERTS...

ROCKY ROAD BROWNIE £7.50

MARSHMALLOW, VANILLA ICE CREAM AND CHOCOLATE SAUCE

GINGER SPONGE £7.50

SERVED WITH HOMEMADE CUSTARD

BANOFFEE PIE £7.50

BOOZY MARINATED BANANAS, WHIPPED CREAM, BUTTER BISCUIT AND CARAMEL SAUCE

LEMON CURD BAKED CHEESECAKE £7.50

RASPBERRY SORBET

TONKA BEAN PANNACOTTA £7.50

ORANGE & HAZELNUT SABLE AND ORANGE SEGMENTS

LUXURY ICE CREAMS £7.50

ASK OUR SERVER FOR THE LATEST FLAVOURS

CHEESEBOARD £9.50/£17

TRUFFLED BRIE, VINTAGE RED LEICESTER, VINTAGE CHEDDAR AND STILTON CHEESE, HONEY TOASTED WALNUTS, CELERY, HOMEMADE CHUTNEY, BUTTER AND SELECTION OF BISCUITS
FOR ONE OR FOR TWO PEOPLE

DESSERT COCKTAILS...

BLACK FOREST MARTINI £7.50

COCOA LIQUEUR, CREME DE MURE, WHIPPED CREAM VODKA, CREAM

FERRERO ROCHER £7.50

FRANGELICO, WHIPPED CREAM VODKA AND CREME DE COCOA

ESPRESSO MARTINI £7.50

TOFFEE VODKA, COFFEE LIQUEUR, SYRUP AND COLD BREW

COFFEES...

YORKSHIRE TEA £3.50

LATTE £4

AMERICANO £3.50

CAPPUCCINO £4

DELUXE HOT CHOCOLATE £4.50

DECAF TEA £3.50

LIQUEUR COFFEE £7

BAILEYS / JAMESON / TIA MARIA / MARTELL

WEIGHTS ARE APPROXIMATE BEFORE COOKING
FOR ALLERGEN OR INTOLERANCE INFORMATION, PLEASE SCAN THE QR CODE BELOW. PLEASE NOTE THAT ALTHOUGH WE WORK TO THE HIGHEST POSSIBLE PREPARATION STANDARDS, WE CANNOT GUARANTEE THAT OUR DISHES ARE 100% ALLERGEN FREE.



100% OF GRATUITIES RECEIVED GO DIRECTLY TO OUR HARD WORKING TEAM

1776
Mapplewell

WHITE WINE

175 | 250 | BOTTLE

PARIGI - 2020 PINOT GRIGIO - ITALY

CRISPY AND REFRESHING WITH A HARMONIC BALANCE OF OF FRUIT AND ACIDITY £5.60 | £8 | £23

OCEAN BAY - 2020 CHARDONNAY - CALIFORNIA

LUSH TROPICAL FRUIT AROMAS AS WELL AS SPICY VANILLA AND SUBTLE OAK FLAVOURS. THIS IS AN ELEGANT MEDIUM-BODIED WINE WITH GOOD BALANCE AND LONG PERSISTENCE £5.60 | £8 | £23

MAORI BAY - 2022 SAUVIGNON BLANC - NEW ZEALAND

THIS WINE REPRESENTS EVERYTHING TYPICAL FOR A NEW ZEALAND SAUVIGNON BLANC. VIBRANCY AND FRUITINESS, ABUNDANT AROMAS OF PINEAPPLE, GOOSEBERRY AND ELDERFLOWER, HINTS OF NETTLE AND A LINGERING FINISH £7 | £9.30 | £28

CONDE DE CASTILE - 2021 BLANCO RIOJA - SPAIN

A BALANCE OF FLORAL AND FRUIT AROMAS. PEAR NOTES ALONGSIDE QUINCE WITH CREAM AND HONEY IN THE BACKGROUND. MINERAL NUANCES BRING COMPLEXITY AND INTENSITY £34

VALLE BERTA - 2022 GAVI - ITALY

SUBTLE TRACES OF HONEYSUCKLE WITH CHARACTERISTIC AROMAS OF LIME ZEST AND MINERALITY. IT OFFERS A CLEAN AND REFRESHING FINISH £34

ROSÉ

PARIGI - 2020 PINOT GRIGIO BLUSH - ITALY

LIGHT AND REFRESHING, THE PERFECT SUMMER WINE. PERFECT WITH SEAFOOD AND SALADS £5.60 | £8 | £23

OCEAN BAY - 2020 ZINFANDEL - CALIFORNIA

FRESH NOSE OF RASPBERRY AND STRAWBERRY, ON THE PALATE JUICY, YET ELEGANT AND REFRESHINGLY SPARKLING. AROMAS OF STRAWBERRY, WATERMELON AND A TOUCH OF MINT, THE PERFECT SUMMER WINE £5.60 | £8 | £23

RED WINE

BROKEN BACK - 2020 SHIRAZ - SE AUSTRALIA

THE NOSE IS REMINISCENT OF BLACKBERRY AND LIQUORICE WITH A CRACKED PEPPER SPICE OVERTONE. THE PALATE IS RICH AND ROUNDED WITH SOFT TANNINS PROVIDING A LINGERING FRUIT-DRIVEN FINISH £5.60 | £8 | £23

INDOMITA - 2020 MERLOT - CHILE

A WINE WITH WELL-DEFINED VARIETAL AROMAS OF RED RIPE FRUIT WITH HINTS OF PLUM AND BLACKCURRANT. RICH IN TANNINS WITH A MEDIUM FINISH £5.60 | £8 | £23

EL CADEJO - 2020 MALBEC - ARGENTINA

A NOSE OF BLACKBERRY FRUITS. WELL BALANCED, RICH WINE WITH LUSH FRUIT FLAVOURS, ALONG WITH VIBRANT ACIDITY. RICH AND CONCENTRATED WITH HINTS OF TOASTED BREAD, MINERAL AND SPICE NOTES £7 | £9.30 | £28

MOZZAFIATO - 2022 PRIMITIVO - ITALY

THIS PRIMITIVO HAS A MOUTH-COATING PALATE OF DRIED PRUNE, DATE AND CHERRY, WITH NOTES OF SWEET SPICE AND A LICK OF CHOCOLATE. GREAT STRUCTURE FROM THE GOOD BALANCE BETWEEN THE SOFT TANNINS AND ACIDITY. £31

CONDE DE CASTILE - 2018 RESERVA RIOJA - SPAIN

A COMPLEX WINE THAT DISPLAYS A HARMONIOUS BLEND OF DRIED, STEWED FRUITS AND NUANCES OF LEATHER, VANILLA AND TOBACCO £31

CASA GIONA - 2017 AMARONE - ITALY

A BLEND OF 60% CORVINONE, 15% RONDINELLA, THIS SPENDS 24 MONTHS AGED IN OAK BARRELS TO ADD COMPLEXITY AND FLAVOUR. JUICY FLAVOURS OF PLUM, RED CHERRY AND DATES WITH NOTES OF CHOCOLATE AND LEATHER. £45

RESERVE DES DENTELLES - 2022 CHÂTEAUNEUF

DU PAPE

THIS COMPLEX AND SILKY SMOOTH WINE HAS ENTICING AROMAS OF SWEET SPICE AND PLUMS AND SUMPTUOUS FLAVOURS OF BLACK FRUITS, RED CHERRIES, WILD HERBS AND A HINT OF PEPPER £45

CHAMPAGNE / SPARKLING

PROSECCO - ITALY - ROMEO

£30

MOET & CHANDON - FRANCE

£50

VEUVE CLIQUOT - FRANCE

£60