

To Start...

SOUP OF THE DAY	£6	WILD MUSHROOM PARFAIT	£7
ARTISAN BREADROLL AND BUTTER		TOASTED ROMANO CIABATTA AND SWEET WINE JELLY	
SEARED KING SCALLOP	£11	GARLIC KING PRAWNS	£8
CREAMY, NUTTY TIKKA SAUCE, PUFFED RICE, CORIANDER AND COCONUT		GARLIC BUTTER, FRESH PARSLEY, SERVED ON TOASTED ROMANO CIABATTA	
TEMPURA PARTRIDGE	£8	HALLOUMI PAKORA	£7
TOASTED SESAME SEEDS, MIRIN JELLY, SHERRY Caramel and PINE NUT PUREE		MINT YOGHURT AND A DRESSED SALAD	

The Main Event...

PAN ROAST HIGHLAND VENISON	£25	ROAST TURBOT	£24
PICKLED BLACKBERRIES, DAUPHINOISE POTATOES AND GLAZED BEETROOT		MINI FISH PIE, WINTER GREENS, CUCUMBER, JALAPEÑO, LEMON & DILL VELOUTÉ	
PORK T-BONE	£22	ROAST CHICKEN BREAST	£20
HONEY SCRATCHINGS, APPLE PUREE, BLACK PUDDING FRITTER AND GLAZED ROOT VEGETABLES		CREAMY MASHED POTATOES, CHORIZO FIVE BEAN TOMATO STEW AND GLAZED EXTRA FINE BEANS	
LENTIL & VEGETABLE COTTAGE PIE	£15	KOREAN BEEF STEW	£22
TOPPED WITH CHEESY MASHED POTATOES AND SERVED WITH BUTTERED SEASONAL VEGETABLES		SLOW BRAISED SHORT RIBS IN AROMATIC SPICES, MIRIN AND SOY SAUCE SERVED WITH AROMATIC RICE AND ASIAN SALAD	
STEAK & NAILMAKER ALE PIE	£16	BEER BATTERED HADDOCK FILLET	£16
OUR HOMEMADE STEAK AND ALE PIE TOPPED WITH SHORTCRUST PASTRY SERVED WITH A CHOICE OF POTATOES, GARDEN / MUSHY PEAS OR BUTTERED SEASONAL VEGETABLES		NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK, HOMEMADE CHIPS, A CHOICE OF GARDEN / MUSHY PEAS AND CURRY / TARTARE SAUCE	

28 DAY AGED STEAKS...

ALL STEAKS ARE COOKED TO YOUR LIKING AND SERVED WITH HOMEMADE CHIPS, BEER BATTERED ONION RINGS, GRILLED FIELD MUSHROOM, CHERRY VINE TOMATOES AND A DRESSED SALAD
ALL OUR STEAKS ARE AGED FOR A MINIMUM OF 28 DAYS

8OZ FILLET STEAK	£34	10OZ SIRLOIN STEAK	£30
12OZ RUMP STEAK	£24	18OZ CHATEAUBRIAND SHARING STEAK FOR TWO	£60
CHOICE OF STEAK SAUCES:	£4	ADD MARINATED KING PRAWN SKEWER TO SURF & SURF YOUR STEAK	£4
CLASSIC PEPPERCORN			
STILTON			
CAFE DE PARIS			

EXTRAS & SIDES...

HOMEMADE CHUNKY CHIPS	£4	MIXED SALAD	£3.50
BEER BATTERED ONION RINGS	£4	GARLIC BREAD	£4
BUTTERED SEASONAL VEGETABLES	£3.50	SWEET POTATO FRIES	£4

DESSERTS...

NEVADO WHITE CHOCOLATE £7.50

PANNACOTTA

CARAMELISED APPLES AND GINGERBREAD

JAM ROLY POLY £7.50

SERVED WITH HOMEMADE CUSTARD

HAZELNUT PRALINE PARFAIT £7.50

CHERRY VANILLA GEL, MULLED CHERRIES AND CHOCOLATE FEUILLETINE

“SNICKERS” BAKED CHEESECAKE £7.50

CARAMEL HONEYCOMB ICE CREAM

WARM CHOCOLATE BROWNIE £7.50

MINT CHOCOLATE CHIP ICE CREAM OR POURING CREAM

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 1 OR FOR 2

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

VANILLA VODKA, COFFEE LIQUEUR, SYRUP AND COLD BREW

COFFEES...

YORKSHIRE TEA £3

LATTE £3.50

AMERICANO £3

CAPPUCCINO £3.50

DELUXE HOT CHOCOLATE £4

DECAF TEA £3

LIQUEUR COFFEE £6.50

BAILEYS / JAMESON / TIA MARIA / MARTELL

WEIGHTS ARE APPROXIMATE BEFORE COOKING

FOR ALLERGEN OR INTOLERANCE INFORMATION, PLEASE ASK OUR TEAM. 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

WHITE WINE

175 | 250 | BOTTLE

PARIGI - 2020 PINOT GRIGIO - ITALY

CRISPY AND REFRESHING WITH A HARMONIC BALANCE OF FRUIT AND ACIDITY

£5.10 | £6.80 | £20

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

£5.10 | £6.80 | £20

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

£6.25 | £8.90 | £27

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

£30

VALLE BERTA - 2022 GAVI - ITALY

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

£30

ROSÉ

PARIGI - 2020 PINOT GRIGIO BLUSH - ITALY

LIGHT AND REFRESHING, THE PERFECT SUMMER WINE. PERFECT WITH SEAFOOD AND SALADS

£5.10 | £6.80 | £20

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

£5.10 | £6.80 | £20

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

£5.10 | £6.80 | £20

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

£5.10 | £6.80 | £20

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

£6.25 | £8.90 | £27

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.

£27

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

£30

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

£28

MOET & CHANDON - FRANCE

£50

VEUVE CLIQUOT - FRANCE

£60

1776
Mapplewell