

# FOOD MENU

## Light Bites

Olives, Sundried Tomatoes & Feta Stuffed Bell Peppers (v) (gf) £4.50

Smoked Almonds (v) (n) (ve) (gf) £3.50

Balsamic Onions (v) (gf) (ve) £3.50

Smoked Salmon & Cream Cheese Bagel £7.50

Skin on Fries (v) (gf) (ve) £4.45

## Sharing Platters

Antipasti board £13.00

Olive mix, salami, chorizo, Parma Ham, selection of cheese, chutney, bread

Cheese Board (v) £13.00

Selection of cheese served with biscuits, chutney and olives

Seafood Platter £9.95

Salt & Pepper Squid chunks, Battered Chunky Cod Bites, Breaded Butterfly Prawns, Squid Rings, Tartare Sauce

Grazing Board (n) (gf) (v) £9.00

Olives, Smoked Almonds & Balsamic Onions

## Cakes

Lemon, Carrot, Chocolate, Bakewell Slice, Millionaire's Shortbread, Battenberg £3.20

## Paninis

Chicken, Bacon, Brie & Red Onion Marmalade £7.50

Roasted Red Pepper & Mozzarella (v) £7.50

Ham & Cheese £7.50

Cheese & Red onion Marmalade (v) £7.00

All paninis served with rocket salad, crisps and coleslaw

## 9" Pizza

Cheese, Tomato, Pesto & Fresh Basil (v) (n) £9.45

Parma Ham, Chorizo, Salami & Fresh Rocket £10.45

Brie & Fig drizzled with honey and topped with fresh rocket (v) £10.45

## Snacks

Lister Crisps £1.50

Nobby's Nuts £2.00

## Hot Beverages

Pot of Tea £3.00

Americano £3.30

Espresso £3.00

Cappuccino £3.50

Latte £3.50

Mocha £3.70

Flat White £3.50

Hot Chocolate £3.50

(gf) gluten free (v) vegetarian (ve) vegan (n) contains nuts

If you suffer from any allergies, please make us aware when ordering - we're happy to provide further information on the 14 specified allergens contained in our dishes. Whilst every effort is made to minimise cross-contamination, our dishes are freshly prepared in a kitchen that handles multiple allergens. We cannot, therefore, guarantee that any item on our menu is allergen or gluten free.

# COCKTAIL MENU

<b>Lemon Cheesecake</b>	£10.50
Amaretto, Limoncello, lemon juice, sugar syrup, cream & foaming agent	
<b>Hendricks Tea-pot for two</b>	£26.00
Hendricks Gin, cucumber and Fever Tree elderflower tonic	
<b>Bloody Mary</b>	£10.50
Dutch Barn Vodka, tomato juice, Worcestershire sauce, tabasco, salt, pepper & celery	
<b>Negroni</b>	£10.50
Cooper King Herb Gin, Martini Rosso & Campari, garnished with orange peel	
<b>Singapore Sling</b>	£13.50
Sandburn Gin, Benedictine, Grand Marnier, pineapple juice & soda	
<b>Bramble</b>	£9.00
Sandburn Gin, lemon juice & creme de mure	
<b>Amaretto Sour</b>	£12.50
Amaretto, Woodford Reserve, lemon juice, sugar syrup & foaming agent, garnished with a Maraschino cherry	
<b>Aperol Spritz</b>	£10.50
Aperol, Prosecco, soda water garnished with an orange slice	
<b>Limoncello Spritz</b>	£10.50
Limoncello, Prosecco, soda water garnished with an orange slice	
<b>Hugo Spritz</b>	£10.50
Dutch Barn Mediterranean vodka, Elderflower cordial, Prosecco, soda water garnished with fresh mint and lime	
<b>Classic Old Fashioned</b>	£12.50
Woodford reserve, sugar, Angostura Bitters, orange peel	
<b>Mojito</b>	£9.50
Havana Rum, mint, lime juice and soda	
<i>Why not try one of our fruit Mojitos - Strawberry, Raspberry or Rhubarb</i>	£10.00

<b>Lemon &amp; Blueberry Spritz</b>	£12.50
York Mediterranean lemon Gin, crushed blueberries & soda garnished with fresh rosemary	
<b>Strawberry/Raspberry Bellini</b>	£9.00
Prosecco and strawberry/raspberry syrup	
<b>Roman Fizz</b>	£12.50
York Roman Fruits gin, lemon, raspberry, apple & prosecco	
<b>Yorkshire 75</b>	£19.00
Pol Roger, Sandburn gin, lemon juice and sugar syrup	
<b>Bakewell Fizz</b>	£12.00
Amaretto, Chambord & prosecco	
<b>The Garden</b>	£12.50
Hendrick's gin, elderflower cordial, mint, apple, cucumber, topped with prosecco	

## Martinis

<b>Passion Fruit Martini</b>	£12.00
Dutch Barn vodka, Passoa & passion fruit puree garnished with raspberry dust	
<b>Espresso Martini</b>	£12.50
Dutch Barn vanilla vodka, Tia Maria, espresso & sugar syrup	
<b>Lemontini</b>	£12.50
York Gin Mediterranean lemon, Dutch Barn vodka & lemon juice garnished with lemon	
<b>Classic Martini</b>	£12.00
Sandburn Gin & Noilly Prat Martini, garnished with olives	
<b>French Martini</b>	£12.50
Dutch Barn vodka, Chambord & pineapple juice	
<b>Herbtini</b>	£13.00
Cooper King herb gin, Dutch Barn vodka, Benedictine	
<b>Sloe Gin Martini</b>	£10.00
Ellers Farm sloe gin, Dry Martini & Sweet Martini garnished with lemon	

# DRINKS MENU

## Pint

Estrella	£6.60
Poretti	£6.60
Guinness	£6.60

## Half

£3.30
£3.30

## Spirits

Dutch Barn Vodka	£5.00
Grey Goose	£6.75
Crystal Head	£7.50
Havana White Rum	£4.25
Kraken	£4.75
Southern Comfort	£4.25
Jack Daniels	£4.50
Jack Daniels Single Barrel	£9.50
Archers	£4.20
Disaronno	£4.25
Tia Maria	£4.25
Remy Martin	£6.75
Courvoisier XO	£19.00
Ron Zacapa	£8.00
Koko Kanu	£4.25
Patron Silver Tequila	£7.75
Don Papa Rum	£5.75

## Bottles

Corona	£6.00
Thatchers Haze	£6.50
Koppaberg Mixed Fruit	£6.50
Salt Jute IPA Can	£6.00
Peroni	£6.00
Landlord	£6.00
Peroni 0%	£4.00
Kopparberg 0%	£5.00
Guinness 0%	£6.00
Woldtop	£6.00

## Gin

Sandburn Gin	£4.95
York Roman Fruits	£5.25
York Outlaw	£5.75
York Mad Alice-Blood Orange	£5.25
York Zero	£3.50
Hendricks	£5.25
Monkey 47	£7.50
Brockmans	£4.85
Cooper King Herb	£5.00
Ellers Farm Sloe Gin	£4.00
Hedgerow	£5.00

## Fortified

Baileys	£5.20
Spirit Yorkshire Cream Liqueur	£6.00
Martini Bianco/Rosso/Dry	£4.00
Graham's 20 Year Tawny Port	£10.00
Chambord	£5.25
Noilly Prat	£4.00
Cointreau	£4.75

## Soft Drinks & Mixers

Harrogate Spa 330ml	£3.50
Harrogate Spa 750ml	£5.00
Appletiser	£4.25
J20	£4.25
Orange	£3.75
Pineapple	£3.75
Ginger Beer	£3.75
Cranberry	£3.75
Tomato	£3.75
Pepsi	£2.50
Diet Pepsi	£2.50
Lemonade	£3.00
Fevertree Tonic	£3.75
Fevertree Ginger Ale	£3.75
Fevertree Soda	£2.50
Fruitshoot	£3.00

# WINE MENU

## White

### **Pinot Grigio Naonis, Wento**

Italy

Stonefruit - Apple - Soft

125ml

£5.60

175ml

£6.85

Bottle

£26.00

### **Riddle Creek Chardonnay**

*Semillion, De Bortoli, Riverina*

An excellent tight, ripe and complex Chardonnay with hints of fig and pleasant underlying oak.

£5.85

£7.35

£27.00

### **Sauvignon Blanc**

*Mirror Lake, Marlborough, New Zealand*

Lively gooseberry, passion fruit and lime notes.

A soft and balanced palate with good acidity.

£6.60

£8.85

£35.00

### **Gavi di Gavi**

*Il Rocchin, Gavi, Italy*

Floral - Well Balanced - Melon

£47.50

### **Sancerre**

*Domaine Balland, Loire, France*

Clean - Mineral - Elegant

£67.50

## Red

### **Merlot**

*Santiago, Valle Central*

Chile, Plum, Cherry, Smooth

125ml

£5.60

175ml

£6.85

Bottle

£26.00

### **Riddle Creek Shiraz Carbernet**

*De Bortoli, Riverina*

Deep ruby red in colour, with lifted aromas of white pepper and wild berries balanced by fine toasted American oak.

£5.85

£7.35

£28.00

### **Malbec, Cinco Fincas,**

*Mendoza, Argentina*

Blackberry, plum and cherry flavours with rounded tannins.

£6.10

£7.85

£30.00

### **Primitivo, Integro,**

*Puglia, Italy*

Cherry - Blackcurrant - Smooth

£36.00

### **Châteauneuf-du-Pape 'Tradition'**

*Domaine Mas Saint Louis, Rhône, France*

Blueberry - Earthy - Vanilla

£72.00

# WINE MENU

## Rosé

### Pinot Grigio Blush, Naonis, Veneto

Italy, Strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit.

125ml

£5.60

175ml

£6.85

Bottle

£28.50

### Wildwood Zinfandel Rosé NV

California, Fresh, fruity and dry. Cherry and watermelon followed with an intense ripe strawberry and sweet candied finish.

£5.95

£7.45

£30.00

### Whispering Angel

Côtes de Provence, France - Fresh red berry fruit characteristics with floral notes. Ripe and fleshy feel on the palate.

£50.00

## Champagne & Sparkling

### Prosecco NV Extra Dry

NV, Veneto, Italy, Floral - Fruity - Crisp

125ml

£7.50

Bottle

£36.00

### Prosecco Rosé Millesimato DOC

Extra Dry, Naonis, Veneto, Italy, Strawberries - Red Fruits - Creamy

£8.00

£40.00

### Pol Roger, Brut Reserve NV,

Epernay, France, Honeysuckle - Brioche - Quince

£14.00

£75.00

### Champagne Rosé Brut, Gallimard

Père & Fils, France, Soft - Elegant - Redcurrants

£55.00

### Curators Cuvee 2018, Artelium,

Sussex, England

£65.00

### Bollinger Special Cuvée NV

Ay, France, Crisp Apple - Brioche - Long Finish

£100.00

### Pol Roger Vintage,

Epernay, France, Elegant - Rich & Creamy - Pear & Apple

£200.00

## Wine Flights

### The White Collection

£11.95 per person

Explore a journey through texture, acidity and flavour intensity in white wines

Pinot Grigio, Naonis, Sauvignon Blanc, Mirror Lake, Chardonnay Semillon, Riddle Creek

### The Red Collection

£12.95 per person

Soft beginnings, a spiced middle, and a bold finale – a red lover's dream

Merlot, Santiago, Shiraz Cabernet Riddle Creek, Malbec, Cinco Fincas – Mendoza, Argentina

# WHISKY MENU

## **Glenfiddich 12**

Characteristic sweet, fruity notes. Develops into butterscotch, cream, malt and subtle oak flavours £6.75

## **Glenfiddich 15**

Silky smooth, revealing layers of sherry, oak, marzipan, cinnamon and ginger. Full bodied and bursting with flavour £7.75

## **Monkey Shoulder**

With a zesty orange, mellow vanilla, honey and spiced oak nose combination, a hint of spice in its taste and a super smooth finish. Its a race full of flavour - and we mean that in the best way possible £4.75

## **Tullamore D.E.W**

Three spirits come together to give a balance of flavour like no other. Grain whiskey gives sweet flavours. Malt whiskey gives fruit flavours. And pot still whiskey gives spice flavours £4.25

## **Balvenie 12**

A smooth mellow single malt of beautifully combined flavours - nutty sweetness, cinnamon spiciness and a delicately proportioned layer of sherry £6.75

## **Glenkinchie**

A light, aromatic nose with hints of barley malt, almonds, hazelnuts and manuka honey/beeswax. Palate: Very fruity palate with a mix of stewed fruits, dessert wine, apple peels and honey. Becomes quite oaky late palate. £6.75

## **Lagavulin**

Very thick and rich. A massive mouthful of malt and Sherry with good fruity sweetness, but also a wonderful sweetness. Big, powerful peat and oak. Long, spicy finish, figs, dates, peat smoke, vanilla £9.50

## **Filey Bay STR Finish**

Light, floral and fruity with flavours of red fruits, vanilla ice cream and toasted oats

## **Filey Bay Flagship**

*It takes the citrus and caramel flavours from the bourbon casks and weaves them with the red fruits of the Rioja barriques, creating a complex whisky with spice and depth that's also light and flora* £6.75

## **Cooper King Embers**

Notes of soft wood smoke, barbeced banana, cornbread and caramel £8.00

# WHISKY MENU

## Filey Bay Flagship

It takes the citrus and caramel flavours from the bourbon casks and weaves them with the red fruits of the Rioja barriques, creating a complex whisky with spice and depth that's also light and flora

£6.75

## Filey Bay Moscatel Finish

Soft, sweet and fruity with flavours of grapes, honey, orange & cocoa

£6.75

## Togouchi - Japanese Blended

Flavours of green apples with lemon juice, oroblanco, spicy lime and buffalo

£9.50

## Johnnie Walker Blue Label

Waves of spice give way to vanilla and honey, which is followed by the taste of caramel and hazelnuts coursing through dark chocolate

£19.00

## Woodford Reserve

Rich, chewy, rounded and smooth, with complex citrus, cinnamon and cocoa. Toffee, caramel, chocolate and spice notes abound.

£6.25

## Laphroaig 10 year

Bold, smoky taste, followed by a hint of seaweed

£7.50

## Talisker 10 year

Hints of sweet citrus and sea salt, complemented by notes of peppery spices, vibrant fruit, rich smoke and fresh oysters, before a lingering, peppery finish.

£7.00

## Johnnie Walker Black Label

sweet fruit, spice, and vanilla – all wrapped in a cloak of smoke

£4.75

## Whisky Flight

£17.50 per person

Monkey Shoulder

Glenkinchie

Balvenie 12