



Please make staff aware of any allergies before ordering

Dinner Roll, Butter	per person	2.50
House Pickles		4.50
Marinated Olives		4.50
Sea Trout & Cod Brandard, Toast		6.00
Hafod Cheddar, Crumpet, Apricot, Honey		8.00
Lorne Sausage, Fennel Remoulade		8.00
Watermelon, Cucumber, Whipped Ricotta, Seed Crunch		9.00
Isle of Wight Tomatoes, Roast Tomato, Walnut Tarrator, Basil		11.00
Sardines, Caponata		11.00
Chicken, Fig & Pistachio Terrine, Bacon, Dijon, Pickled Cucumber		11.00
Sea Trout, Baba Ghanoush, Green Beans, Beurre Blanc		28.00
Roast Aubergine, Borlotti Beans, Courgette Salad		23.00
Pork Belly, Fennel, Mustard Seed, Trotter Jus		26.00
Pan Roast Chicken Breast, Courgette, Chorizo, Borlotti Beans		25.00
Roast Potatoes		5.00
Green Beans, Tomato, Olive Oil		5.00
Grilled Polenta, Meanwood Leaf, Berwick Edge		5.00
Courgette, Red Pepper Salad, Almonds		5.00

An optional service charge of 10% is added to your bill. This is shared equally amongst all staff.

APERITIFS

Negroni	Gin, Sweet Vermouth, Campari	9.00
Parisian Night	Gin, Dry Vermouth, Creme de Cassis	9.00
Iron Brew	Islay Whisky, Aperol, Amaro, Bitters, Sweet Vermouth	9.00
Old Fashioned	Bourbon, Brown Sugar Syrup, Bitters	9.00
Coffee Alexander	Coffee Liqueur, Whisky, Cacao, Cassis PX, Cream, Nutmeg	10.00
Select Spritz	Select Aperitivo, Prosecco, Lemonade	9.00

WHITE

125 / 175 / 750

Janelas Antigas Vinho Verde - Portugal 5.25 / 7.20 / 29.00
A blend of the regions four most famous grape varieties, fresh and fruity with a great balance of flavour.

Villa Blanche Picpoul de Pinet - France 6.80 / 8.00 / 33.00
A floral nose with citrus notes and a herbal finish. Very fresh and smooth in the mouth, with a lemony, mineral, salinity.

Tempus Two, Pinot Gris - Australia 5.25 / 7.20 / 29.00
Pale in colour. Fresh and vibrant. Aromas of pear and passionfruit with citrus on the palate.

Rothschild Agneau Bordeaux Blanc - France 7.20 / 8.90 / 35.00
The palate is round and soft with peach, hints of jasmine and grapefruit.

NATURAL / LOW INTERVENTION

Fontana - Antonio Gismondi - Italy - 2023 7.85 / 10.40 / 44.25
Lemon and grapefruit citrus notes leading to riper stone fruit favours underpinned with a touch of salinity. Although this has the appearance of an orange wine this is in fact purely from the juice and not any skin contact.

Prom  th  e - Mikael Bouges - France -2023 9.10 / 12.75 / 54.25
Chenin Blanc grapes. White peach and spices with taut acidity and a delicate, honeyed quality, neatly balanced out with clean mineral notes.

Chez Charles - Noella Morantin - France - 2023 9.30 / 13.00 / 56.00
From 40- year old vines planted over clay and limestone the Sauvignon Blanc grapes are pressed then aged in old oak. The resulting wine has big aromas of lemon and lime but with a butteriness and a long finish.

Hannah - Le Chai Volant - France - 2024 8.90 / 12.30 / 53.00
80% Macabeu, 20% Carignan Blanc this copper coloured wine gives off aromas of medicinal herbs and wild flowers. Dense flavours of orange marmalade and mango skin, there is an acidity that is balanced out with a golden richness.

ROSE / ORANGE

125 / 175 / 750

Diamarine Provence Rosé - France

5.50 / 7.60 / 30.00

Pale pink with aromas of fresh fruit and citrus peel. Tangy on the palate with an elegant finish.

Santa Julia - Naturales Orange Chardonnay - Argentina - 2024

8.50 / 11.90 / 50.00

A low intervention unfiltered wine. Golden yellow with aromas of tropical fruit. Refreshing with a bold acidity.

Ho'oponopono - Patricia & Remi Bonneton - France

9.40 / 13.15 / 58.00

A low intervention wine from the Ardeche region of France. A maceration of Viogner, Marsanne & Roussanne, this is a bolder wine with a mouthfeel of tannins. Intense apricot with a herbal funky finish.

RED

125 / 175 / 750

Walt Pinot Noir - Germany

6.75 / 9.10 / 36.50

An elegant light fruity red. Aromas of strawberries and raspberries with gentle spice and anise on the palate.

Villa Blanche Piquepoul Noir - France

5.70 / 7.80 / 31.00

Ripe and juicy, with flavours of cherry, redcurrant and herbal spice. A great alternative to a traditional beaujolais.

Montepulciano d'Abruzzo Deg - Italy

5.20 / 7.30 / 29.00

Cherry, Blueberry & Blackcurrant blend with the floral notes of rose and violet.

Carlos Serres Rioja Reserva - Spain

7.90 / 11.00 / 45.00

From a 60ha vineyard in Haro, this is a typical Rioja Reserva. Cherry red in colour, there are aromas of mature black fruit, balsamic and sweet spice. The palate is silky and elegant with fine grained tannin and a persistent finish.

3 Passo Rosso - Italy

6.50 / 8.90 / 35.00

An organic wine involving a blend of Negroamaro and Syrah grapes. This wine has aromas of cherries, plums and blackberries with background of toasted oak. Full bodied but with moderate acidity that results in a long finish.

Villa Pani Barbera Appassimento - Italy

7.90 / 11.00 / 45.00

Ruby red in colour, this wine has aromas of ripe red berry fruit, vanilla and almonds. Rounded, full bodied and smooth on the palate, there are more flavours of ripe berry fruit but with a lovely bright freshness.

NATURAL / LOW INTERVENTION

Claret - Mikael Bouges - France - 2024

7.65 / 10.50 / 42.90

Smooth and soft. Fresh forest berries and a touch of iodine minerality with a briskness on the palate.

Cuvee Briand - Le Mazel - France - 2024

8.05 / 11.25 / 48.15

Labeled the perfect bistro wine the grange grapes straightaway pack a punch of blackberries up front giving way to notes of fennel and clove.

SPARKLING

125 / 750

Langlois - Cremant de Loire Blanc Brut - France

8.00 / 38.00

Complex aromas of peach and grapefruit lead into a fresh palate of orchard fruit with a honed intensity.

Silverhand Estate - Classic Brut - England

8.50 / 45.00

A blend of Chardonnay, Pinot Noir and Meunier grapes. A perfumed nose with hints of citrus and white fruits. Fresh and easy on the palate, with a creamy mousse and notes of honeysuckle, peach, citrus and a slight toasty note on the finish.

Méthode Ancestrale - Strange Kompanjie - South Africa - 2024

47.00

A delicate and vibrant Pet Nat style Grenache Rosé. Citrus fruit aromas with lightly yeasty. Bright and refreshing with tangy cherry and plum fruit balanced by crisp acidity.

La Bulle - Mikael Bouges - France - 2023

44.00

A delightfully more-ish Pet Nat. Wonderfully crisp and refreshing with hints of strawberry and the tart tang of rhubarb.

BEER

Bohemia Regent - Czech Pilsner Lager

(5.0%, 500ml)

6.50

Horsforth Brewery Trinity - Pale Ale

(4.4%, 440ml)

6.50

Horsforth Tiger Club - Hazy Pale Ale

(4.8%, 440ml)

6.50

Amity Brew Co, Red Lane - Modern Best Bitter

(4.2%, 440ml)

6.50

Horsforth Brewery Nightcrawler - Stout

(5.0%, 440ml)

6.75

ALCOHOL FREE

Watermelon Soda - can be served still or sparkling

5.00

Caraway & Anise Shrub - served with Soda (or AF Sparkling Chardonnay +2.00)

5.00

Pierre Zero Sparkling Rosé (200ml)

6.50

Pierre Zero Sparkling Chardonnay (200ml)

6.50

Bittersweet - An Aperol Spritz alternative - hints of bitter orange, citrus & herbs

5.00

English Garden - A Pimms alternative - hints of strawberry, mint & cucumber

5.00

Talonmore - A complex and fiery non-alcoholic spirit. Served over ice or with soda

5.00

Lyres Dry London Spirit - Gin alternative, served with tonic water.

5.00

Nirvana Bavarian Helles Lager – crisp, clean and refreshing

5.50

Nirvana IPA – citrus and pine hops, bitter and smooth

5.50