

# ELBOWS ON THE TABLE

## OFFERINGS

Home-cured hot salt brisket sandwich with raclette, dill pickles £12

Grilled cheese on sourdough with medley of cheeses and French mustard £10  
(add shredded salt beef £3)

Salt beef, Ogleshield cream cheese and Marmite on everything bagel £11

Mortadella, shitake mushrooms and gruyere £11

Chickpea, mustard and coriander on ciabatta with crispy veg (Vegan) £10

## SIDES

Classic gilda with Cantabrian anchovies (portion of 3) £5

Sausage in a bag £4  
(ask for current special)  
with English mustard

## ETHOS

Wherever possible, we use the best local produce. Our meat comes from Setchfields in Roundhay. Our kitchen knives come from Community Cutlery in Ilkley. Our cheese comes courtesy of the Courtydard Dairy and our bread is from Balterzen's in Harrogate. They're all wonderful, you should pay them a visit.

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## WINE

### SPARKLING & CHAMPAGNE

	125ml	75cl
<b>Crémant de Limoux Brut NV, 'Aimery', Sieur d'Arques</b> <i>FRANCE</i> The. Original. Sparkling.	7	34
<b>Crémant de Limoux Rosé Brut NV, 'Aimery', Sieur d'Arques</b> <i>FRANCE</i> OG. Champagne method. Rosé.	7.5	35
<b>Raboso Frizzante, Viticoltori Ponte</b> <i>ITALY</i> Sparkling red. Cherry. Perfumed. Try it.	6	28
<b>Bollinger Special Cuvée Brut NV</b> <i>FRANCE</i> Ab. Fab. Nuff said.		80
<b>Bollinger Rosé Brut NV</b> <i>FRANCE</i> Ab. Fab. But pink.		95

### WHITE

	175ml	250ml	75cl
<b>Pinot Blanc, Eugene Klipfel</b> <i>FRANCE</i> Green apple, pear, yellow plum, aperitif.	7.5	10.5	30
<b>Sauvignon Blanc, 'Inviniti', Lawson's Dry Hills (Organic, Certified Sustainable)</b> <i>NEW ZEALAND</i> Aromatic, pink grapefruit, passionfruit, zingy.	8	11	32
<b>Fiano Appasito, Boccantino</b> <i>ITALY</i> Almonds, citrus, fragrant, great length.			34
<b>Chenin Blanc, Millstream</b> <i>SOUTH AFRICA</i> Light, fresh, quince, pear.	6.2	8.5	25
<b>Gewürztraminer, Eugene Klipfel</b> <i>FRANCE</i> Exotic, floral, lychee, honeysuckle.			35
<b>Rioja Blanco, 'Finca de Oro', Bodegas del Medievo</b> <i>SPAIN</i> Innovative, modern, peardrops, refreshing.	6.5	9	26
<b>Mâcon Blanc, Vignerons des Terres Secrètes</b> <i>FRANCE</i> Expressive, balanced, orchard fruit, lemon zest.			38

See board for our seasonal wine specials  
125ml measure available for all wines served by the glass

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## WINE

### ROSÉ

	175ml	250ml	75cl
Rioja Rosado, Bodegas del Medievo <i>SPAIN</i> Pale, dry, summer fruit, easy drinking.	6.5	9	26
Henri Gaillard, Côtes de Provence Rosé <i>FRANCE</i> Classic, bone dry, delicate, red fruit.	8	11	32

### RED

	175ml	250ml	75cl
Cabernet Franc, 'Estate Premium', Alta Vista <i>ARGENTINA</i> Black cherry, cigar box, herbal, bottle-aged.			35
Saperavi, Schuchmann <i>GEORGIA</i> Chunky, intense, blackcurrant, blueberry (teinturier - ask!).	9.5	13	38
Valpolicella DOC, Cantina del Garda <i>ITALY</i> Red cherry, rose petal, green pepper, unique.			28
Cabernet Sauvignon, Hahn Family Estate <i>USA</i> Blackberry, cassis, vanilla, complex.			42
Old Vine Zinfandel, 'Boneshaker', Hahn Family Estate <i>USA</i> Juicy, powerful, red berry, spice.			45
Pinot Noir, Peter & Peter <i>GERMANY</i> Light-bodied, youthful, red fruit, incredible value.	6.5	9	26
Malbec, 'Aruma', Bodegas Caro, Domaines Barons de Rothschild <i>FRANCE</i> Cassis, violet, chocolate, iconic.	10	13.5	40
Vinho Tinto (Castelão-Cabernet), Lazy Bones <i>PORTUGAL</i> Black grape, blueberry, earthy, approachable.	6.2	8.5	25

[drinkaware.co.uk](http://drinkaware.co.uk) for the facts | PLEASE DRINK RESPONSIBLY

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