

# Starters

**HOME CURED SALMON, WHITBY CRAB,  
DUCK YOLK PURÉE ,WILD GARLIC & SEA HERBS.**

**£9.00**

*WE RECOMMEND A GLASS OF ALBARIÑO, RAMS BAIXAS, SPAIN. BIN NO.32*

**AVOCADO MOUSSE,  
GOATS' CURD, HERB OIL, CANDIED NUTS & SOURDOUGH CROUTONS**

**£7.00**

*WE RECOMMEND A GLASS OF SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND. BIN NO. 2*

**SEA BREAM, SQUID INK PASTA,  
BROWN CRAB KETCHUP, LEMON PURÉE & SEMI DRIED TOMATOES.**

**£8.00**

*WE RECOMMEND A GLASS OF RIOJA BLANCO, VINA PALACIEGO. BIN NO. 32*

**THREE CUT PORK & PISTACHIO TERRINE -  
SHOULDER, HOCK AND BELLY.  
DATES, QUAIL SCOTCH EGG, PICKLED GREEN BEANS & PARSLEY SALAD.**

**£8.00**

*WE RECOMMEND A GLASS OF BEAUJOLAIS VILLAGES, MANOIR DU CARRA. BIN NO. 54*

**SHIBDENS POSH PRAWN COCKTAIL**

**£12.00**

*WE RECOMMEND A GLASS OF ROSE, SOMONTANO, MONTE SIERRA SPAIN. BIN NO.4138*

**CHICKEN LIVER PARFAIT  
& CHICKEN SKIN BUTTER, SOURDOUGH,  
TOMATOE & HENDERSON RELISH.**

**£8.00**

*WE RECOMMEND A GLASS OF PORT, WIESE & KROHN RUBY PORT.*

**STEAMED MUSSELS  
CURLY KALE, BACON, HOUSE CIDER & WHOLEMEAL BREAD.**

**£8.00**

*WE RECOMMEND A GLASS OF THATCHERS GOLD CIDER*

**SHIBDEN BREAD  
PICCALILLI , OLIVE OIL, BALSAMIC**

**£6**

*WE RECOMMEND A GLASS OF SHIBDEN ALE*

**HOMEMADE SOUP OF THE DAY**

**£6**

# Mains

**TRIO OF RYAN ATKINSON<sup>1</sup> YORKSHIRE LAMB,  
RUMP, BREAST & CUTLET,  
AUBERGINE FONDANT, POMODORINA TOMATOES & BLACK OLIVES.**

WE RECOMMEND A GLASS OF RESERVA RIOJA OYON, SPAIN BIN NO. 56  
£19.00

**DUCK BREAST & LEG MEAT CRISPY PIE,  
POACHED RHUBARB, CHERRIES AND CONFIT POTATOES.**

WE RECOMMEND A GLASS OF PINOT NOIR MARLBOROUGH, NEW ZEALAND. BIN NO. 58  
£19.00

**BRAISED RIB OF BEEF, SLOW COOKED TOPSIDE, PANCETTA,  
BABY ONIONS, WILD NETTLE MASH &  
ROASTED MARROWBONES.**

WE RECOMMEND A GLASS OF CHOCOHOLOC, DARLING, SOUTH AFRICA BIN NO. 59  
£20.00

**COD, MISO GLAZE, SESAME SEEDS, BOK CHOY,  
CRAB AND SHRIMP PANCAKE.**

WE RECOMMEND A GLASS OF KLIPPENKLOP CHENIN BLANC. BIN NO. 1  
£18.00

**CURRY SPICED MONKFISH,  
BRAISED BABY GEM,  
VERMOUTH SAUCE, STEAMED AND PICKLED MUSSELS,  
SEA HERBS & SHELLFISH OIL.**

WE RECOMMEND A GLASS OF RIOJA BLANCO, VINA PALACIEGO BIN NO. 35  
£19.00

**SEA BASS, ASPARAGUS, DUCK EGG YOLK PURÉE,  
SAUTÉED POTATOES & GARDEN RADISHES.**

WE RECOMMEND A GLASS OF PICPOUL DE PINES, CAVE DE L'ORMARINE BIN NO. 23  
£20.00

**STEAMED MUSSELS, CURLY KALE, BACON,  
HOUSE CIDER & WHOLE MEAL BREAD.**

SUGGESTED - GLASS OF THATCHERS GOLD CIDER  
£15.00

**CLASSIC PISSALADIERE, RED ONION MARMALADE,  
MOZZARELLA & ROCKET. V**

WE RECOMMEND A GLASS OF ZINFANDEL ROSE, LODI REGION , CALIFORNIA BIN NO. 4137  
STARTER £7 MAIN £15

**SWEET POTATO & QUINOA FRITTERS, CAULIFLOWER PURÉE,  
CHAR & BAKED COURGETTE. V**

WE RECOMMEND A GLASS OF SANGIOVESE, PUGLIA, ITALY BIN NO. 13  
STARTER £7 MAIN £15

**BAKED & MARINATED AUBERGINES,  
POMODORINA TOMATOES, PASTA & GRATED PARMESAN. V**

WE RECOMMEND A GLASS OF RESERVA RIOJA, CYNON SPAIN. BIN NO. 56  
STARTER £7 MAIN £15

**BEER BATTERED SCOTTISH HADDOCK,  
DRIPPING FAT CHIPS, MUSHY PEAS,  
HOME MADE TARTAR SAUCE, LEMON & BITS.**

WE RECOMMEND A GLASS OF PROSECCO  
£14

## *Sides*

CAULIFLOWER AU GRATIN

GARDEN PEAS WITH BACON

PURPLE SPROUTING BROCCOLI WITH SHAVED PARMESAN

BABY NEW POTATOES WITH TRUFFLE BUTTER

HERITAGE TOMATOES & ONION SALAD.

DRIPPING FAT CHIPS

SKINNY FRIES

£3.50

# *Desserts*

**QUEEN OF PUDDINGS, BAKED CUSTARD, CAKE,  
AGED JAM & ITALIANO MERINGUE.**

£6

**RHUBARB BAKED ALASKA**

£6

**PLATE OF CHOCOLATE,  
FONDANT, COCO SORBET, WHITE CHOCOLATE TUILES &  
DARK CHOCOLATE SAUCE.**

£7

**LEMON TART, RASPBERRY SORBET, MACAROONS.**

£7

**STICKY TOFFEE PUDDING,  
SALTED CARAMEL ICE CREAM, STOUT AND TOFFEE SAUCE.**

£7

**SHARING PLATE FOR TWO OF SHIBDEN DESSERTS.**

£15

**PETIT FOURS**

£5

## *Dessert Cocktails*

**ESPRESSO MARTINI,  
VODKA, COFFEE LIQUEUR & ESPRESSO**  
£7.00

**BAILEYS COCONUT ICE,  
BAILEYS & MALIBU OVER ICE WITH MILK.**  
£6.50

## *Pudding Wines*

**MOSCATO – PANTELLERIA PASSITO DI' PANTELLERIA BIN 96**

CARLO PELLEGRINO 11 - ITALY  
BOTTLE 37.5CL £24.95, 50ML GLASS £3.45

**RIESLING NOBLE LATE HARVEST BIN 95**

MELLIFERA JORDAN ESTATE 10 – S.AFRICA  
BOTTLE 37.5CL £29.90, 50ML GLASS £4.25

**SEMILLON & SAUVIGNON – MONBAZILLACN BIN 97**

DE GRANGE NEUVE CASTAING 07 - FRANCE  
BOTTLE 37.5 CL £22.95 50ML GLASS £2.45

**PETIT MANSENG – MOELLEUX 'CARTE BLEU' GASCONY BIN 98**

DOMAINE DE MISELLE 11 - FRANCE 37.5CL  
BOTTLE £24.50 50ML GLASS £1.75

**TRY A GLASS OF BRONTE LIQUEUR,  
WORKS EXCEPTIONALLY WELL WITH CHOCOLATE**  
25ML GLASS £3.80

# *Cheese*

## **GOURMET MENU OF YORKSHIRE ARTISAN CHEESE**

**3 CHEESES FOR £8.15 OR**

**6 CHEESES FOR £13.50**

**ADD A SLICE OF OUR DELICIOUS HOMEMADE FRUIT CAKE £1.50**

### **HAWES SMOKED WENSLEYDALE**

A HARD CRUMBLY YOUNG CHEESE MADE AT THE WORLD FAMOUS HAWES DAIRY IN NORTH YORKSHIRE

### **BARNCLIFFE BRIE**

A HAND CRAFTED SOFT MOULD RIPENED CHEESE, MADE AT BARNCLIFFE MILL, SHELLEY IN HUDDERSFIELD.

### **PEXOMMIER**

A SOFT CHEESE BASED ON THE OLD FRENCH COULOMMIERES MADE BY THE PEXTENEMENT CHEESE COMPANY IN TODMORDEN

### **YELLISONS GOAT CHEESE**

THE CHEESE IS HANDMADE BY THE AGRIGG FAMILY ON THE YELLISON FARM WHICH IS BASED IN SKIPTON, NORTH YORKSHIRE.

### **DEVILS ROCK BLUE**

NAMED AFTER A ROCK FORMATION JUST ABOVE THE FARM AND BASED ON THE SOFT ITALIAN CHEESES SUCH AS DOLCELATTE.

EACH CHEESE IS MATURED FOR 4 WEEKS AS IT GROWS A BLUE RIND. IT PROVIDES A FULL FLAVOURED, QUITE STRONG ADDITION TO THE CHEESE BOARD.

### **YORKSHIRE TASTY**

A HAND MADE, HARD PRESSED CHEESE MADE USING PASTEURIZED COWS MILK. WRAPPED IN MUSLIN & TURNED TWICE WEEKLY DURING ITS 4 MONTH MATURING PERIOD GIVING A MEDIUM TO STRONG FLAVOUR..

IT IS VEGETARIAN SUITABLE.

# *Port*

**WIESE & KROHN AMBASSADOR RUBY PORT**

**50ML GLASS £3.00**

**WIESE & KROHN COLHEITA 1997 VINTAGE PORT**

**50ML GLASS £4.20**

**MADEIRA LEACOCKS ST JOHN**

**50ML GLASS £3.40**

# Coffee

**CAPPUCCINO, CAFÉ LATTE, CAFÉ MOCHA**  
£3.50

**ESPRESSO £2.00 – DOUBLE £3.00**

**ADD VANILLA, CARAMEL OR HAZELNUT 40P**

## **POT OF TEA**

**ENGLISH BREAKFAST, DARJEELING, EARL GREY, FRUIT INFUSION**  
£3.00

# Coffee Liqueurs

**FRESH GROUND COFFEE SERVED WITH YOUR SELECTION  
OF SPIRIT OR LIQUEURS AND TOPPED WITH A LAYER OF CREAM.**

**IRISH - IRISH WHISKEY  
MONKS - BENEDICTINE  
JAMAICAN – DARK RUM  
HIGHLAND – SCOTCH WHISKY  
CAFÉ ROYAL – FRENCH BRANDY  
RUSSIAN - VODKA  
CALYPSO – TIA MARIA  
- COINTREAU  
COFFEE FLING - DRAMBUIE  
BAILEYS HOT CHOCOLATE**

**£5.95**

# Brandy

**CALVADOS BOULARD**

25ML GLASS £4.05

**JANNEAU ARMAGNAC VSOP**

25ML GLASS £5.50

**CHATEAU MONTIFAUD XO**

25ML GLASS £7.10

**HINE ANTIQUE XO**

25ML GLASS £11.80

**HENNESSY XO**

25ML GLASS £11.50

**REMY MARTIN XO**

25ML GLASS £13.80

## **GRAPPA**

**A CLASSIC DIGESTIVO 25ML GLASS £3.95**