

STOREHOUSE

KITCHEN

BRUNCH & DAYTIME SPECIALS

served from 10.30am to 5pm

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| toasted english muffin with two poached eggs & hollandaise sauce | | tarte flambee - baked flatbread tart with lardons, crème fraiche, gruyere and onions with seasonal leaves | £9.95 |
| benedict - honey roast ham | £7.50 | | |
| florentine - spinach | £7.50 | storehouse club sandwich - breaded chicken breast, smoked streaky bacon, monterey jack, gem lettuce, caesar dressing on sourdough with skinny fries | £9.95 |
| royale - smoked salmon | £8.50 | | |
| french toasted brioche | | yorkshire ramen with a miso and mushroom broth, crispy tofu and seasonal wild succulents | £9.00 |
| guacamole & poached eggs | £8.50 | | |
| smoked streaky bacon & maple syrup | £7.50 | sweet potato hash, smoked paprika, chilli, fried egg | £8.50 |
| omelette arnold bennet - three egg omelette, flaked smoked haddock, hollandaise with seasonal leaves, warm sourdough | £9.75 | | |
| mangalitsa pork white pudding, fried egg and fresh truffle | £9.95 | | |
| tartiflette - pan baked potato, lardons, onions & reblochon cheese with warm sourdough | £9.50 | | |
| smoked salmon and spinach mac'n'cheese | £9.95 | | |

rostis

crispy, pan fried potato rosti topped with the following:

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| creamed garlic mushrooms, parmesan, white truffle oil | £9.50 |
| fillet steak and smoked salmon, bearnaise sauce | £13.95 |

main menu available from 12pm onwards

STARTERS

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|---|-------|---|-------|
| pressing of chicken, mushroom and leek, caramelised artichoke | £7.75 | east coast fish soup, wild fennel seeds, rouille | £8.50 |
| spaghetti vegetables, nettle pistou, truffle | £8.00 | baked queen scallops gratin, courgette chutney | £9.50 |
| twice baked yellison goats cheese soufflé, beetroot, pickled grapes | £9.00 | pea panna cotta, lamb sweetbreads and tongue, morel cream | £9.00 |

MAINS

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| rabbit and black pudding suet pudding, steamed greens, red wine sauce | £14.50 |
| seafood lasagne, lobster bisque, lovage and gruyere crumb | £17.00 |
| king oyster mushroom, gnocchi, salsify, seasonal succulents, fermented ramson fruits | £15.50 |
| chicken kiev, caesar salad, aspen fries | £15.00 |
| roast fillet of cod, judas ear and hen of the woods mushrooms, rock samphire broth, saffron potato | £17.00 |
| filo tart, seasonal glazed vegetables, caramelised cauliflower, roast beets | £14.75 |
| mangalitsa pork burger, yorkshire relish, gem lettuce, monterey jack, babaganoush, brioche bun, fries | £14.00 |

GRILLS

all of our meat is sourced from selected yorkshire farms, char grilled and served with roast field mushroom, hand cut chips, green beans and your choice of sauce

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|--|--------|
| rump steak 10oz | £19.00 |
| rib eye steak 10oz | £24.50 |
| fillet steak 8oz | £28.00 |
| barnsley chop | £18.00 |
| spatchcock lemon and thyme marinated poussin | £16.50 |
| <i>sauces: béarnaise • peppercorn • bordelaise</i> | |
| chateaubriand, roast field mushrooms, caesar salad, béarnaise, hand cut chips (for two to share) | £60.00 |

SIDES

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| hand cut chips | £3.00 |
| skinny fries | £3.00 |
| sourdough | £2.50 |
| caesar salad | £3.50 |
| roast mushrooms | £3.50 |
| steamed greens | £3.50 |
| mac'n'cheese | £4.00 |
| aspen fries - skinny fries with black pepper, parmesan and truffle oil | £3.75 |

PUDDINGS

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|---|-------|---|--------|
| strawberry cheesecake, elderflower | £7.25 | white chocolate brulee, blueberries | £7.50 |
| rhubarb soufflé, vanilla sauce | £7.75 | selection of artisan cheese with celery crisps and seasonal chutney | £10.50 |
| apple and acorn cake, blackcurrant sorbet | £7.25 | | |

ALLERGEN INFORMATION

Some dishes can be prepared gluten free, please ask. All of our food is prepared in a kitchen where nuts, gluten, dairy & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available.

WHITE WINE

| | Bottle | 250ml | 175ml |
|--|--------|--------|-------|
| 1. Vina Mariposa, Blanco, Galicia, Spain A crisp & refreshing dry white wine with lime citrus & apple notes | £18.95 | £6.35 | £4.25 |
| 2. Sauvignon Blanc, Reserve St. Marc, Languedoc, France Crushed leaf & ripe citrus fruits on the nose lead to intensely refreshing flavours on the palate | £21.95 | £7.35 | £4.95 |
| 3. Pinot Grigio, Nao Nis, DOC 2018, Veneto, Italy Classic Pinot Grigio, dry & bright. This wine wafts a perfume of wildflowers & acacia | £23.50 | £7.95 | £5.35 |
| 4. Rioja Blanco, Seleccion, Sonsierra, Spain Notes of green apple & pear & some hints of grapefruit zest make this wine light & refreshing | £25.00 | £8.50 | £5.75 |
| 5. Chardonnay/Viognier, Les Gres, Pays d'Oc, France Medium bodied, soft & juicy with tropical fruit, melons & the Viognier adds hints of peach | £26.50 | £8.95 | £6.00 |
| 6. Trebbiano d'Abruzzo DOC, Colle Corviano, Italy Refreshingly ripe fruit & gentle acidity with an intense bouquet of peaches & quince | £28.50 | £9.95 | £6.50 |
| 7. Sauvignon Blanc, Roundstone, Marlborough, New Zealand Vibrant & fresh with lifted aromas of concentrated green fruits, grass & gooseberry | £30.00 | £10.50 | £6.95 |
| 8. Albarino, Bodegas Calazul, Rias Baixas, Spain Lemon green wine, with golden hues, clear & bright with intense fruit flavours | £31.00 | £11.00 | £7.00 |
| 9. Riesling, Solitar, S.A. Prum, Mosel, Germany A vibrant fresh bouquet of exotic fruits. Great acidity on the palate, spice & minerals on the finish | £34.00 | £11.50 | £7.75 |
| 10. Gruner Veltliner, Fedespiel Terrassen, Domaine Wachau, Austria Crunchy acid & some floral notes give this wine a breath of intrigue. Great with Asian cuisine | £37.00 | | |
| 11. Lugana, Vigneto la Conchiglia, Citari, Lombardy, Italy Straw yellow in colour, delicate hints of soft fruits, full, rich, elegant & refined | £39.00 | | |
| 12. Chardonnay, Morning Fog, Wente, California, USA A beautiful expression of Chardonnay with aromatics of lemon curd, peach skin & vanilla | £41.00 | | |
| 13. Sauvignon Blanc, Isabel Estate, Marlborough, New Zealand N.Z. Sauvignon at its best! Lush aromas of Kaffir lime leaf & elderflower explode from the glass | £45.00 | | |
| 14. Quincy, Vieilles Vignes, Domaine Tremblay, Loire Valley, France Like Sancerre?? Then you will most definitely like this. Old vine Loire Valley Sauvignon at its best | £50.00 | | |
| 15. Chablis 1er Cru, Les Fourneaux, Domaine de Meuliere, Burgundy, France Lovely honey & almond characters along with a distinctive savoury fennel finish | £65.00 | | |

ROSE

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| 16. Pinot Grigio Blush, Nao Nis, Veneto, Italy A fresh, fruity & dry rose with pleasing summer berry flavours. Fill your boots | £21.00 | £7.15 | £4.75 |
| 17. Picpoul Rose, Foncalieu, Coteaux-d' Enserune, France A great alternative to Provence Rose & a great partner to shellfish & salads | £26.50 | £8.95 | £6.00 |
| 18. Cinsault, Grenache & Syrah, Terrasses Rose, Chateau Pesquie, Ventoux, Rhone, France Lovely spice notes of ground cinnamon & clove dusted over strawberry & raspberry fruit | £32.00 | £11.15 | £7.25 |

SPARKLING & CHAMPAGNE

| | Bottle | Glass |
|---|--------|-------|
| 36. Prosecco, Il Caggio, Botter, Veneto, Italy A smooth mousse & subtle wild apples exude from the palate with a refreshing lift on the finish | £25.00 | £6.00 |
| 37. Champagne Thienot N.V, Brut This contemporary Champagne combines finesse, fruit & freshness with a spring-like bouquet | £50.00 | |
| 38. Champagne Thienot Rose, N.V. A delicious rose Champagne driven by red fruits with a distinctive, delicate aromatic style | £70.00 | |
| 39. Nyetimber Classic Cuvee, Multi-Vintage, Brut A palate of honey, almond, pastry & baked apples gives it a hint of decadence. Intense yet delicate, elegant yet complex | £50.00 | |

RED WINE

| | Bottle | 250ml | 175ml |
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| 19. Vina Mariposa Tinto, Galicia, Spain Softly textured, with juicy berry flavours & a delicious freshness on the palate | £18.95 | £6.35 | £4.25 |
| 20. Pinotage, Simonsvlei, Paarl, South Africa A medium bodied wine with ripe plum, berry & coffee flavours. A modern style of Pinotage | £23.50 | £7.95 | £5.35 |
| 21. Tempranillo, Cabernet, Merlot, Aga Tinto, Bodegas Arcaya, Navarra, Spain Boasts lush mellow strawberry & gentle smoky vanilla, notes of mulberry & fennel add interest | £24.00 | £8.00 | £5.45 |
| 22. Malbec, Chacabuco, Los Haraldos, Mendoza, Argentina Smoky tannins, raspberry, plum & cassis flavours alongside a dose of aromatic wood & spice | £25.50 | £8.60 | £5.85 |
| 23. Montepulciano d'Abruzzo DOC, Colle Corviano, Italy A fruity warmth, with sour-cherry, hints of juicy plum, liquorice, black olive a touch of spice | £27.50 | £9.25 | £6.95 |
| 24. Jaen, Touriga Nacional & Alfrocheiro, Quinta da Correio, Quinta dos Roques, Dao, Portugal Ruby colour, with an intense bouquet of berries & pine needle. Soft tannins & a nice finish | £29.50 | £10.50 | £6.95 |
| 25. Cabernet Sauvignon, Reserva, Casas del Bosque, Rapel Valley, Chile Ample flavours of redcurrant, plum & bramble. Hints of cinnamon & espresso bean | £31.00 | £11.00 | £7.00 |
| 26. Sangiovese, Merlot, Osa Maremma, Fattoria Querciarossa, Tuscany, Italy A gutsy, rustic, red. Warm spicy nose with ripe fruits & notes of tobacco & dried figs | £33.50 | £11.25 | £7.55 |
| 27. Rioja Reserva Tinto, Sonsierra, Rioja, Spain Elegant balsamic notes with a spiciness. Hints of dark fruits with a slight aroma of toast | £34.00 | £11.50 | £7.75 |
| 28. Shiraz, Scruffy's, Nugen Estate, New South Wales, Australia A rich, intense, full bodied wine with sweet spice & black pepper notes on the nose & the palate | £35.00 | | |
| 29. Zinfandel, Beyer Ranch, Wente, California, USA A rich, robust, peppery style of Zinfandel with lots of juicy fruit & a luxurious velvety texture | £39.50 | | |
| 30. Chateau Maurac, Haut Medoc, Bordeaux, France Notes of liquorice & a hint of leather, its supple, velvety texture is a pure expression of Bordeaux | £42.00 | | |
| 31. Syrah, Grenache, Mouvedre, Full Stop Rock, Newton Johnson, Hermanus, South Africa Brooding black fruits, are laced with pepper & topped with sweet floral notes from the Grenache | £50.00 | | |
| 32. Hermandad Blend, Familia Falasco, Mendoza, Argentina A wine that smacks of elegance. Made from Malbec, Cabernet Sauvignon, Merlot & Petit Verdot | £55.00 | | |
| 33. Pinot Noir, Santenay Vieilles Vignes, Thomas Morey, Burgundy, France The epitome of class & elegance. Soft & gentle with a wonderful perfume in a delicate frame | £65.00 | | |

PUDDING WINE

| | ½ Bottle | 100ml |
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| 34. Muscat de Frontignan, Chateau Payrade, Frontignan, Languedoc-Roussillon, France A golden coloured, raisin rich wine that has a succulent, honeyed aftertaste | £35.00 | £5.15 |
| 35. Red Muscadel, Nuy Winery, Worcester, South Africa Layers of cranberries & mulberries with a nose of rooibos, raisins & a distinct muscat-spice | £35.00 | £5.15 |

PORT

| | ½ Bottle | 100ml |
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| Niepoort Ruby Dum This youthful ruby has bags of red cherry & plum fruit & is ideal for pairing with hard cheese | £25.00 | £7.50 |
| Niepoort Tawny Dee Brick red/tawny in colour, with delicate nutty aromas & a hint of dried fruits | £25.00 | £7.50 |

Wine by the glass is also available in 125ml measures, please ask.