EVENING MENU

5:30pm - 8:30pm Wednesday to Saturday

The OLD LIQUOR – STORE

STARTERS/SMALL SNACKS

Lindisfarne oyster, shallot vinegar, Tabasco, lemon (limited availability)	**4.50/19.00(six)**
Marinated Gordal olives (ve)	**5.00**
Malted milk bread, whipped brown butter, smoked salt (v)	**6.00**
OLS jalapeño poppers, rose harissa mayo (ve)	**7.00**
Yorkshire reared lamb kofta, fermented pepper, tahini yoghurt	**8.00**
Deep fried whitebait, dill pickle & mustard ketchup	**8.00**
Butcher's pork pie, picalilli, cornichons	**9.00**
Shell-on king prawns, vadouvan butter, samphire	**12.00**
Smoked poacher fondue, beer onions, pickled chilli, cornbread (v)	**12.00**
Roast chicken & smoked ham hock soup, sherried shimeji, sage 'n' onion dumpling	**12.00**
Pumpkin & marjoram gnocchi, toasted seed & kale pesto, roasted grelot onions (ve)	**12.00**
Duck liver parfait, sloe gin & damson, duck fat fried bread	**14.00**
Warm whisky cured salmon, cod's roe, leek & potato, cockle 'popcorn', kohlrabi, soused cucumber & caviar	**14.00**

MAINS/LARGER DISHES

Barnsley lamb chop, sticky red cabbage, aged fat 'anna', carrot, pea & mint gravy	**28.00**
Crapaudine beetroot & spinach ragu, tagliatelle, gorgonzola, courgette & black garlic 'fritti' (v/ve on request)	**18.00**
Sea bass, cauliflower, verjus grapes, watercress pistou, hasselbacks, brown shrimp & hazelnut butter	**26.00**
Handmade venison haunch pie, brown butter & thyme mash, honey roasted parsnip, Guinness gravy (limited availability)	**18.00**
Pork ribeye, hispi, black pudding & braised shoulder, fennel, dill, sauce 'charcuterie'	**26.00**
8oz steak burger, bone marrow burger sauce, american cheese, dill pickles, shredded lettuce & onion, spiced fries (add streaky bacon for **£1.50**)	**18.00**
Baked oyster mushroom & haricot blanc 'cassoulet', malt baked celeriac, savoy cabbage, rosemary fougasse (ve)	**21.00**
Cumberland sausage ring, roast onion gravy, bubble 'n' squeak, peppered stump	**17.00**
Market fish dish of the day, (see specials board)	**Market Price**

SIDES

Skin on fries (ve)	**5.00**
Estrella battered onion rings (ve)	**5.00**
Seasonal greens, salted butter (v)	**5.00**
Soft herb & mixed leaf salad, dijon vinaigrette (v)	**5.00**
Triple cooked chips, rosemary salt (ve)	**5.50**
Brown butter mash (v)	**5.50**
Truffle & parmesan fries	**6.00**
Triple cooked chips, garlic & parsley butter (v)	**6.00**
Chianti braised red cabbage (v)	**6.00**
Baked leek & Isle of Mull cheddar gratin (v)	**7.00**
Smoked bacon & juniper creamed hispi cabbage	**7.00**

PLEASE INFORM US OF ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS SO WE CAN PROVIDE YOU WITH ALLERGEN INFORMATION OR ALTERNATIVES

(v) = vegetarian (ve) = vegan

An optional 12.5% service charge will be automatically added to the bill.

Please note we only accept card payments.

EVENING MENU DESSERTS

5:30pm - 8:30pm Wednesday to Saturday

The OLD LIQUOR – STORE

DESSERTS

Casa Luker & vanilla bean panna cotta, peaches in amaretto, raspberry, roasted almond florentine (v) **8.00**

Dark chocolate & smoked sea salt marquise, sticky ginger cake, poached Victoria plums, crème fraiche (v) **10.00**

Truffle honeyed Tunworth on toast, apricot & armagnac jam, smoked almonds (v) **14.00**

Today's cheese selection, please ask your server to see our dedicated cheese menu.

DESSERT WINES

Chateau Vari, **Monbazillac**, Bergerac, France, 75ml **8.00**

Buitenverwachting, **Noble Late Harvest Muscat**, South Africa, 75ml **10.00**

Diemersdal, **Noble Late Harvest Sauvignon Blanc**, South Africa, 75ml **10.00**

Graham's LBV Port, Portugal, 75ml **7.00**

Graham's Tawny Port, Portugal, 75ml **12.00**

COCKTAILS

Cosmo, lime vodka, triple sec, cranberry, super citrus **10.00**

Spicy Margarita, jalapeño tequila, chilli liqueur, triple sec, mango, super citrus **12.50**

Amaretto Sour, amaretto, bourbon, super citrus, gomme **12.50**

Espresso Martini, vodka, coffee liqueur, licor 43, espresso **11.00**

Negroni, gin, campari, vermouth, orange peel **12.50**

Old Fashioned, bourbon, demerara sugar, bitters, orange peel **11.00**

For our full cocktail range, please ask to see our dedicated drinks menu.

BRANDY

Maxime Trijol VS, **Cognac**, France, 50ml **10.50**

Hine VSOP, **Cognac**, Frace, 50ml **12.00**

Seven Tails, **Blend**, France, 50ml **12.50**

Marquis de Montesquiou XO, **Armagnac** France, 50ml **19.00**

Comte de Lauvia, **Armagnac**, France, 25ml **14.00**

Magloire VSOP, **Calvados**, France, 50ml **9.00**

GRAPPA

Grappa Julia Morbida, Italy, 50ml **7.00**

Nardini Grappa Bianca, Italy, 50ml **10.00**

Bepi Tosolini Grappa di Moscato Selezione, Italy, 50ml **12.00**

Montanaro Grappa di Moscato, Italy, 50ml **14.00**

WHISKY

Wild Turkey 101 Bourbon, USA, 50ml **9.50**

Teeling Small Batch, Ireland, 50ml **9.00**

Filey Bay Flagship, Yorkshire, UK, 50ml **15.00**

The Glenlivet Founder's Reserve Blend, Scotch, 50ml **11.00**

Talisker 10, Scotch, 50ml **11.50**

Dalwhinnie 15, Scotch, 50ml **14.00**

Fuji Single Blended, Japan, 50ml **12.50**

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