

SNACKS

£6.50 Each or 3 for £17.95

NOCELLARA OLIVES
Garlic & Herb Oil (VE) (GF)

CRISPY BRIE WEDGES
Chilli Jam (V)

BREADED WHITEBAIT
Tartare Sauce

LIGHT THE FUSE

CREAM OF LEEK & POTATO SOUP £8.95
Chive Oli, Warm Sourdough (V) (GFA)

WARM GOATS CHEESE £10.95
English Beetroots, Black Olive Tapenade, Toasted Pine Nuts (V) (GF)

CHICKEN LIVER PARFAIT £10.95
Toasted Hazelnuts, Bitter Orange Chutney, Brioche Toast

SMOKED MACKEREL PÂTÉ £10.95
Marinated Cucumber, Pickled Radish, Horseradish Cream, Sourdough Toast (GFA)

CLASSIC PRAWN COCKTAIL £11.95
Marie Rose Sauce, Gem Lettuce, Tomato, Cucumber, Farmhouse Brown Bread (GFA)

MOULES MARINIÈRE £11.95
Café De Paris Butter, Warm Sourdough (GFA)

HAM HOCK TERRINE £12.50
Crispy Hen's Egg, Pineapple Ketchup, Glazed Pineapple (GFA)

SOURDOUGH SANDWICHES

Served Daily until 5pm

Served with Salad Garnish & Yorkshire Crisps. Gluten Free Bread is available.

VINTAGE CHEDDAR £12.50
Balsamic Onions, Rocket, Pickled Red Onions (V) (GFA)

FARMHOUSE HAM £13.50
Mustard Mayo, Rocket, Dill Pickles (GFA)

SMOKED SALMON £13.95
Dill Cream Cheese, Marinated Cucumber (GFA)

CIABATTA PANINIS

Served Daily until 5pm

Served with Salad Garnish & Yorkshire Crisps. Gluten Free Bread is available.

MOZZARELLA £11.95
Basil Pesto, Sweet Pickles (V) (GFA)

TANDOORI CHICKEN £12.95
Tikka Masala Mayo, Pickled Jalapeños (GFA)

ROAST BEEF £13.95
Welsh Rarebit, Balsamic Onions, Pickled Red Onions

STONEBAKED PIZZAS

Add Garlic & Herb Crust Dipper for £2.50

MARINARA £14.95
Italian Tomatoes, Basil, EVO Oil (VE)

MARGHERITA £15.95
Italian Tomatoes, Mozzarella, Basil, EVO Oil (V)

GOATS CHEESE £16.95
Italian Tomatoes, Goats Cheese, Mozzarella, Balsamic Onions, Black Olives

PEPPERONI £17.95
Italian Tomatoes, Pepperoni, Salami, Mozzarella

NDUJA £17.95
Italian Tomatoes, Spicy Nduja, Fennel Sausage, Mozzarella, Pickled Jalapeños

START THE FIRE

GUY FAWKES FAMOUS STEAK & ALE PIE £22.50
*Proper Chips or All Butter Mash, Bourguignon Garnish, Red Wine Gravy
Cooked to order, please allow 30 minutes cooking time – It's worth the wait!
Add Mushy Peas for £1.95*

SMOKED HADDOCK FISHCAKE £22.50
'Chowder' Sauce, Poached Hen's Egg, Crispy Leeks, Dill Oil

BEER-BATTERED HADDOCK £21.95
*Proper Chips, Tartare Sauce, Mushy Peas, Grilled Lemon
Add Bread & Butter for £1.95*

FARMHOUSE VENISON SAUSAGES £19.95
All Butter Mash, Parsnip Purée, Red Wine Gravy, Crispy Kale

PORT & ORANGE GLAZED CONFIT DUCK LEG £25.95
All Butter Mash, Hispi Cabbage, Duck Fat Crumb, Madeira Jus (GF)

SMOKED CHICKEN CAESAR SALAD £18.95
Gem Lettuce, Anchovies, Parmesan Shavings, Caesar Mayo, Garlic & Herb Croutons (GFA)

TRUFFLE MAC & CHEESE £18.95
Aged Cheddar Crust, Garlic & Herb Ciabatta (V)

PEA & MINT RAVIOLI £18.50
Vegan Herb Butter, Blackened Shallots, Toasted Pine Nuts (VE)

FROM THE GRILL

Burgers served in a Brioche Bun with Salad & Skinny Fries.
Upgrade to Truffle & Parmesan Fries for £2.50

'BONFIRE' BEEF BURGER £20.95
Monterey Jack, Streaky Bacon, Chipotle Mayo, Dill Pickles

CHICKEN MILANESE BURGER £19.95
Basil Pesto, Charred Lemon Mayo, Aged Parmesan, Pickled Red Onions

CRISPY FETA BURGER £19.95
Hot Honey Mayo, Cucumber & Mint Yoghurt, Dill Pickles (V)

PERI-PERI CHICKEN LEG £18.95
Proper Chips, Peri-Peri Mayo, House Slaw (GFA)

PORK TOMAHAWK £21.95
Proper Chips, Cowboy Butter, House Slaw (GFA)

10OZ PICANHA STEAK £28.50
8OZ SIRLOIN STEAK £34.95
*Café De Paris Butter, Proper Chips, Steak Garnish (GFA)
Add Peppercorn, Béarnaise or Red Wine Sauce for £3.50*

ON THE SIDE

SKINNY FRIES £5.50 (VE) (GFA)

PROPER CHIPS £5.95 (VE) (GFA)

TRUFFLE & PARMESAN FRIES £6.95 (GFA)

HONEY GLAZED CARROTS £5.95 (V) (GF)

MARINATED GREEN BEANS £6.50
Garlic & Herb Butter (V) (GF)

BLACKENED HISPI CABBAGE £6.95
Garlic Butter, Duck Fat Crumb

LET IT BURN

STICKY TOFFEE PUDDING £10.50
Butterscotch Sauce, Honeycomb, Clotted Cream Ice Cream (V)

BLOOD ORANGE CRÈME BRÛLÉE £10.95
Poached Rhubarb, Rhubarb Gel, Ginger Sable Biscuit

54% CHOCOLATE MOUSSE £10.95
White Chocolate 'Blondie', Salted Caramel Ganache, Candied Pecans, Vanilla Ice Cream (GF)

MADAGASCAN VANILLA PANNA COTTA £10.95
Lemon Curd, Macerated Strawberries, Biscuit Crumb, Lemon Sorbet (GF)

AFFOGATO £7.50
Espresso Shot, Madagascan Vanilla Ice Cream (V) (VEA) (GF)

SAUCES

PEPPERCORN SAUCE £3.50 (GF)

BÉARNAISE SAUCE £3.50 (V) (GF)

RED WINE GRAVY £3.50 (GF)

CONSPIRATOR'S MENU

Available Monday to Friday until 5 pm.
£24.95 for 2 Courses, £29.95 for 3 Courses.
(Excludes Bank Holidays)

LIGHT THE FUSE

CREAM OF LEEK & POTATO SOUP
Chive Oil, Warm Sourdough (V) (GFA)

CHICKEN LIVER PARFAIT
Toasted Hazelnuts, Bitter Orange Chutney, Warm Brioche

SMOKED MACKEREL PÂTÉ
Marinated Cucumber, Pickled Radish, Horseradish Cream, Sourdough Toast (GFA)

START THE FIRE

FARMHOUSE VENISON SAUSAGES
All Butter Mash, Parsnip Purée, Red Wine Gravy, Crispy Kale

BEER-BATTERED FISH & CHIPS
4oz Haddock, Proper Chips, Tartare Sauce, Mushy Peas, Grilled Lemon

SMOKED CHICKEN CAESAR SALAD
Gem Lettuce, Anchovies, Parmesan Shavings, Caesar Mayo, Garlic & Herb Croutons (GFA)

PEA & MINT RAVIOLI
Vegan Herb Butter, Blackened Shallots, Toasted Pine Nuts (VE)

LET IT BURN

STICKY TOFFEE PUDDING
Butterscotch Sauce, Honeycomb, Clotted Cream Ice Cream (V)

BLOOD ORANGE CRÈME BRÛLÉE
Poached Rhubarb, Rhubarb Gel, Ginger Sable Biscuit

AFFOGATO
Espresso Shot, Madagascan Vanilla Ice Cream (V) (VEA) (GF)

SUNDAY ROAST

Available every Sunday from Midday until it's gone!
*Served with a Yorkshire Pudding, Roast Potatoes, All Butter Mash,
Honey Glazed Carrots & Parsnips, Braised Red Cabbage,
Seasonal Greens & Red Wine Gravy*

Choice of:

21 DAY AGED RUMP OF YORKSHIRE BEEF £23.95

PORCHETTA 'CUMBERLAND SAUSAGE' STYLE £22.95

ROASTED CHICKEN SUPREME £21.95

VEGAN CHEESE, LEEK & POTATO PIE £21.95 (VE)

*If you have a food allergy or any dietary requirements,
please inform a member of staff upon ordering.*

KEY: (V) - Vegetarian, (VE) - Vegan, (VEA) - Vegan Available,
(GF) - Gluten Free, (GFA) - Gluten Free Available

*There will be a 12.5% discretionary service charge added to your bill. 10% will go to our team,
and 2.5% will go towards the upkeep of our Grade 1 & 2 listed buildings.*

WHITE WINE

	175ml	250ml	Bottle
SAUVIGNON BLANC, OCARINA, CHILE <i>House</i> Juicy tropical notes are well balanced with a refreshing kick of acidity	£7.95	£10.50	£28.50
CHARDONNAY, POCKETWATCH, AUSTRALIA A light & vibrant Chardonnay, showing citrus & Yellow plum aromas	£7.95	£10.50	£28.50
PINOT GRIGIO, PONTE, VENETO, ITALY Very light & neutral, revealing just a hint of green fruit	£7.95	£10.50	£28.50
SAUVIGNON BLANC, CLOUD ISLAND, NEW ZEALAND Fresh & Juicy with tropical fruit flavours and zingy acidity	£9.25	£12.00	£34.00
SANCERRE, RAIMBAULT-PINEAU, CUVÉE PRESTIGE, LOIRE, FRANCE <i>Guido's Favourite</i> Bone-dry and mineral-driven, with zesty lemon, grapefruit, green apple, and a crisp lingering finish	£9.75	£13.50	£40.00
CHENIN BLANC, FRANSCHHOEK CELLAR 'LA COTTE MILL', SOUTH AFRICA Bright and fruity, with ripe pear, stone fruit, citrus, and a refreshing finish			£30.00
RIOJA BLANCO, FINCA DE ORO, SPAIN Fresh, clean & youthful with attractive apple & pear drop aromas			£32.00
VINHO VERDE, ADEGA DE MONÇÃO, PORTUGAL Light and crisp, with citrus, green apple, and refreshing minerality			£35.00
PICPOUL DE PINET, LANGUEDOC, FRANCE A dry & light-bodied white wine that has a good balance of fruit & freshness			£40.00
BACCHUS, BALFOUR LIBERTY'S, KENT, ENGLAND Fresh and aromatic, with elderflower, citrus, gooseberry, and a crisp dry finish			£40.00
GAVI, TERRE DEL BAROLO, PIEDMONT, ITALY Crisp, dry white wine, light & elegant with a long nutty finish			£55.00

SPARKLING WINE

	125ml	Bottle
PROSECCO EXTRA DRY DOC, TERRE DEL DOGE, VENETO, ITALY Immediate fruity notes, particularly apple, complemented by hints of citrus	£8.00	£36.00
GUY FAWKES HOUSE CHAMPAGNE NV, FRANCE Rich in style with notes of brioche, toast and dried fruit		£58.00
TAITTINGER BRUT RESERVE NV, REIMS, FRANCE Toasty and biscuity on the nose with a good weight of fruit in the mouth		£75.00
TAITTINGER PRESTIGE ROSE BRUT NV, REIMS, FRANCE Palish pink in colour with a powerful mousse. Good fruit on the palate		£80.00

RED WINE

	175ml	250ml	Bottle
MERLOT, AIMERY, FRANCE <i>House</i> Marked leafy Cabernet aromas, with soft supple tannins on the palate	£7.95	£10.50	£28.50
SHIRAZ, POCKETWATCH, AUSTRALIA Mid-full bodied Shiraz with a good intensity of black cherry & blackberry fruit	£7.95	£10.50	£28.50
RIOJA, FINCA DE ORO, SPAIN Complex mid bodied red wine, showing dark fruit, spice & oak aromas	£8.95	£11.50	£32.00
MALBEC, DEAD MAN'S DICE, MENDOZA, ARGENTINA Deep & vibrant with an intense nose of plum, damson & dark chocolate	£9.25	£12.00	£36.00
CÔTE-DU-RHÔNE VILLAGES, CHÂTEAU COURAC, FRANCE <i>Guido's Favourite</i> A knockout wine, floral, fruit & spice aromas with a rich & robust mouthfeel	£9.50	£12.95	£38.00
PINOT NOIR, CYCLES GLADIATOR, CALIFORNIA, USA A youthful blast of raspberry & red cherry fruit defines this lightish-bodied red			£40.00
PRIMITIVO, TRULLI SALENTO IGP, PUGLIA, ITALY Youthful & appealing on the nose with lots of ripe red fruit			£40.00
MÉDOC, DOMAINES BARONS DE ROTHSCHILD (LAFITE), BORDEAUX, FRANCE Cabernet Sauvignon & Merlot Blend with complex red fruits, sweet spices & liquorice			£55.00
BAROLO, TERRE DEL BAROLO, ITALY Full-bodied and structured, with dark cherry, plum, spice, and smooth earthy tannins			£55.00

ROSE WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSATO, PONTE, VENETO, ITALY <i>House</i> A fresh & youthful off-dry wine that has a lovely rose petal pink colour	£7.95	£10.50	£28.50
ZINFANDEL ROSE, JACK & GINA, CALIFORNIA, USA Medium-sweet with delicious red fruit flavours & plenty of lively acidity	£7.95	£10.50	£28.50
CÔTES DE PROVENCE, HENRI GAILLARD, FRANCE Dry and refreshing, with strawberry, citrus, peach, and delicate floral notes			£35.00



SCAN TO ORDER TO YOUR TABLE

Download the Fat Badger App & Sign Up to Fat Badger Rewards for Exclusive Perks