

## 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. 8% will go directly to our team, and 4.5% will go towards the upkeep of our Grade 1 & 2 listed buildings.*

**WHITE WINE**

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

**SPARKLING WINE**

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

**RED WINE**

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

**ROSE WINE**

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



**SCAN TO ORDER TO YOUR TABLE**

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