SNACKS

£6.50 each or 3 for £17.95

NOCELLARA OLIVES
Garlic & Herb Oil (ve) (gf)

BEETROOT HUMMUS
Garlic & Herb Pitta (ve) (gfa)

CRISPY BRIE WEDGES
Cranberry Sauce (v)

IBERICO BABY CHORIZO
Red Wine & Honey

LIGHT THE FUSE

BUTTERNUT SQUASH SOUP £8.95
Crème Fraîche, Warm Sourdough (ve) (gfa)

WARM GOAT'S CHEESE £10.95
English Beetroots, Black Olive Tapenade, Toasted Pine Nuts (v) (gf)

CHICKEN LIVER PÂTÉ £10.95
Red Onion Chutney, House Pickles, Brioche Toast (n)

ATLANTIC PRAWN COCKTAIL £11.95
Marie Rose Sauce, Gem Lettuce, Tomato, Cucumber, Farmhouse Bread (gfa)

BUTTERMILK FRIED CHICKEN £10.95
BBQ Sauce, Buttermilk Ranch, Pickled Pink Onions

QUEEN SCALLOP THERMIDOR £13.50
Tarragon & Mustard Sauce, Gruyère Cheese, Farmhouse Bread

LUNCH - SANDWICHES

Served Daily until 5pm

Sandwiches served with Yorkshire Crisps & Salad Garnish. Gluten-free bread is available

MOZZARELLA PANINI £12.50
Basil Pesto, Sun-dried Tomato, Pickled Red Onions (v) (gfa)

BEER-BATTERED FISH BUTTY £12.95
Tartare Sauce, Dill Pickles, Toasted Brioche

YORKSHIRE HAM £12.95
Monterey Jack, Mustard Mayo, Dill Pickles

ROAST BEEF PANINI £13.50
Welsh Rarebit, Red Onion Chutney, 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)

GOAT'S CHEESE £16.50
Italian Tomatoes, Mozzarella, Sun-dried Tomatoes, Red Onion Chutney, Black Olives (v)

PEPPERONI £17.95
Italian Tomatoes, Pepperoni, Mozzarella

TANDOORI CHICKEN £17.95
Italian Tomatoes, Mozzarella, Pickled Jalapenos

SHARERS

HONEY & ROSEMARY BAKED CAMEMBERT £17.95
Garlic & Herb Flatbread, Red Onion Chutney, Sun-dried Tomatoes, Dressed Rocket (v) (gfa)

GUY FAWKES PLOUGHMAN'S £24.95
Pork Pie, Bratwurst Sausage, Yorkshire Ham, Brie Wedges, Artisan Bread, Red Onion Chutney, Piccalilli, House Pickles

START THE FIRE

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

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

VENISON & JUNIPER SAUSAGES £20.95
All Butter Mash, Braised Red Cabbage, Crispy Kale, Red Wine Gravy

BUTTER CHICKEN CURRY £19.95
Tandoori Chicken, Butter Tomato Sauce, Saffron Rice, Garlic Naan Bread, Mango Chutney

SLOW-COOKED LAMB SHANK £27.95
All Butter Mash, Roasted Root Vegetables, Buttered Kale, Red Wine Jus (gf)

PAN-ROASTED SEA BASS £23.95
Crushed New Potatoes, Tenderstem Broccoli, Shrimp & Caper Butter Sauce

FOUR CHEESE MAC & CHEESE £18.95
Aged Cheddar, Mozzarella, Red Leicester, Parmesan, Garlic & Herb Ciabatta (v)

MALAYSIAN SATAY SALAD £15.95
Pak Choi, Lime Cabbage, Cucumber, Pickled Carrots, Satay Dressing, Crispy Noodles, Toasted Peanuts (ve) (gf) (n)
Add Tandoori Chicken for £2.95

CHARGRILL

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

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

BUTTERMILK CHICKEN BURGER £19.95
BBQ Mayo, House Slaw

HOT HONEY HALLOUMI BURGER £19.95
Chilli Jam (v)

10OZ RUMP STEAK £27.95
10OZ SIRLOIN STEAK £36.95
Café de Paris Butter, Proper Chips, Garlic Mushroom, Grilled Tomato, Dressed Rocket (gfa)
Add Peppercorn Sauce, Blue Cheese Sauce or Red Wine Sauce for £3.50

SAUCES

PEPPERCORN SAUCE £3.50 *(gf)*

YORKSHIRE BLUE CHEESE SAUCE £3.50 *(v) (gf)*

RED WINE GRAVY £3.50 *(gf)*

ON THE SIDE

SKINNY FRIES £5.50 *(ve) (gfa)*

PROPER CHIPS £5.95 *(ve) (gfa)*

TRUFFLE & PARMESAN FRIES £6.95 *(gfa)*

BUTTERED NEW POTATOES £5.95 *(v) (gf)*

HOUSE SALAD £5.95 *(v) (gf)*

SEASONAL GREENS £5.95 *(v) (gf)*

LET IT BURN

APPLE & CINNAMON CRUMBLE £8.95
Spiced Crumble, Proper Custard or Vanilla Ice Cream

STICKY TOFFEE PUDDING £9.95
Butterscotch Sauce, Honeycomb, Salted Caramel Ice Cream (v)

WARM CHOCOLATE BROWNIE £9.95
Boozy Cherries, Vanilla Ice Cream (gf)

WHITE CHOCOLATE & COFFEE TIRAMISU £9.95
Coffee Cream, Boozy Sponge, White Chocolate Crémeux

ORANGE POSSET £8.95
Spiced Shortbread (v)

SELECTION OF NORTHERN BLOC ICE CREAMS - £2 PER SCOOP
Ask your server about today's flavours

CONSPIRATOR'S MENU

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

LIGHT THE FUSE

BUTTERNUT SQUASH SOUP
Crème Fraîche, Warm Sourdough (ve) (gfa)

WARM GOAT'S CHEESE
English Beetroots, Black Olive Tapenade, Toasted Pine Nuts (v) (gf)

BUTTERMILK FRIED CHICKEN
BBQ Sauce, Buttermilk Ranch, Pickled Pink Onions

START THE FIRE

VENISON & JUNIPER SAUSAGES
All Butter Mash, Braised Red Cabbage, Crispy Kale, Red Wine Gravy

BEER-BATTERED 4OZ HADDOCK
Proper Chips, Tartare Sauce, Mushy Peas, Grilled Lemon

FOUR CHEESE MAC & CHEESE
Aged Cheddar, Mozzarella, Red Leicester, Parmesan, Garlic & Herb Ciabatta (v)

CHICKEN MAYALSIAN SATAY SALAD OR VEGAN SATAY SALAD
Pak Choi, Lime Cabbage, Cucumber, Pickled Carrots, Satay Dressing, Crispy Noodles, Toasted Peanuts (gf) (n)

LET IT BURN

STICKY TOFFEE PUDDING
Butterscotch Sauce, Honeycomb, Salted Caramel Ice Cream (v)

WARM CHOCOLATE BROWNIE
Boozy Cherries, Vanilla Ice Cream (gf)

ORANGE POSSET
Spiced Shortbread (v)

If you have a food allergy or any dietary requirements, please inform a member of staff upon ordering. Prices are inclusive of VAT.

KEY: *(v) - Vegetarian, (ve) - Vegan, (vea) - Vegan Available, (gf) - Gluten Free, (gfa) - Gluten Free Available, (n) - Contains Nuts*

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
SAUVIGNON BLANC, OCARINA, *CHILE* *House* *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* *Guido's Favourite* *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* *House* *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* *Guido's Favourite* *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 youhtful 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* *House* *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