

Our Food, our philosophy

Delicious - First and foremost our food is always delicious! We achieve this by using what's grown in your area, bringing you the best of Yorkshire straight from the farm. We aim to intrigue, entice, elevate great produce and most importantly leave you satisfied.



BRING THE SPARKLE SEE THE MAGIC

Local - As we grow as a small business, so does our network of local providers, producers and growers. By working alongside other independent small businesses we are helping reduce the carbon footprint of your food. Working closely and where we can, we bring you great produce directly from farm to plate. This helps us guarantee the quality of our products and delivers exceptional freshness and flavour. Championing the champions of great UK products is just part of our passion. We currently source over 75% of ingredients and products from Yorkshire, and are always aiming to improve this!

Sustainable - When we say sustainable, we don't mean delivering you the same product time and time again. We mean working towards sourcing 90% or more of our menu from sustainable, and locally sourced UK growers and producers. We mean delivering you the finest ingredients while reducing our impact on the planet.

Choose from the menu as you please or ...

2 courses - £19 including your choice of one side

3 courses - £24 including your choice of one side



A taste from Yorkshire

A little sharer for you to start ...

Roast thyme Yorkshire Beetroot, topped with Wensleydale cheese, roast garlic and black pudding crumb (V)

or

Yorkshire Potato and haggis croquettes, served with Reet Yorkshire chutney (V)

£7.25

Pizza

Made in Ripon, Yorkshire, with a 48 hour fermented dough, individually hand pressed then topped with sauce and baked.

All our pizzas and topping are **vegetarian** friendly and come topped with a mix of mozzarella and cheddar

Fiorentina - A tomato base topped with an egg, spinach and bacon bits finished with homemade herb oil, topped with fresh rocket, and a twist of black pepper

£11.50

The Classic - A tomato base topped with slow cooked baby vine tomatoes, fresh basil and a little extra cheese finished with a drizzle of homemade garlic oil, and a twist of fresh black pepper

£11.00

Mightier than Meat - A tomato base topped with Wicked chorizo, meatless balls, bacon bits, red onion, finished with drizzle of homemade chilli oil and a twist of black pepper

£12.50

Sides

Ciabatta Garlic Bread - £2.75

Seasonal salad - £2.00

Homemade coleslaw - £1.50

Homemade hummus - £1.00

Something Sweet

Yorkshire cream creme brulee, with Yorkshire rhubarb and a homemade Yorkshire Parkin Biscuit.

£6.50



Allergy Warning

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat