

TAKEAWAY DRINKS MENU



CHAMPAGNE & SPARKLING

Cava Brut NV, marques de Lares, Almendralejo, Spain	£14.5
Cremant de Bourgogne, Vitteaut-Alberti, Burgundy, France	£20.5
Wiston, Brut NV, Sussex, England	£33
Nyetimber, Demi Sec, Sussex, England (vegan) (organic)	£41
Pol Roger, Brut Reserve, Champagne, France (vegan)	£47
Billecart Salmon, Rosé, Champagne, France	£70
Pol Roger, Blanc de Blancs, 2012, Champagne, France	£85

LIGHT & CRISP WHITE

Primordial Soup, Boutinot, Western Cape, South Africa	£9.5
Sauvignon Blanc, Stoneburn, Marlborough, New Zealand	£12.5
Passerina, Contesa, Caparrone, Italy	£13
Assyrtiko, Domaine Lyrarakis, Crete, Greece (vegan)	£15
Tokaji Dry Furmint, Chateau Megyer, Tokaji-Hegyalja	£15.5
Bacchus, Gifford's Hall Suffolk, England (vegan)	£19.5
Riesling 'Nussriegel', Oliver Zeter, Pfalz, Germany (vegan)	£20.5

AROMATIC & COMPLEX WHITE

Willowglen, De Bortoli New South Wales, Australia (vegan)	£10
Albariño Bernon, Aquitania, Rias Baixas, Spain (vegetarian)	£13
Torrentes, Quara Estate, Cafayette, Argentina (vegan)	£13
Pinot Gris, Famille Hugel, 2015, Alsace, France (organic)	£23.5
Sancerre, Cuvee Flores, Vincent Pinard, Loire, France	£24.5

RICH & FULL WHITE

Domaine De Nizas, Coteaux Du Languedoc Blanc, Languedoc, France	£17
Morning Fog, Wente, California, USA (vegan)	£17.5
The Money Spider, D'arenberg, McLaren Vale, Australia (vegan) (organic)	£17.5
Grenache Blanc, The Foundry, 2016, Paardeberg, South Africa (vegan)	£18.5
Verdelho "Maranoa", David Traeger 2013, Victoria, Australia	£23.5
Gem, Sauvignon Blanc 2009, Marlborough, New Zealand (vegan)	£28.5
Meursault, Domaine Matrot, 2015, Burgundy, France	£48

ROSÉ

Borsao, Clásico Rosado, Campo de Borja, Spain	£9.5
Pierre de Taille, Provence Rose, Provence, France	£13
Isle of Beauty, Two Rivers, Marlborough, New Zealand	£16.5
Scalabrone, Guado Al Tasso, Bolgheri, Tuscany, Italy	£19

SOFT & FRUITY RED

Montepulciano, Il Caggio, Abruzzo, Italy	£9.5
Three Cocked Hat, Little Wold Vineyard, Yorkshire, England (vegan)	£13.5
Chateau Bellevue, Morgon Les Charmes, Beaujolais, France (vegan)	£18
Mohua Pinot Noir, Peregrine Wines 2015, Central Otago, New Zealand	£20

SPICED & COMPLEX RED

Silver Myn, Zorgvliet, 2015, Banghoek, South Africa (vegetarian)	£10
Abraham & The Heretics, Stellenbosch, South Africa	£13.5
Villa Saint Roch Minervois 'QUARTET', Minervois, France	£19.5
Uterior Garnacha Parcella 6, Bodegas Verum, Castilla-La Mancha, Spain (vegan, organic)	£20
Matarromera Crianza, Ribera del Duero, Spain (vegan)	£22
Brunello Di Montalcino, Azienda Agricola QUERCECCHIO 2012, Tuscany, Italy	£35
Musar Red, Chateau Musar, 2002, Bekaa Valley, Lebanon (organic)	£38

RICH & POWERFUL RED

Monastrell, Bodegas Juan Gil, Jumilla, Spain (vegan) (organic)	£12
Bonarda 'Roble', Bodega Los Haroldos Agrelo, Mendoza, Argentina (vegetarian)	£13.5
Terrasses Rouge, Chateau Pesquie, AOC Ventoux, France	£19.5
Bogle Phantom, California, USA	£23
Hentley Farm Shiraz, Barossa Valley, Australia	£27
The Maitre D', Mollydooker, McLaren Vale, Australia (vegan)	£28.5
Amarone, Guerrieri Rizzardi, 2013, Veneto, Italy	£37

BEER & LAGER (bottle/can)

Birra Moretti	£3.5
Pilsner Desiderata	£3.2
Erdinger Weissbier	£3
Bad Kitty	£3
Yorkshire Terrier	£2.9
Magic Rock Highwire Grapefruit	£3
Fantasma	£3.2
Farmers Blonde	£2.8
Thistly Cross Cider Traditional	£2.7

GIN

Hedgerow Gin (50ml) & Fever Tree tonic (light available)	£6
Hedgerow Rhubarb and Raspberry (50ml) with Fever Tree tonic/giner ale	£6

TAKEAWAY FOOD MENU



PLEASE INFORM US OF ANY DIETARY REQUIREMENTS OR ALLERGIES UPON PLACING YOUR ORDER

V - vegetarian | N - nuts | M - mustard | C - celery
P - pasteurised | UP - unpasteurised | C - cow's milk | E - ewe's milk | G -

BOARDS & PLATTERS

DELI PLATTER £18.5

The ultimate Pairings offering (serves 2)

Your choice of three meats and three cheeses, an award winning pork pie, olives, small Haxby sour dough loaf, crackers, chutney and our favourite accompaniments (M, C)

Include Ibérico bellota ham as one of the meats + £5

YORKSHIRE BOARD £13.5

Yorkshire chorizo, Yorkshire Blue, King Richard III Wensleydale and an award winning pork pie. Served with a small Haxby sour dough loaf, crackers, chutney, local honey and our favourite accompaniments (M, C)

SPANISH BOARD £14.5

Serrano ham, Iberico Salchichon, Manchego and Picos blue cheese. Served with olives, a small Haxby sour dough loaf, chutney and our favourite accompaniments (M)

EXTRAS

HABAS FRITAS (fried & salted beans) £1.5

CORNICHONS (M) £1.5

SPANISH PORK SCRATCHINGS £2.5

BALSAMIC ONIONS £3

GORDAL OLIVES £3

HARISSA ALMONDS (N) £3.5

VOAKES PORK PIE (C) £2.5

SMALL HAXBY SOUR DOUGH LOAF (400G) £2.9

Something sweet...

TRIPLE CHOCOLATE & CARAMEL BROWNIE £3

SEA-SALTED CARAMEL MILLIONAIRES SHORTBREAD £3.2

TAKEAWAY CHEESE



Choose your cheese and/or charcuterie selection from the list

£3 for one item | £5.5 for two | £8 for three | £10.5 for four | £13 for five

Served with crackers, chutney and our favourite accompaniments (M)
Bread not included. Small Haxby sour dough loaf £2.9 (400g)

WOOKEY HOLE CAVE AGED CHEDDAR (C V P)

Rich, tangy and mature Farmhouse cheddar combined with earthy and nutty flavours

YORKSHIRE BLUE (C V P)

Hand crafted blue cheese made locally with a buttery texture and creamy taste

PICOS BLUE (C UP)

A strong, spicy Spanish blue with a smooth rich flavour, creamy texture, handwrapped in maple leaves

JUST JANE SMOKED (C V P)

Mature smoked cheddar with a beautiful strong flavour and creamy texture

KING RICHARD III WENSLEYDALE (C V P)

Made to an ancient recipe, gentle with milky, lemony notes

COMTE (C UP)

Aged for 18 months, this hard, fruity mountain cheese has a silky texture and a nutty, sweet flavour

TRUFFLE CHEDDAR (C V P)

Flecks of fine truffle are added to 12-month matured organic Cheddar, giving it a wonderfully nutty and earthy flavour

DELICE DE BOURGOGNE (C P)

Decadent, bloomy rind cheese from Burgundy made with triple cream. Brie on steroids

MANCHEGO (E P)

Semi cured, Spanish sheep's milk cheese aged in natural caves for a minimum of 90 days

YORKSHIRE FETTLE (E V P)

Yorkshire's version of feta. Handmade and hand-salted to encourage the piquant, lemony flavour and slightly crumbly texture

MOLUENGO GOATS (G UP)

Awarding-winning Spanish goat's milk log. Creamy under the rind and denser in the core with lactic and hazelnut flavours. Coated in vegetable ash rind

TAKEAWAY CHARCUTERIE



Choose your charcuterie and/or cheese selection from the list

£3 for one item | £5.5 for two | £8 for three | £10.5 for four | £13 for five

Served with crackers, chutney and our favourite accompaniments (M)
Bread not included. Small Haxby sour dough loaf £2.9 (400g)

YORKSHIRE CHORIZO

Moderately spicy chorizo made from Yorkshire pigs, seasoned with paprika & garlic

SPECK

Lightly smoked Italian cured ham enriched with a secret blend of herbs and spice for a delicate flavour

BRESAOLA

Air-dried, salted beef fillet aged for several months giving it a deep red colour. Lean and tender with a sweet smell

TRUFFLE SALAMI

A true gourmet experience. Cured with real pieces of Italian truffle for a fresher, fuller taste and amazing truffle aroma

MONTANEGRA IBÉRICO BELLOTA HAM (SUPPLEMENT £5)

The King of Hams. Cured for a minimum of three years, this shoulder has a deep and savoury flavour with a marbled fat and exquisite flavour. Hand carved, so please be patient.

SERRANO HAM RESERVA

Cured for up to 14 months. Soft and mild in texture with savoury notes

IBERICO SALCHICHON

A tapas favourite. This cured sausage is made from free roaming Iberian pigs and has a delightfully nutty taste that comes from a diet of grass and acorns