

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)

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)

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

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

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 Middy 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

Guy · Fawkes · Inn

WHITE WINE	175ml	250ml	Bottle
SAUVIGNON BLANC , OCARINA, <i>CHILE</i> <i>House</i> Juicy tropical notes are well balanced with a refreshing kick of acidity	£7.95	£10.50	£28.50
CHARDONNAY , POCKETWATCH, <i>AUSTRALIA</i> A light & vibrant Chardonnay, showing citrus & Yellow plum aromas	£7.95	£10.50	£28.50
PINOT GRIGIO , PONTE, VENETO, <i>ITALY</i> Very light & neutral, revealing just a hint of green fruit	£7.95	£10.50	£28.50
SAUVIGNON BLANC , CLOUD ISLAND, <i>NEW ZEALAND</i> Fresh & Juicy with tropical fruit flavours and zingy acidity	£9.25	£12.00	£34.00
SANCERRE , DOMAINE DE CHAINTRES, LOIRE, <i>FRANCE</i> <i>Guido's Favourite</i> Aromatic floral aromas of white blossom & grapefruit on the nose; the palate is refreshing & dry	£9.75	£13.50	£40.00
RIOJA BLANCO , FINCA DE ORO, <i>SPAIN</i> Fresh, clean & youthful with attractive apple & pear drop aromas			£32.00
PICPOUL DE PINET , LANGUEDOC, <i>FRANCE</i> A dry & light-bodied white wine that has a good balance of fruit & freshness			£40.00
GAVI , TERRE DEL BAROLO, PIEDMONT, <i>ITALY</i> Crisp, dry white wine, light & elegant with a long nutty finish			£55.00

ROSE WINE	175ml	250ml	Bottle
PINOT GRIGIO ROSATO , PONTE, VENETO, <i>ITALY</i> <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, <i>USA</i> Medium-sweet with delicious red fruit flavours & plenty of lively acidity	£7.95	£10.50	£28.50

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

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

SCAN TO ORDER

