

## *snacks and small plates*

- 3.5 lindisfarne oyster grilled with yuzu, chilli & brown butter
- 3.5 'hen's egg' - dale end cheddar, mushroom & px sherry
- 4.5 house sourdough, acorn dairy butter, gunpowder salt
- 5. onion seed flatbreads with smoked cardamom & parsnip mousse
- 6. brussels sprout manchurian
- 6. venison sausage 'thai style' with basil & shallot
- 8.5 heritage carrots, jalapeno & goats curd
- 10. salt-baked celeriac glazed in teriyaki with leeks & furikake
- 11. ceviche of wild brill - apple, wasabi & avocado
- 12. whitby crab with kohlrabi, bergamot & long pepper
- 12. grilled newfield brassicas, black truffle ponzu, mushrooms & duck egg
- 13.5 venison tataki - jerusalem artichoke, peanut & tamarind
- 14. poached chalk stream trout, mandarin, watercress, chestnut dukkah
- 15. bbq hanger steak with beetroot, cocoa & pistachio
- 15. pheasant yakitori - sesame & sansho pepper, red cabbage & pickled pear *\*may contain shot*
- 16. roast north sea cod with harlequin squash, spiced coconut & mussel broth

## *afters*

### *savoury...*

- 8. gorgonzola dolce with chicory, pink grapefruit & lemon thyme
- 10. baron bigod - wholegrain pancakes, beech mushroom & black truffle

### *sweet...*

- 3.5 warm whisky spiced milk, pineapple jam donut
- 9. apple custard bun with five spice, crème fraiche & coconut
- 9. baked cheesecake, candied clementine, bay leaf & poppy seed
- 10. 72% dark chocolate 'bauble' - parsnip, lime & cumin\*\*

*\*\*£4 of every bauble sold will be donated to myeloma uk, a cause close to skosh's heart.  
neil will double all proceeds raised.*

## Wine



(125ml) (375ml) (750ml)

### *sparkling...*

- / 20. / - prosecco bosco di gica, adami, veneto, italy, NV
- 6. / - / 30. durello spumante, palladiano, monti lessini, italy, NV
- 9.5 / - / 50. classic cuvee, furleigh estate, dorset, england, 2014

### *rose...*

- 5.6 / 14. / 28. pinot noir rose, villa wolf, pfalz, germany, 2018
- 7. / 17.5 / 35. la vigne en rose, domaine du monteillet, rhone, france, 2018

### *white...*

- 4.4 / 11. / 22. pé branco, herdade de esporao, alentejo, portugal, 2017
- 5.2 / 13. / 26. rioja blanco, vina real, rioja, spain, 2018
- 6. / 15. / 30. pecorino, poggio anima, abruzzo, italy, 2018
- 6.4 / 16. / 32. gruner veltliner, domaine krems, kremstal, austria, 2019
- 6.8 / 17. / 34. red slate riesling, ernst loosen, mosel wolf, germany, 2017
- 7.2 / 18. / 36. north coast viognier, cline, california, usa, 2018
- 7.6 / 19. / 38. albarino, left field, gisborne, new zealand, 2018

### *red...*

- 4.4 / 11. / 22. bardolino, cielo e terra, veneto, italy, 2018
- 5.4 / 13.5 / 27. old vine cinsault, percheron, western cape, south africa, 2018
- 6. / 15. / 30. frappato, santa tresa, vittoria, sicily, 2019 *\*served chilled*
- 6.8 / 17. / 34. bonarda, recoleta, mendoza, argentina, 2018
- 7.6 / 19. / 38. 'la folie' brouilly, domaine laurent martray, beaujolais, france, 2017



(50ml) (250ml)

### *sweet...*

- 3.6 / 16. moscatel de setubal, sivipa, portugal, 2015
- 3.6 / 16. auslese, hans tschida, burgenland, austria, 2017
- 3.6 / 16. 'rabbit' dry white port, niepoort, douro, portugal, NV
- 5.5 / 26. plum sake, akashi tai, japan, NV
- 5.5 / 26. late harvest malbec, susana balbo, mendoza, argentina, 2017

*ales...*

- 5.5 skosh/bad co 'lemongrass super pale'  
dishforth, 330ml, 4.5% **pale**
- 5.5 fourpure 'last train'  
london, 330ml, 5.1% **oatmeal stout**
- 5.5 treboom 'kettle drum'  
shipton, 500ml, 4.3% **best bitter**
- 6. roosters 'baby-faced assassin'  
knaresborough, 330ml, 6.1% **ipa**
- 6.5 innis & gunn 'blood red sky'  
edinburgh, 330ml, 6.8% **red beer**

*sharing bottle....*

- 14. estrella 'inedit damn'  
spain, 750ml, 4.8% **wheated lager**

*lager & cider...*

- 5. asahi  
japan, 330ml, 5% **lager**
- 5. freedom 'helles'  
staffordshire, 330ml, 4.8% **lager**
- 5.5 two tribes 'powerplant'  
london, 4.5% **gf lager**
- 5. hallets  
devon, 330ml, 5% **cider**
- 5.5 cornish orchards gold  
cornwall, 330ml, 5% **dry cider**

*seasonal cocktails...*

- 9. **skosh gin**  
*mandarin soda, orinoco bitters*
- 9. **elderberry vodka**  
*cassis, mint, durello spumante*
- 9.5 **mezcal & smoked apple**  
*poire william, ginger*
- 9.5 **filey bay whisky**  
*chestnut, white chocolate*

*teas & coffees...*

**our loose leaf teas are supplied by the birdhouse in sheffield and are priced at 3.5 per pot, suitable for 1-2 people...**

english breakfast

earl grey

organic sencha

lapsang

gen mai cha

formosa oolong

pure rooibos

yorkshire rhubarb

peppermint

**our organic & fairtrade coffee is supplied by lonton's at barnard castle and is served in a traditional filter style. priced at 2.5 per person, we believe this is the purest form in which to enjoy our chosen blend...**

blue monday – full bodied/classic

*soft drinks...*

2. fever tree tonic  
fever tree slimline tonic

2.5 coke  
diet coke

2.5 fruit juice  
*orange*  
*apple*  
*cranberry*  
*pineapple*

3. karma organic soft drinks  
*karma cola*  
*lemony lemonade*  
*'gingerella' ginger ale*

4.5 non-alcoholic cocktails  
*virgin mary*  
*apple, ginger & mint*  
*sea buckthorn & mandarin*