

# MENU

### **NIBBLES**

Homemade caramelised onion hummus with sourdough bread. (V,VE).	£6.50
Crispy chicken bites served with sweet chilli sauce.	£6.50
Cauliflower fritters served with cumin and mint yogurt sauce. (V,VE).	£6.50
Chorizo, squid and potato fritters with saffron aioli. (V).	£6.50
Pan fried Gyozas with soy sauce dip. (Meat or veg option).	£6.50

# **STARTERS**

Made for sharing, honey harissa baked camembert served with slices of sourdough. (GF option available).	£16
Duck and orange parfait served with fig chutney and sourdough. (GF option available).	£9
Thai fish cake, cucumber salad and sweet chilli sauce.	£9.50
Goat cheese brulee, beetroot relish and sourdough. (V) (GF option available).	£9
Homemade soup of the day, served with rustic bread and whipped herb butter. (V) .	£8
Crispy Thai king prawns with a sweet chilli sauce.	£9.50
Mushroom and butternut squash risotto. (V,VE). S £9 - L	£16.50

### SIDES

Choose from our selection at £4 each. Steak sauce £3 Mash, fries or chips – plain or salt and pepper option available. Seasoned vegetables. Tomato & onion salad with balsamic glaze. Steak sauce - Harrogate blue cheese or diane sauce.

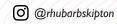
### **MAINS**

Slow roasted Beef Daube, mash, chantenay carrots, baby onion, pancetta and mushroom jus. (GF option available) (£6 dinner supplement charge).	£21
8oz Ribeye steak, homemade chips, beef tomato, mushroom, and salad with balsamic glaze. (GF) (£8 dinner supplement charge).	£25
10oz tandoori bacon chop, parmesan chunky homemade chips and tenderstem broccoli. (GF available) (£6 dinner supplement charge).	£20
Roasted pork belly with crackling, fondant potato, kale and apple jus. (GF available) (£6 dinner supplement charge)	£20
Chicken roulade filled with spinach, mushroom and cheese served with sweet potato puree and roasted seasonal vegetables. (GF available).	£19
Pan roasted cod, confit jersey royals, pancetta, kale and lemon. (GF available).	£19
Steak mushroom and ale pie, mash, mushy peas, crispy onions and gravy.	£20
Chicken, leek and bacon pie, hand cut chips, garden peas and gravy.	£20
Three cheese pie and onion pie, hand cut chips, garden peas and gravy. (V).	£20
Fish pie topped with mash and side of garden peas.	£20
Beer battered haddock, hand cut chips, mushy peas, homemade tartar and lemon wedge.	S £15.50 L £19.50
8oz beef smashed burgers, served with crispy bacon, fries and beetroot and carrot slaw.	£18.50
Buttermilk fried chicken burger served with crispy bacon, fries and beetroot and carrot slaw.	£18.50

Vegan wild mushroom burger with kale, mango chutney £17.50

served with fries and beetroot and carrot slaw. (V,VE).

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# MENU

# **SALADS**

### All served with pitta strips.

£18	Thai noodles – choice of prawns, halloumi or chicken. Served with egg noodles, strips of cucumber, carrot, lemon grass, cashews and a side of sweet chilli sauce.
£15.50	Beetroot and goats cheese salad served with walnuts, lambs lettuce, rocket, green apple and a balsamic vinaigrette. (Served warm).
£15.50	Classic Chicken Caesar salad served with anchovies, crutons, caesar dressing, cos lettuce and parmesan shavings. (Served warm).
£15.50	Vegan Chickpea Quinoa Argugula salad with lemon garlic dressing. (V,VE).

# **SANDWICHES**

Served between 12pm - 2.30pm All sandwiches served in white ciabattas with fries and slaw.

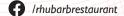
Fried crispy chicken sandwich. (Served warm).	£13
Classic BLT. (Served warm).	£13
Beer battered haddock. (Served warm).	£13
Smoked Salmon and crème fraiche, rocket salad.	£13
Chestnut mushroom, leek and sage stuffing with sweet cranberry jelly, spinach and vegan garlic mayonnaise. (V,VE).	£13

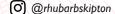
# **DESSERTS**

Sticky toffee pudding, vanilla pod ice cream and sticky toffee sauce.	£9
Lemon panna cotta, crunchy pistachio crust and mint and berry compote.	£8.50
Chocolate brownie served warm, with praline pecan ice cream and chocolate sauce. (Vegan, GF option avail	<b>£8</b> able).
Rhubarb and apple crumble with custard.	£8
Yorkshire parkin with rhubarb, crystallized ginger and custard.	£9
Irish cream chocolate mousse with ginger biscuit.	£8.50
Cheese board – selection of 3 local cheeses, crackers, grapes, walnuts and chutney. (£5 dinner supplement charge).	£15

# MINI DESSERTS WITH COFFEE OR TEA

Sticky toffee pudding with coffee or tea.	£9.95
Rhubarb and apple crumble with coffee or tea.	£9.95
Mini brownie with coffee or tea.	£9.95





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