

# MENU

## NIBBLES

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

## STARTERS

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

## SIDES

Choose from our selection at <b>£4</b> each. Steak sauce <b>£3</b>
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).	<b>£21</b>
8oz Ribeye steak, homemade chips, beef tomato, mushroom, and salad with balsamic glaze. (GF) (£8 dinner supplement charge).	<b>£25</b>
10oz tandoori bacon chop, parmesan chunky homemade chips and tenderstem broccoli. (GF available) (£6 dinner supplement charge).	<b>£20</b>
Roasted pork belly with crackling, fondant potato, kale and apple jus. (GF available) (£6 dinner supplement charge)	<b>£20</b>
Chicken roulade filled with spinach, mushroom and cheese served with sweet potato puree and roasted seasonal vegetables. (GF available).	<b>£19</b>
Pan roasted cod, confit jersey royals, pancetta, kale and lemon. (GF available).	<b>£19</b>
Steak mushroom and ale pie, mash, mushy peas, crispy onions and gravy.	<b>£20</b>
Chicken, leek and bacon pie, hand cut chips, garden peas and gravy.	<b>£20</b>
Three cheese pie and onion pie, hand cut chips, garden peas and gravy. (V).	<b>£20</b>
Fish pie topped with mash and side of garden peas.	<b>£20</b>
Beer battered haddock, hand cut chips, mushy peas, homemade tartar and lemon wedge.	S <b>£15.50</b> L <b>£19.50</b>
8oz beef smashed burgers, served with crispy bacon, fries and beetroot and carrot slaw.	<b>£18.50</b>
Buttermilk fried chicken burger served with crispy bacon, fries and beetroot and carrot slaw.	<b>£18.50</b>
Vegan wild mushroom burger with kale, mango chutney served with fries and beetroot and carrot slaw. (V,VE).	<b>£17.50</b>

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## SALADS

*All served with pitta strips.*

Thai noodles – choice of prawns, halloumi or chicken. **£18**  
Served with egg noodles, strips of cucumber, carrot, lemon grass, cashews and a side of sweet chilli sauce.

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). **£15.50**

## 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 available). **£8**

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**