

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.	£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 fg 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)	£21
8oz Ribeye steak, homemade chips, beef tomato, mushroom, and salad with balsamic glaze. (GF) (£8 dinner supplement charge).	£25
Roasted pork belly with crackling, fondant potato, kale and apple jus. (GF available)	£20
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 served with fries and beetroot and carrot slaw. (V,VE).	£17.50

MENU

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**