

All Day Dining Menu

Served Daily in our Bar, Lounge or Restaurant.

Light Bites - £6.5 Each | 3 For £17

Selection Of Bread, Balsamic Vinegar & Olive Oil, Yorkshire Butter (GFO)

Mixed Olives Accompanied with Sundried Tomatoes (VE, GFO)

Homemade Chili Cheese Bites, Sour Cream, Spring Onions (V)

Buttermilk Chicken Tenders, Siracha & Lime Aioli

Wild Mushroom Arancini, Blue Cheese Sauce (GFO)

Battered Mussels, Garlic & Chive Mornay Sauce

Starters

BBQ Pulled Pork Flatbread, Crispy Duck Egg & Spring Onions - **£8.5**

Haddock & Cheddar Cheese Fishcake, Charred Corn Relish, Crispy Capers (GFO) - **£8.5**

Confit Duck Terrine, Spiced Plum Chutney, Mini Brioche & Pickled Kohlrabi (GFO)- **£9.5**

Soup Of the Day Savory Scone, Yorkshire Butter (V, GFO) - **£7**

Beetroot Carpaccio Accompanied by Pressed Golden Beetroot, Candied Walnuts, Brioche, Balsamic Glaze, and a Blue Cheese & Maple Crumb (GFO) - **£8**

(V) Vegetarian | (VE) Vegan | (GFO) Gluten-Free Option available on Request

Please advise your server of any **ALLERGIES** or **DIETARY REQUIREMENTS** before placing your order. While every effort is made to accommodate dietary needs, our kitchen manages all major allergens and cross-contamination may occur. A full allergen guide is available upon request.

Sandwiches & Salads (Available Until 5pm)

Available Until 5:00pm | Served with House Salad, Slaw & A choice of Triple-Cooked Chips or Skin-On Fries

BLT Crispy Maple Bacon, Tomato, Baby Gem, Mayonnaise, Toasted Farmhouse Bread (GFO) - **£15**

Club Sandwich - Charred Chicken Breast, Bacon, Shredded Gem, Sliced Tomato Mayonnaise Toasted Farmhouse Bread (GFO) - **£18**

Smoked Salmon & Cream Cheese, Brioche Bun, Rocket & Balsamic (GFO) - **£14.5**

Yorkshire Cheddar Pan Toastie Mornay Sauce, Red Onion Marmalade, Farmhouse Bread (V, GFO) - **£15**
(Add Sliced Ham For An Additional £2)

Grilled Chicken Caesar Salad Shredded Gem, Brioche Croutons, Parmesan, Crispy Bacon, Caesar Dressing
(Traditionally Served with Anchovies - Please Request to Omit) (GFO) - **£18**

Toasted Halloumi and Pomegranate Salad, Rocket, Spinach, Whole grain Mustard & Orange Dressing (V, GFO) - **£18**

Roasted Pumpkin and Chickpea Salad, Kale, Red Onion & Coriander Dressing (V, GFO) - **£17.5**

Mains

Yorkshire 6oz Smash Burger: Shredded Gem, Mayonnaise, Tomato, Beer Onion Marmalade, Crispy Onion, Brioche Bun served with skin on fried and House slaw (GFO) - **£18.5**
(Upgrade to either Yorkshire Cheddar or Yorkshire Blue- £2)

Cajun Halloumi Burger, Shredded gem, mayonnaise, sliced tomato, red onion jam, crispy onions on a brioche bun, served with skin on fried and House slaw (GFO)- **£18.5**

Pan-Seared Duck breast, Dauphinoise potato, charred tender stem broccoli, pickled blackberries chocolate orange tuille, jus (GFO) - **£22**

Ale-Battered Haddock, Triple-Cooked Chips, Mushy Peas, Homemade Tartare Sauce, Charred Lemon - **£18**

Salt cured cod loin, chive mashed potato, buttered fennel and spiced pomodoro sauce, charred lemon (GF) - **£22.5**.

Carrot Risotto, Pickled beetroots, goats cheese mousse wilted rainbow chard, (GF, V) - **£18**

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From The Grill

Served with Triple-Cooked Chips, Rarebit Mushroom, Grilled cherry Vine tomatoes, dressed salad leaves

8oz Ribeye Steak (GFO) - £27

Orange & Chili Chicken Supreme (GFO) - £19.5

(this can be Plain on request)

Salmon Fillet (GFO) - £23

Broccoli Steak (VE, GFO) - £18.5

Add A Sauce (GFO) - £4:

Peppercorn · Diane · Yorkshire Blue Cheese

Sides (GFO) - All £5

Triple-Cooked Chips

Truffle & Parmesan Skin-On Fries

Mixed Seasonal Vegetables

Honey mustard Coleslaw

Charred Corn Ribs

Chive Mashed Potato

Desserts

Sticky Toffee Pudding, Butterscotch sauce, chocolate soil, Bannan Ice cream (V, GFO)- **£8**

Pumpkin Cheesecake, Chantilly Cream, gingerbread crumble, mulled cranberry puree (V)- **£9**

Maple treacle and pecan brioche tart, pulled honeycomb, clotted cream ice cream (V)- **£9**

Spiced Apple pannacotta, Vanilla crème diplomat, toasted white chocolate shards (V)- **£9**

Chocolate Brownie Torte, Blackberry puree, broken sable blackberries, vanilla bean ice cream (GFO)- **£9.5**

Yorkshire Cheeseboard - Grapes, Red Onion Marmalade, Water Crackers, Yorkshire Butter (V, GFO) - **£12**

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Something to Finish...

All Hot Drinks Served with Homemade Shortbread Biscuit.

Coffee & Hot Chocolate

Americano Espresso Shot in Hot Water Giving a Light Black Coffee Full of Flavor, Served with Hot or Cold Milk - **£3.6**

Espresso, Coffee in Its Purest Form, Short, Strong, And Full Flavored - **£2.75**

Double Espresso, Same as Above but More of It - **£4**

Macchiato- Macchiato Means 'Marked' In Italian, So This Is an Espresso with A Drop of Milk Foam- **£3**

Flat White, An Invention from Down Under, It Is a Double Espresso with Hot Milk and Very Little Foam or A Grown-Up Latte - **£4.50**

Cappuccino, A Double Espresso Topped with Hot Milk Foam and A Dusting of Cocoa Powder - **£4**

Latte An Espresso Shot Topped with Hot Milk and A Thin Layer of Silky Milk Foam, This Is in The Mildest of All Coffees- **£4**

Mocha, An Espresso Mixed with Cocoa, Topped with Hot Milk and Foam - **£4.3**

Hot Chocolate Cocoa Mixed with Hot Milk, Cream and Marshmallows - **£4.5**

Why Not Add Some Flavour? - 60p Per Shot

Hazelnut | Caramel | Vanilla

Tea & Cake

Cream Tea for One Fresh Homemade Plain and Fruit Scones, Clotted Cream and Strawberry Jam Served with Your Choice of Yorkshire Tea or Freshly Brewed Coffee - **£7**

Cream Tea for Two Fresh Homemade Plain and Fruit Scones, Clotted Cream and Strawberry Jam Served with Your Choice of Yorkshire Tea or Freshly Brewed Coffee - **£13.5**

Liqueur Coffees

An Espresso Shot with Hot Water, Liquor and Cream

Irish Coffee, Jamesons Whisky - **£7.75** | **Calypso**, Tia Maria - **£7.75**

Baileys, Irish Liquor - **£7.75** | **Seville**, Cointreau - **£7.75**

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