



# Byron's Bar Menu

*Served Daily | Please Inform Your Server of Any Allergies or Dietary Requirements.  
(V) Vegetarian | (VE) Vegan | (VEO) Vegan on Request | (GF) Gluten Free | (GFO) Gluten-Free on Request*

## **Light Bites | £7.00 or 3 for £18.50**

**Selection of Bread**, *Balsamic Vinegar, Yorkshire Butter (VEO, GFO)*

**Buttermilk Chicken Tenders**, *Hot Honey Glaze, Aioli Dip*

**Crispy Whitebait**, *Tartare Sauce (GFO)*

**Falafel Bites**, *Tahini Yoghurt (VEO, GFO)*

**Mozzarella Cheese and Jalapeno Poppers**, *Sour Cream (V, GFO)*

## **Starters**

**Soup of the Day**, *Cheese Scone, Yorkshire Butter (VEO, GFO) £8.50*

**Red Pepper and Smoked Paprika Arancini**, *Sweet Chilli Glaze, Dressed Salad (VEO, GFO) £8.50*

**Thai Fishcakes**, *Mango Chutney, Endive Salad (GFO) £9.00*

**Pork Scotch Egg**, *Burnt Apple Puree, Black Pudding £9.50*

**BBQ Pulled Pork Spring Roll**, *Spring Onions, Wakame Salad £9.00*

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## **Sandwiches | Available until 5.00pm**

**BLT**, Crispy Bacon, Tomato, Baby Gem, Mayonnaise **£17.00**

**Pan Toastie**, Yorkshire Cheddar, Mornay Sauce, Red Onion Marmalade (V) **£16.00**

**Tandoori Chicken**, Mango Chutney, Baby Gem, Sliced Red Onion **£18.00**

**Tuna Mayonnaise**, Cucumber, Crispy Capers **£14.50**

All Served on Farmhouse Bread, Choice of Skin on Fries or Chunky Chips, House Salad, and Coleslaw (GFO)

## **Mains & Burgers**

All our pork is locally sourced from Moss Valley Fine Meats

**Yorkshire 6oz Smash Burger**, Shredded Gem, Mayonnaise, Sliced Tomato, Red Onion Chutney, Crispy Onion, Brioche Bun, Skin on Fries, House Slaw (GFO) **£18.50**

Upgrade to Yorkshire Cheddar or Yorkshire Blue £2.00

**Pork and Apple Yorkshire Cask Cheese**, Shredded Gem, Mayonnaise, Sliced Tomato, Brioche Bun, Skin on Fries, House Slaw **£19.50**

**Cajun Halloumi**, Shredded Gem, Sliced Tomato, Siracha Lime Aioli, Brioche Bun, Skin on Fries, House Slaw (VEO, GFO) **£18.50**

**Ale Battered Haddock**, Triple Cooked Chips, Mushy Peas, Tartare Sauce, Charred Lemon (GFO) **£18.50**

**Chicken and Leek Pie**, Triple Cooked Chips, Buttered Peas, Mustard Gravy **£21.00**

**Pork and Hendersons Relish Sausages**, Chive Mashed Potato, Red Onion Chutney, Tender Stem Broccoli, Gravy **£19.50**

**Wild Mushroom Risotto**, Confit Garlic and Truffle Oil, Parmesan and Watercress Salad (VEO, GF) **£18.50**

**Chicken Caesar Salad**, Cos Lettuce, Brioche Croutons, Parmesan, Crispy Pancetta, Caesar Dressing (GFO) **£18.50**

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## Sides | £5.00 per portion

**Triple Cooked Chips (GF, VEO)**

**Skin on Fries (GF, VEO)**

**Chive Mashed Potato (GF, VEO)**

**Buttered Vegetables (GF, VEO)**

**Truffle and Parmesan Fries (GF, V)**

## Desserts

**Sticky Toffee Pudding**, Butterscotch Sauce, Honeycomb and Banana Ice Cream (VEO, GFO) **£9.00**

**Apricot Bakewell Tart**, Apricot Glaze, Chocolate Soil, Clotted Cream Ice Cream (V) **£9.50**

**Double Chocolate Brownie**, Seasonal Berries, Cointreau Chantilly Cream (VEO, GFO) **£8.50**

**Selection of Ice Cream and Sorbet**, Shortbread Crumble, Choose 3 Scoops (GFO, V) **£7.50**

*Please ask your server for flavours*

**Yorkshire Cheeseboard**, Grapes, Fig and Apple Chutney, Water Biscuits, Yorkshire Tea Loaf with Locally Sourced Bywater Butter (V, GFO) **£12.00**

## 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

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*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 Liqueur - **£7.75** | **Seville**, Cointreau - **£7.75**

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