



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, Olive Oil, Yorkshire Butter (VEO, GFO)

Buttermilk Chicken Tenders, Hot Chipotle BBQ Glaze

Crispy Whitebait, Tartare Sauce

Sweet Potato Falafel, Mango Chutney (VEO, GFO)

Halloumi Fries, Gochujang Ketchup (V)

Starters

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

Pressed Ham Terrine, Beetroot Piccalilli, Brioche (GFO) **£8.50**

Haddock & Cheddar Fishcakes, Tomato & Chilli Dip, Lolla Rossa Salad (GFO) **£9.00**

Crispy Tofu, Plum & Ginger Chutney, Salad **£9.50**

Confit Duck & Hoisin Spring Roll, Wakame Salad **£9.00**

Sandwiches | Available until 5.00pm

Aston Club, Pan Fried Chicken, Crispy Moss Valley Bacon, Tomato, Baby Gem, Mayonnaise (GFO) **£21.00**

Sheffield Forge Pan Toastie, Henderson's Cheddar, Mornay Sauce, Caramelised Red Onion, Crispy Onions (GFO, V) **£17.00**

Tandoori Chicken, Coriander & Lime Salad with Mango Chutney & Baby Gem (GFO) **£18.00**

Battered Fish Goujon, Chunky Tartare Sauce, Bread & Butter Pickles, Shredded Gem **£17.00**

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

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Yorkshire Burgers

Yorkshire 6oz Smash Burger, *Shredded Gem, Mayonnaise, Sliced Tomato, Red Onion Chutney, Crispy Onions* **£18.50**

(Upgrade to Yorkshire Cheddar or Yorkshire Blue £2.00)

Spiced 6oz Smash Burger, *Shredded Gem, Mayonnaise, Jalapeno Relish, Chilli Cheddar Cheese, Crispy Onions* **£19.50**

Sticky Stout BBQ 6oz Smash Burger, *Shredded Gem, Crispy Bacon, Gherkins, Sheffield Forge Cheese* **£19.50**

Cajun Halloumi Burger, *Coriander & Lime Salad, Sliced Tomato, Crispy Onions, Mayonnaise* **£18.50**

All Served on Toasted Brioche Bun, Skin on Fries & House Slaw (GFO)

Mains

Ale Battered Haddock, *Triple Cooked Chips, Mushy Peas, Tartare Sauce, Charred Lemon (GFO)* **£19**

Beef Bourguignon Pie, *Triple Cooked Chips, Buttered Peas, Pan Gravy* **£22.50**

'Moss Valley' Pork and Henderson's Relish Sausages, *Chive Mashed Potato, Red Onion Chutney, Tender Stem Broccoli, Gravy (GFO)* **£19.50**

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

Butternut Squash & Sage Risotto, *Toasted Nuts, Watercress Salad (VEO, GF)* **£18.00**

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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, Shortbread Crumb, Clotted Cream & Honeycomb Ice Cream (V)* **£9.00**

Pecan & Brioche Treacle Tart, *White Chocolate Soil, Clotted Cream Ice Cream (V)* **£9.50**

Chocolate Brownie Torte, *Blackberry Puree, Chocolate Soil, Biscoff Ice Cream (VEO, GFO)* **£9.00**

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

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

Please ask your server for flavours

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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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