

Níbbles & Sharing

Smoked Nuts, Marinated Feta, Mixed Olives £3.95 each or £6.95 for all 3

Seafood Platter - Baked Queen Scallops, Haddock Goujons, Mini Prawn Cocktail, Smoked Salmon **Charcuterie Board** - Cured Meats, Salami, Grilled Artichoke, Heritage Tomato Salad & Olives Starter for One £13.95

Main Course for One... or Two to Share as a Starter £23.95

Starters

White Onion & Pale Ale Soup (V) £6.95

Classic Prawn Cocktail Paprika Marie Rose £7.95

Gin Cured Trout Pickled Fennel, Apple, Dill & Horseradish Yoghurt £8.95 **Rabbit & Chicken Terrine** Girolles, Tarragon & Honey Mustard Dressing £6.95 **Homemade Yorkshire Ricotta** Rapeseed Oil & Balsamic Reduction (V) £7.95 **Risotto Primavera** Summer Vegetables, Rocket & Parmesan (V) £5.95/£11.95

Main Courses

Baked Fillet of Hake New Season Potatoes, Crushed Peas, Gem Lettuce & Caper Dressing £16.95 **Gourmet Fish Pie** Salmon, Cod, Smoked Haddock, Prawn & King Scallop

Chive Velouté & Creamy Mash £16.95

Yorkshire Lamb Rump Braised Shoulder Croquette, Potato Terrine, Roast Baby Leeks Purple Sprouting Broccoli & Watercress Purée £18.95

Beef Feather Blade Polenta, Seasonal Greens, Roast Onion & Mustard Clotted Cream £17.95
Roast Breast of Chicken Gnocchi, Girolles, Grilled Artichokes, Courgette & Basil Purée £14.95
Yorkshire Beer Battered Fish & Chips Crushed Peas, Tartare Sauce & Lemon £13.95
Roast Grelot Onion Ricotta, Crisp Onion & Mushroom Spelt
Smoked Aubergine Purée & Confit Tomato (V) £13.95

Grills

Our beef is from David Howie at Westhorpe Farm, Little Smeaton, North Yorkshire. It is dry aged for a minimum of 28 days & matured on the bone for outstanding flavour...

Gourmet Beef Burger £13.95

Back Bacon & Cheese, Fries, Tomato Salsa, Mustard Aioli & House Pickles

Grand Reserve 10oz Sirloin Steak £26.95

Chunky Chips, Field Mushroom, Confit Tomato & Dressed Salad Béarnaise or Peppercorn Sauce

Salt Aged Côte du Boeuf for two to share £64.95

Chunky Chips, Field Mushroom, Confit Tomato & Dressed Salad Béarnaise or Peppercorn Sauce

Sídes - £3.50

Chunky Chips – Skinny Fries – Onion Rings – Mint New Potatoes Sweet Potato Wedges & Herb Crème Fraîche – Leaf, Tomato & Shallot Salad Courgette & Fennel Salad with Lemon Dressing

Puddings

Pudding of The Day £6.95

Lemon Curd Tart Gooseberry Compote & Elderflower Sorbet £6.95

Buttermilk Pudding Summer Berry Compote £5.95

Chocolate Pot Malted Milk Ice Cream & Salted Cashew Nut Crumble £6.95

Sticky Toffee Pudding Butterscotch Sauce, Cinder Toffee Ice Cream £6.95

Trio of Sorbet Raspberry, Mango & Lemon £4.95

Affogato Vanilla Ice Cream, Hot Espresso & Biscotti £4.95

Petits Fours Plate £3.95 Cheese Board

Full Cheese Board £10.95 Three Cheese £8.95

"Be Good to Yourself"

If you would like any of our grills or main courses with steamed vegetables or salad, please ask.

All our food is prepared to order so we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to all tables of 8 or more.

MARKET LUNCH Monday to Saturday 12 - 2.30pm

Two Courses £15
Three Courses £18

Soup of the Day

Sourdough & Herb Croutons

Heritage Tomato Salad

Basil, Croutons & Parmesan (V)

Rabbit & Chicken Terrine

Girolles, Tarragon & Honey Mustard Dressing

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'Cheeky' Beef & Onion Pie Locally sourced from Melmerby

Creamy Mashed Potato, Roast Carrots
Pepper Sauce

Roast Breast of Chicken

Gnocchi, Girolles, Grilled Artichokes Courgette & Basil Purée

Green Pea & Mint Ravioli

Fresh Peas, Broad Beans & Mascarpone (V)

-X-

Chocolate Pot

Malted Milk Ice Cream Salted Cashew Nut Crumble

Lemon Curd Tart

Gooseberry Compote & Elderflower Sorbet

Trio of Sorbet

Raspberry, Mango & Lemon

LUNCHTIME ONLY

Fish Club Sandwich

Smoked Salmon, Prawns, Crispy Haddock Lemon Aioli & Fries £10.95

Steak Ciabatta

Rocket, Celeriac Remoulade & Fries £12.95

Ploughman's Lunch Board

Cheddar Cheese & Chutney Pickled Onion & Apple (V) £8.95

Grilled Mozzarella Bruschetta

Peppers, Tapenade, Rocket & Fries (V) £9.95

STEAK NIGHT Every Wednesday

Two Sirloin Steaks g

a Bottle of Wine

£29.95

Served with Chunky Chips Confit Tomato, Onion Rings Dressed Salad With your Choice of Sauce