

Main Menu

Starters

Prawn cocktail, crevettes and cold-water prawns in a lobster cocktail sauce with baby gem lettuce and locally baked bread and butter	£7.50
Yorkshire Duke of Wellington blue cheese brûlée with granary toast and grapes (v)	£6.95
Corned beef hash cake, slow cooked Yorkshire Dales beef brisket with potatoes, coated in a golden crumb served with spinach, chutney and a poached egg	£6.95
Soup of the Day with locally baked warm focaccia bread (v)	£4.95

Mains

Beer battered haddock with hand cut chips, pea puree and homemade tartare sauce	£12.95
Steak and red wine pie topped with puff pastry, served with creamy mashed potato and buttered vegetables	£12.95
Chargrilled gammon with orange and chilli glazed pineapple and hand cut chips	£13.50
Pan fried seabass with wilted greens and crushed new potatoes in lemon caper butter	£13.50
Vegan cottage pie, slow cooked soy mince in a rich roast garlic and thyme sauce, topped with mashed potatoes, served with seasonal vegetables (vg)	£10.50
Venison sausage and mash, with onions, mushrooms and smoked bacon lardons, roasted root veg, buttered greens, red wine and thyme gravy	£11.95
Vegan fish and chips with beer battered banana blossom, pea puree and tartare sauce (vg)	£11.50

Burgers

Served in a brioche bun with homemade beer battered onion rings, hand cut chips, baby gem lettuce and tomato

Yorkshire Dales steak burger with smoked streaky bacon, mature cheddar and relish	£11.95
Yorkshire Dales grilled chicken breast with smoked streaky bacon, BBQ sauce and mature cheddar	£11.95
Spinach and falafel burger with salsa (vg)	£11.50

Sides

Hand cut chips / Beer battered onion rings / Seasonal vegetables / House salad	£3.25
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Desserts

Chocolate tart with chocolate and sea salt ice cream (v)	£5.95
Limoncello tart with raspberry coulis and soft fruits (v)	£5.95
Yorkshire Cheeseboard with Britannia cheddar, Duke of Wellington blue and Yorkshire rhubarb "Rhuby Crumble" cheese with chutney and cheese biscuits	£8.50

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team