

H O W A R D S B I S T R O

Starters

Scotch duck egg

Made with locally sourced sausage meat.
Served with house salad and piccalilli.

6

Duck liver & port pâté

Served with granary toast, house salad and red onion chutney.

5

Deep fried Camembert

Served with house salad, plum and apple chutney.

5

Fishcakes of the day

See our specials board for fishcakes of the day. Served with chili and lime salad, and sweet chili sauce.

5

Soup of the day

See our specials board for soup of the day, served with warm crusty bread and Maldon salted butter.

5

Goat's cheese and red onion bruschetta

Capricorn goat's cheese baked on a delicious ciabatta, with red onion chutney and drizzled with olive oil.

5

Mains

Yorkshire beef stew

Made with only the best chuck steak sourced locally, served with creamy parsnip mash and a side of buttered mixed vegetables.

15

Pan-fried chicken supreme

Chicken supreme served with creamy mashed potato, buttered mixed vegetables and rich jus.

13

Braised belly pork

Top quality Yorkshire reared pork, served with bubble and squeak mash and rich jus. Topped with fresh crackling!!

15

Roasted vegetable tagine

Roasted vegetables braised in a Moroccan tomato sauce, served with couscous and topped with flaked almonds.

14

Cottage pie

Minced beef steak cooked in beef stock, topped with creamy mashed potato and baked until golden brown. Served with buttered vegetables.

(also available vegan, made using Quorn mince and soya cream) Why not try this with carrot and swede mash instead of creamy mashed potato.

13

Pan-fried salmon

Troçon of salmon served on a bed of roasted tomatoes and sautéed new potatoes. Then finished with a rich tomato sauce.

15

Chicken Kiev

Chicken breast stuffed with garlic butter, smoked bacon, red onion and chives. Served with roasted new potatoes and goat's cheese and walnut salad.

16

Steak

All steaks are served with twice cooked chips, vine tomatoes, peppercorn sauce and rocket and Parmesan salad.

8oz Rump

A firm favourite here in the UK. This tender steak is known for its bold flavor.

(R,MR,M,MW)

18

7oz Onglet

Traditionally served as the French classic steak-frites. This cut is perfect for those who like their steak on the rare side.

(R,MR)

17

10oz Rib eye

Known for the delicious marble of fat running through this cut. It's best served just a tad over rare so that those delicious fats start to render.

(MR,M,MW)

21

Burgers

All of our burgers are served in a brioche bun, topped with lettuce, tomato, smoky burger sauce, served with twice cooked chips and house salad. We offer a vast array of toppings so we let you make your burger yourself.

10

Choose your burger

6oz Beef, chicken breast or vegetarian

Choose your toppings

First two are free, add extra 50p each

Bourbon glaze, cheddar, Piri-Piri rub, Cajun rub, bacon, BBQ sauce, pesto, chili's, mushrooms, red onion jam, sweet chili, mozzarella, coleslaw, goat's cheese, onion rings, blue cheese, honey.

Add an extra patty - £4

Side Orders

Mixed veg 3 Bubble & Squeak 4 Crusty breads 3 Onion rings 3 Mashed potato 3
Twice cooked chips 3 Rocket & Parmesan salad 3 House salad 3 Cabbage & Bacon 4

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information.

H O W A R D S B I S T R O

Lunchtime Specials

Two people dine with free coffee for £20

Until 3pm

Sandwich and free coffee £7

All served with skin on chips and house salad. Choose from white, granary or ciabatta.

Steak frites

Sliced Onglet steak cooked the way you like it, served with skin on chips and jus. 11

Pie of the day

Take a look at our specials board and see if our pie of the day takes your fancy, served with creamy mash and jus. 10

Fish & Chips

Served with bread & butter and mushy peas. 10

Cheese & Bacon burger

Served with skin on chips and house salad. 10

Chicken, pesto and mozzarella burger

Served with skin on chips and house salad. 10

Goat's cheese & Red onion

Goat's cheese topped with red onion jam and crisp rocket.

Hot beef

Roast topside served on crisp rocket with horseradish mayo and jus.

Haddock

Beer battered fillet of haddock, served with crisp rocket and tartare sauce.

Honey roast ham

Thinly sliced gammon served with apple jus.

Yorkshire sausage

See the specials board for today's sausage, served with crisp rocket and Maldon salted butter.

Drinks

Draught Beer

Sierra Nevada Pale Ale USA 5.6% 4.9

The iconic beer that inspired countless brewers to follow a passion of their own. Its unique piney and grapefruit aromas from the use of whole-cone American hops have fascinated beer drinkers for decades and made this beer an absolute classic.

Kirkstall Pale Ale UK 4.0% 3.9

Wonderfully golden session beer. Fresh malt and hop aroma lead to a satisfyingly bitter finish.

Veltins Pilsner GER 4.9% 4.5

A German pilsner style beer. It is a bottom fermented pilsner that appears bright gold in colour. It has an aroma of citrus, herbs and nuts on the nose and a dry, perfectly bodied taste on the tongue. It uses spring water from the mountain it's situated at the bottom of to create a beverage of utmost refreshment.

Hot Drinks

Americano

Espresso, hot water 3

Cappuccino

Espresso, 1/2 milk 1/2 foam 3

Latte

Espresso, wet milk, foam 3

Flat White

Espresso, wet milk 3

Espresso

S-2 D-3 5

Liqueur coffee

Cocktails

Tom Collins

Gin, lemon, sugar syrup and soda. Why not try with raspberry puree. 5

Mojito

Kraken, lime juice, sugar syrup and soda. 5

Pornstar martini

Vanilla vodka, passoa, passion fruit syrup, passion fruit puree, and pineapple. 5

French martini

Vanilla vodka, pineapple, Chambord and sugar syrup 5

Sours

Choose either amaretto or bourbon with lemon and sugar syrup. 5

Cosmopolitan

Absolut Citron, triple sec, lime juice and sugar syrup. 5

Daiquiri

Choose frozen or straight up. Raspberry puree, kraken, lime juice and sugar syrup. 6

Margarita

Tequila, triple sec and lime juice. 6

Old fashioned

Bourbon, orange bitters and cane sugar. 6

Long island iced tea

Vodka, gin, rum, tequila, triple sec and coke. 6



We cater for any party up to 70 people, ask your waiter about our Christmas parties today.