

— Starters —

(v) Artisan Bread Board £4.25

(v) Garlic Ciabatta £3.95 Add Cheese £4.95

(gf) Homemade Soup £6.95

with Artisan Bread or Gluten Free Bread

(gf) Chicken Liver Pate £6.50

Onion Chutney, Melba Toast or Gluten Free Toast

(vg) (v) (gf) Beetroot & Orange Carpaccio £6.50

Toasted Pine Nuts & Orange Gel

(v) Garlic Mushrooms £6.75

Medley of Mushrooms in a Creamy Garlic & Dijon Sauce

Toasted Sourdough

Salmon & Prawn £7.95

Prawn Mousse Wrapped in Smoked Salmon, Sauce Gribiche

Crispy Rye Bread

(gf) Prawn Cocktail £6.95

Marie Rose, Lemon & Brown Bread & Butter

or Gluten Free Bread

Devilled Lamb Kidneys £6.50

On Toasted Sourdough

(gf)(v) Roasted Cauliflower £6.50

Apple & Raisin Puree, Cheddar, Roasted Cauliflower Puree

— Burgers —

All of Our Burgers are served in a Brioche Bun, with Baby Gem, Beef Tomato, Red Onion & Skinny Fries

Homemade Beef Burger £12.95

With Cheddar Cheese & Bacon Double Up your Burger £3.00

Crispy Cod Burger £11.95

Tartar Sauce

(vg) Moving Mountains' Plant Based Burger £12.95

Vegan Bread Bun, Vegan Mayonnaise & Vegan Cheese

Gluten Free Bread and Burger Buns are available on Request

Upgrade from Fries to Sweet Potato Fries for £1.00

Restaurant & Bar Menu

— Bar Classics —

Butchers Steak Pie £12.95

Hand Cut Chips, Garden Peas & Roast Gravy

(v) Apricot & Goats Cheese Nut Roast £12.50

Crushed New Potatoes, Baby Vegetables & Red Pepper Coulis

Battered East Coast Cod £12.95

Hand Cut Chips, Mushy Peas, Tartar Sauce

Whitby Scampi £12.95

Hand Cut Chips, Mushy Peas, Tartar Sauce

Chicken Parmesan £13.00

Breaded Chicken Breast, Béchamel Cheese Sauce

Hand Cut Chips, House Salad & Garlic Sauce

— A La Carte Dishes —

(gf) Seafood Medley £15.95

Seabass, Salmon, Tiger Prawns, Herby Mash, Samphire, White Wine & Prawn Sauce

(gf) Seared Chicken £15.95

Filled with Chicken & Tarragon Mousse, Roasted Onion Puree, Crispy Chicken Skin, Potato Terrine, Chicken Jus

(gf) (vg)(df) Roasted Leek & Lemon Risotto £14.00

Charred Asparagus, Parsley Butter

Pork Fillet £18.50

Wrapped in Parma Ham, Carrot Puree, Fondant Potato, Burnt Pear Puree, Pork & Sage Sauce

— From The Grill —

8oz Sirloin Steak £24

Hand Cut Chips, Onion Rings, Grilled Field Mushroom & Tomato

12oz Horseshoe Gammon & Eggs £14.50

Hand Cut Chips, Onion Rings, Grilled Field Mushroom & Tomato

—Sauces & Side Orders £3.95 each—

Blue Cheese, Mushroom or Peppercorn Sauce

Chips, Skinny Fries, Sweet Potato Fries,

Onion Rings

—Sharing Platters —

Charcuterie Board -£16.95

Parma Ham, Milano Salami, Chorizo, Chicken Liver Pate, Mixed Leaf & Sun Dried Tomato Salad, Pickles & Fresh Sourdough Bread

Mediterranean Platter - £16.95

Caramelised Onion Hummus, Fresh Baby Mozzarella, Mixed Leaf, Sun Dried Tomato Salad, Mixed Olives, Baby Pepper with Feta & Fresh Sourdough Bread

Fish Board - £17.95

Smoked Salmon, Prawn Cocktail, Peppered Mackerel, Scampi Tails, Cod Goujons, Tartare Dip, Mixed Leaf & Sun Dried Tomato Salad, Lemon & Fresh Sourdough Bread

—Desserts —

£6.95

Sticky Toffee Pudding

Caramel Sauce & Cinder Toffee Ice Cream

(gf) Lemon Posset

Raspberry Gel & Shortbread

Warm Chocolate & Orange Brownie

Chocolate Sauce & Vanilla Ice Cream

(gf) Blackberry & Lemon Curd Eton Mess

Whipped Cream & Meringue

(vg) Chocolate Fudge Cake

& Vanilla Ice Cream

Cheese Selection

Wensleydale & Cranberry, Fountains Gold Cheddar, Yorkshire Blue, Creamy Brie & Yorkshire Fettle

2 Cheeses £7.50

Additional Cheese- £2.75

Ice Cream

Vanilla, Chocolate, Cinder Toffee, Mint Choc Chip & Strawberry

2 Scoops £5.50

Additional scoop- £1.75

Please advise a member of the team if you have any allergies and require any special dietary needs

(gf) - Gluten Free (v) - Vegetarian (vg) - Vegan (df) - Dairy Free

—On Draught —

	Pint	Half Pint
Birra Moretti	£5.40	£2.70
Estrella Damm	£4.70	£2.45
Fosters	£3.80	£2.00
John Smiths	£3.80	£2.00
Strongbow	£3.90	£2.10
Guinness	£4.40	£2.30
Real Ale <i>from</i>	£4.20	£2.20

White Wine

	175ml	250ml
1 Sauvignon Blanc, El Picador - Central Valley, Chile	5.80	8.00
3 Sauvignon Blanc, Kuraka - Marlborough, New Zealand	7.80	10.80
4 Viura, Campo Nuevo - Navarra, Spain	5.80	7.80
5 Pinot Grigio, Pure - Veneto, Italy	5.80	8.00
8 Chardonnay, Rook's Lane - Victoria, Australia	6.40	8.20

Rose Wine

13 Garnacha Rose, Campo Nuevo—Navarra, Spain	5.40	7.60
14 Boulevard Blush, Route 66 - California, USA	5.80	8.00
15 Pinot Grigio Rose, Pure - Veneto, Italy	5.80	8.00

Red Wine

24 Cabernet Sauvignon, El Picador - Central Valley	5.80	8.00
26 Pinot Noir, Lautarul, Cramele Recas, Romania	5.80	8.00
28 Old Vines Carignan, Xavier Roger - Languedoc	6.20	8.40
29 Tempranillo, Campo Nuevo - Navarra, Spain	5.80	7.60
32 Shiraz, Rook's Lane - Victoria, Australia	6.40	8.20
35 Merlot, Le Charme - Languedoc-Roussillon, France	6.80	8.90

—Beer Buckets —

(5 Bottles of each over Ice)

Corona	£18.00
Desperados	£18.00
Budweiser	£18.00
Kopparberg	£20.00

—Cocktails —

Lemon & Elderflower Collins

York Gin Old Tom, Lemon Juice, Elderflower Syrup Topped up with Fevertree Soda & Garnished with Mint

Cosmopolitan

Lemon Vodka, Triple Sec, Lime Juice & Cranberry Juice

Chocolate & Orange Espresso Martini

York Gin Chocolate & Orange, Kaluha, Orange Syrup, Espresso Shot, Garnished with a Chocolate Dusting

Long Bramble

Hedgerow Blackberry & Apple Gin, Lemon Juice, Chambord, Dash of Lemonade & Garnished with a Blackberry

Negroni

York London Dry Gin, Campari, Sweet Vermouth, Stirred with Ice and Garnished with an Orange Wedge

Sea Breeze

Vodka, Cranberry Juice & Pink Grapefruit Juice

—Four Pint Pitcher —

Birra Moretti	£21.00
Estrella Damm	£18.00
Fosters	£15.00
Strongbow	£15.00

—Soft Drinks —

Draught Soft Drinks

£2.20

Lemonade/ Diet Coke/Coca-Cola

J20

£2.50

Apple & Raspberry, Apple & Mango, Orange & Passionfruit

Fruit Juice

£2.40

Orange, Apple, Tomato

Fever-Tree Tonic

£2.00

Indian Tonic, Light, Mediterranean, Lemon, Ginger Ale, Elderflower

Red Bull

£2.20

Appletiser

£2.20

Mineral Water

£2.00

Still, Sparkling