



All Day Menu

*Served Daily | Please Inform Your Server of Any Allergies or Dietary Requirements.
(V) Vegetarian | (Ve) Vegan | (Gf) Gluten-Free on Request*

Light Bites – £6.5 Each | 3 For £16

Cod Cheek Scampi, *Homemade Tartare Sauce*

Homemade Bread Selection *Masala Butter, Balsamic Vinegar & Olive Oil (V)*

Flatbread *With Beetroot Hummus (V)*

Buttermilk Chicken Thighs *Gochujang Sauce*

Goat's Cheese & Chive Bon Bons *Beetroot Ketchup (V)*

Sweet Potato Falafel *Mango Chutney (Ve)*

Starters

Scotch Egg *Burnt Apple Purée, Black Pudding Crumb – £8*

Confit Duck Leg Spring Roll *Kohlrabi & Wakame Salad – £8*

Tandoori Salmon *Mango & Chili Salsa, Coriander Pearls – £9.5*

Soup Of the Day *Savory Cheese Scone, Yorkshire Butter (V) – £7*

Tomato & Basil Bruschetta, *Balsamic Reduction, Fig Croute, Grey Oyster Mushrooms (Ve) –£7.5*

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Sandwiches & Salads (*Available Until 6pm*)

Available Until 6:00pm | Served with House Salad, Slaw & A Choice of Triple-Cooked Chips or Skin-On Fries
BLT Crispy Maple Bacon, Tomato, Baby Gem, Mayonnaise, Toasted Farmhouse Bread – £15

Smoked Salmon & Cream Cheese Bagel Rocket – £14

Yorkshire Cheddar pan Toastie Mornay Sauce, Red Onion Jam, Rocket, Farmhouse Bread (V) (**Add Sliced Ham for An Additional £2**)– **£15**

Grilled Chicken Caesar Salad Shredded Gem, Brioche Croutons, Parmesan, Crispy Bacon, Caesar Dressing (**Traditionally Served with Anchovies – Please Request to Omit**) – **£18**

Goat's Cheese, Nettle Pesto & Sundried Tomato Salad, Mixed Leaves, Balsamic Glaze (V) – £18

Mains

Yorkshire 6oz Smash Burger: Shredded Gem, Mayonnaise, Tomato, Beer Onion Marmalade, Crispy Onion, Brioche Bun – **£18.5 (Upgrade to Black & Blue with Lilibet Blue Cheese – £2)**

Confit Belly Pork, Black Pudding Mashed Potato, Toffee Apple Purée, Tenderstem Broccoli, Jus – £19

Pan-Seared Sea Bream, Potato Galette, Samphire, Romesco Sauce – £22

Ale-Battered Haddock, Triple-Cooked Chips, Mushy Peas, Homemade Tartare Sauce, Charred Lemon – £18

Sweet Potato Gnocchi, Wild Nettle Pesto, Crispy Hen's Egg, Black Truffle Emulsion (V) – £17

Crispy Jackfruit Burger, Smoked Applewood Cheese, Gem, Vegan Garlic Aioli, Beetroot Bun (Ve) – £18

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From The Grill

Served with Triple-Cooked Chips, Rarebit Mushroom, Balsamic Grilled Tomatoes & House Slaw

8oz Ribeye Steak – £27

Add Cod Cheek Scampi (Surf & Turf) - £4

Lemon, Garlic & Thyme Chicken Supreme – £19.5

Salmon Fillet – £23

Cauliflower Steak (Ve) – £18.5

Add A Sauce – £4:

Peppercorn · Diane · Lilibet Blue Cheese

Sides – All £5

Triple-Cooked Chips

Truffle & Parmesan Skin-On Fries

Mixed Vegetables

Ale-Battered Onion Rings

Garlic Parmentier Potatoes

Creamed Mashed Potato

Desserts

Dulce De Leche Cheesecake, Chocolate & Hazelnut Crumble, Iced Latte Ice Cream (V) – £9

Sticky Toffee Pudding, Salted Caramel Sauce, Shortbread, Clotted Cream Ice Cream (V) – £8

Eton Mess – Macerated Berries, Chantilly Cream, Meringue, Mixed Berry Purée (V) – £8

Peach Melba Crumble Tart, White Chocolate Cremieux, Torched Raspberry, Cherry & Clotted Cream Ice Cream (V) – £9

Strawberry Panna Cotta, Black Pepper Shortbread, Basil Gel (Ve) – £9.5

Yorkshire Cheeseboard – Grapes, Red Onion Marmalade, Water Crackers, Yorkshire Butter (V) – £12

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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 – **£3.5**

Espresso, Coffee in Its Purest Form, Short, Strong, And Full Flavored – **£2.5**

Double Espresso, Same as Above but More of It – **£2.8**

Macchiato– Macchiato Means ‘Marked’ In Italian, So This Is an Espresso with A Drop of Milk Foam– **£2.8**

Flat White, An Invention from Down Under, It Is a Double Espresso with Hot Milk and Very Little Foam or A Grown-Up Latte – **£4.25**

Cappuccino, A Double Espresso Topped with Hot Milk Foam and A Dusting of Cocoa Powder – **£3.8**

Latte An Espresso Shot Topped with Hot Milk and A Thin Layer of Silky Milk Foam,
This Is in The Mildest of All Coffees– **£3.8**

Mocha, An Espresso Mixed with Cocoa, Topped with Hot Milk and Foam - **£4**

Hot Chocolate Cocoa Mixed with Hot Milk, Cream and Marshmallows - **£4.2**

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 - **£6.5**

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 - **£12.5**

Liqueur Coffees

An Espresso Shot with Hot Water, Liquor and Cream

Irish Coffee, Jamesons Whisky - **£7.3** | **Calypso**, Tia Maria - **£7.3**

Baileys, Irish Liquor - **£7.3** | **Seville**, Cointreau - **£7.3**

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