



MENU

Served 12:00 - 18:30

Starters

Our Bread, Ampersand Dairy & Bovril Butter (V, VE*)	7
White Onion & 'Ey Up' Yorkshire Cheddar Soup, Crème Fraîche, Aged Balsamic (VE*)	10
Heritage Beetroots, Goat's Cheese, Hazelnut Vinaigrette, Watercress (GF, VE*)	15
Pork, Apple & Sage Scotch Egg, Burnt Apple Brown Sauce, Crispy Sage	16
Picked Mussels cooked in Cider served with Wholegrain Mustard & Bacon, Chargrilled Sourdough	17
King Prawn Cocktail, Wholemeal Bread (GF*)	19
Roast King Scallops, Sweetcorn Velouté, Shellfish Oil, Sea Herbs (GF)	24

Main Courses

Yorkshire Coast Fish & Chips, Curry Sauce, Mushy Peas, Tartare	25
Pan Roasted Halibut, Café de Paris Butter, Wilted Spinach, Pickled Mussels & Clams	39
Roasted Courgette, Preserved Lemon, Soft Herb Risotto, Tempura, Courgette Flower (GF, VE*)	23

Roasts

Yorkshire Sirloin of Beef	34
Pork Loin, Crackling, Sage & Onion Stuffing	27
Roast Chicken, Sage & Onion Stuffing	26
Nut Roast (VE*)	24

All served with Yorkshire Pudding, Mashed & Roasted Potatoes, Seasonal Vegetables & Gravy

Sides

Dripping Chips or Fries Extra Roasted Potatoes Buttered Mash	Each 7
Buttered Greens Montgomery Cheddar Cauliflower Cheese Pigs in Blankets	

Puddings

Guinness & Date Sticky Toffee Pudding, Toffee Sauce, Ice Cream	15
Seasonal Soft Serve Ice Cream (GF) <i>(Please ask for today's flavours)</i>	10
Hazelnut Cheesecake, Cherries, Praline Ice Cream	14
Warm Raspberry & Almond Tart, Vanilla Cream, Compote (GF*)	14
Chocolate Fondant, Raspberries, Clotted Cream (GF)	14
Apple Crumble, Custard, Vanilla Ice Cream	12
Selection of Farmhouse Cheeses	Three - 12 / Six - 22

ALLERGENS & DIETARIES: GF - GLUTEN-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.

A discretionary 10% service charge will be added to your bill.

