

NIBBLES

Choose from our selection at **£6.50** each

Homemade hummus with sourdough bread. (V,VE)

Crispy chicken bites served with sweet chilli sauce.

Cauliflower fritters served with cumin and mint yogurt sauce. (V,VE, GF)

Brie bites with cranberry sauce. (V)

Goat cheese fritters with beetroot mayonnaise. (V)

STARTERS

Chicken and lemon grass tortellini, grilled asparagus, dukkah and cauliflower puree. Small **£9**
Large **£16.50**

Pan fried scallops, minted pea puree and Yorkshire chorizo. (GF) **£15**
(£6 dinner supplement charge)

Lemon and gin infused salmon rosette, crispy potato rostie, caramel aioli and sprig of fresh dill. (GF) **£10.50**

Pan seared falafel, rocket and tzatziki. (V,VE, GF) **£9.50**

Homemade soup of the day, served with rustic bread and whipped herb butter. (V) **£8**

Beetroot, goats cheese mousse and pine nut crisp bread. (V) **£9.50**

Chicken and black pudding terrine with piccalilli and toasted hazelnuts. (GF) **£9**

MAINS

Lamb rack with dauphinoise potatoes, purple sprouting broccoli chantenay carrots and wild garlic jus. (GF) **£23.50**
(£4 dinner supplement charge)

Pan fried crispy chicken supreme, wild garlic velouté, mash potato, grilled asparagus and wild mushroom. **£19**

Pork belly with crackling, fondant potato, sage jus, kale and braised cabbage. (GF) **£20**

8oz Ribeye steak, homemade chips, beef tomato, mushroom, and salad with balsamic glaze. (GF) (£8 dinner supplement charge) **£25**

Pan fried cod, chorizo, creamy avocado, topped with chunky seafood sauce, tomatoes, olives, peppers and fondant potato. (GF) **£19**

Wild mushroom and butternut squash wellington, kale and veg gravy. (V,VE) **£18**

Steak mushroom and Yorkshire ale pie, mash, garden peas and gravy. **£20**

Three cheese and onion pie, hand cut chips, garden peas and gravy. (V) **£17**

Beer battered haddock, hand cut chips, garden peas, homemade tartar and lemon wedge. Small **£15**
Large **£19**

8oz smashed beef burger or Buttermilk fried chicken burger served with with crispy bacon, fries, beetroot and carrot slaw. **£18.50**

Vegan wild mushroom burger with kale, mango chutney served with fries and beetroot and carrot slaw. (V,VE) **£17.50**

SALADS

All served with pitta strips.

Thai chicken, carrot and cashew salad served with ribbon cucumber, chestnuts, lemon grass, baby carrot strip, chilli, lime and mint. (Served warm) **£15.50**

Beetroot and goats cheese salad served with walnuts, lambs lettuce, rocket, green apple and a balsamic vinaigrette. (Served warm) **£15.50**

Classic Chicken Caesar salad served with anchovies, crutons, caesar dressing, cos lettuce and parmesan shavings. (Served warm) **£15.50**

Vegan Chickpea Quinoa Argugula salad with lemon garlic dressing. (VVE) **£15.50**

SANDWICHES

Served between 12pm – 2.30pm

All sandwiches served in white ciabbattas with fries and slaw.

Thai fried chicken sandwich. (Served warm). **£13**

Classic BLT. (Served warm). **£13**

Beer battered haddock. (Served warm). **£13**

Smoked Salmon and crème fraiche, rocket salad. **£13**

Chestnut mushroom, leek and sage stuffing with sweet cranberry jelly, spinach and vegan garlic mayonnaise. (VVE) **£13**

SIDES

Choose from our selection at **£4** each. Steak sauce **£3**

Mash, fries / chips – plain or salt and pepper option available.
Seasoned vegetables. Tomato & onion salad with balsamic glaze.
Steak sauce – Harrogate blue cheese or diane sauce.

DESSERTS

Yorkshire rhubarb and vanilla panna cotta served with homemade honeycomb, poached rhubarb diamonds and pistachio crust. **£8.50**

Pistachio and praline tart served with dark chocolate sorbet. **£9**

Sticky toffee pudding, caramel touile and vanilla pod ice cream. **£9**

Mango and passionfruit cheesecake served with mango puree and Italian meringue. **£8.50**

Milk chocolate bomb, popping candy, vanilla pod ice cream and salted caramel sauce. **£8**

Apple & Rhubarb crumble and custard. **£8**

Lemon crème brulee with Italian meringue and citrus sorbet. **£8**

Chocolate brownie served warm, with praline pecan ice cream and chocolate sauce. **£8**

Cheese board – selection of 3 local cheeses, crackers, grapes, walnuts and chutney. (£5 dinner supplement charge) **£15**

MINI DESSERTS WITH COFFEE OR TEA

Sticky toffee pudding with coffee or tea. **£9.95**

Rhubarb and apple crumble with coffee or tea. **£9.95**

Mini brownie with coffee or tea. **£9.95**