

Starters

Soup of day, served with fresh home baked bread £5

Chicken liver parfait, tomato chutney, dressed leaves and home baked bread £7

Smoked Godminster cheddar, walnut and fig crostini, balsamic glaze £6.50

Chicken and mushroom terrine, apricot chutney, toasted bread £6.50

Smoked haddock and pea risotto, poached duck egg £7/£14

Spinach linguini, garlic roasted goats cheese, tomato salsa £6.50

King prawn and crab lasagne, white wine and chive sauce £7/£14

Mushroom tortellini, roasted tomato sauce, Parmesan and truffle oil £7/£14

Warm Salads

Moroccan aubergine risotto, roasted new potatoes, tomato sauce and herb yogurt £15

Sweet chilli chicken, baby gem leaves and seasonal greens £15

Brie and winter greens, walnuts, apples and pancetta, cranberry vinaigrette £15

Steaks

All steaks/grills come with fresh plum tomatoes, onion rings, roasted field mushroom and beef dripping chips.

(Price in brackets is the supplement applied for dinner, bed and breakfast packages)

Rib Eye Steak £24 (£7)

Sirloin Steak £24 (£7)

10oz Rump Steak £24 (£7)

Gammon Steak, served with fried duck egg £16

Sauces:- Peppercorn, Béarnaise, Blue Cheese £2

Pies

All our pies are made in house from fresh locally sourced ingredients.

Beef and ale

Game and wild mushroom

Fish

Served with either chips or mash, peas or mushy peas £14

Sides

Beef dripping chips Roasted sweet potatoes Creamed spinach

House salad Selection of breads All sides £3

Mains

Lightly battered fresh cod, chips, mushy peas, lemon and homemade tartar sauce £15

House beef burger, topped with either smoked cheddar or blue cheese, served with house dressed salad and beef dripping chips £14

Lamb shank, creamed mashed potato, roasted root vegetables and red wine sauce £17

Corn fed chicken, potato rosti, spinach, pancetta, wild garlic and tarragon, Dijon cream sauce £16

Wild mushroom and ricotta linguini, roasted butternut squash and sage £14

Desserts

Elderflower infused strawberries and white chocolate cheesecake £7

Whiskey and honey brûlée, shortbread biscuit £7

Sticky toffee pudding, salted caramel sauce, vanilla bean ice cream £7

Rhubarb and apple pie, custard £7

Selection of ice creams from Fossfield farm £6

Cheese.... 4 local cheeses served with fruit, biscuits, fruit loaf, chutney £9
With a glass of port £12.50

Sandwiches

All sandwiches served on freshly baked white or brown deli rolls with stealth fries £9 (Add a cup of soup for only £1.50)

Melted brie, apricot chutney and rocket

Hand carved ham, salad and whole grain mustard

Beer battered fish fingers, mushy peas and tartar sauce

Prawn and bloody mary sauce, iceberg lettuce, cucumber and lemon

Pulled pork, smoked cheese, bbq sauce, baby gem lettuce

The Veggie, spinach, tomatoes, balsamic red onions, roasted peppers, avocado, herb mayonnaise

Tea & Coffee

Americano £2.95

Espresso £2.65

Caffe Latte £2.95

Cappuccino £2.95

Latte Macchiato £2.95

Mochaccino £2.95

Selection of fresh tea leaves from £2.40

Liqueur Coffees £4.35

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:

Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambuca.

Baileys hot chocolate £4.35

Please note:

Some of our dishes may contain small bones and/or nuts. All our food is prepared in a kitchen where nuts may be used. Any weight quoted on our menu is the approximate uncooked weight. To our knowledge, all food served is not genetically modified. Any concerns regarding allergens please contact a member of staff

Service charge is at your discretion and goes 100% to our staff.

Sunday Roasts £10.95

Choose from 2 hand carved roasts, served with all the trimmings and home baked Yorkshire pudding.

Add 1 additional course for £2.95 or 2 courses for £5.00

Children eat FREE (under 8) when accompanied by an adult dining from our roast selection.

Served Sunday lunch - 12-2.30pm



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restaurant

Menu



#RhubarbSkipton