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NIBBLES	Choose from our selection @	£6 each
Halloumi bites with sweet chi	lli sauce. (GF)	
Olives - (GF,VE,V)		
Cauliflower fritters with curri	ed mayonnaise. (GF,VE,V)	
Panko fried Brie bites with cra	anberry sauce. (V)	
Homemade hummus served (VE,V, GF option available)	with charred sourdough.	
STARTERS		
Homemade soup of the day baked bread, whipped herb b		£8
Lemon infused smoked salmo fraiche served with warm sou		£9
Crispy squid, smashed avocad sweet chilli sauce.	o, chargrilled lime,	£9
Goats cheese fritters, dressed beetroot mayonnaise. (V)	rocket and	£8.50
Black pudding and duck scotch mustard dressed chicory and b	egg served with sweet black garlic and gherkin ketchup.	£9

Chicken and leek terrine wrapped in prosciutto with

Sticky pork belly bites served with dressed leaves,

chargrilled lime, spring onions and chillis. (GF)

apple chutney and warm sourdough. (GF option available)

MAINS

£9

£8.50

£23	Beef short rib, mash, chantenay carrots, kale served with wild mushroom and onion jus. (GF)
£23.50	Slow cooked lamb shoulder, garlic sautéed potatoes, tender stem broccoli, chargrilled shallots and leeks with red wine jus and a drizzle of parsnip puree. (GF) (£6 dinner supplement charge)
£25	8oz Sirloin steak, beef tomato, flat mushroom, homemade chips and rocket salad. (£8 dinner supplement charge)
£20	Pork belly with crackling, fondant potatoes, roasted cauliflower, kale and mustard cream. (GF)
£20	Steak mushroom and ale pie, mash, garden peas and gravy.
£16.50	Cheese and onion pie, chips, peas and veggie gravy. (V)
£18.50	Catch of the week. Please ask your server.
L £19 S £15	Battered haddock fillet, hand cut chips, garden peas, homemade tartar & lemon wedge.
£18.50	Halloumi burger rocket and sweet chilli jam, fries and beetroot and carrot slaw. (V)
£18.50	Beef burger 8oz, fries and beetroot and carrot slaw.
£17	Vegan wild mushroom burger, fries and beetroot and carrot slaw. (VE)



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SALADS

All served with rustic croutons.

Brie, fig, walnut and apple salad with dressed leaves. (V) Served cold	£15.95
Smoked salmon and beetroot, lemon dressing salad with dressed leaves. Served cold	£15.95
Chicken and bacon salad, anchovies with Caesar dressing, Parmesan shavings with Romaine lettuce. Served warm	£15.95
Vegan Chickpea Quinoa Arugula Salad with lemon garlic dressing. (V,VE) Served cold	£15.95

SANDWICHES

Served between 12pm - 2.30pmAll of our sandwiches are served with fries, beetroot & carrot slaw & dressed leaves.

Brie, fig and Apple. (V)	
Chicken, bacon, tomato and rocket salad.	£12
Smoked salmon and crème fraîche rocket salad.	£12
Chestnut, leek and sage stuffing with fried mushroom, sweet cranberry jelly, spinach and vegan garlic mayonnaise. (V,VE)	£12
Smoked Ham, mozzarella and basil with pesto.	£12
SIDES	

SIDES

Mash, Chips, Fries, Seasonal vegetables, House salad, Carrot	£4
and beetroot slaw, Garlic sautéed potatoes and Halloumi fries.	
Steak Sauces - Peppercorn or Harrogate blue cheese.	£3

DESSERTS

Homemade sticky toffee pudding, sticky toffee sauce, vanilla ice cream. (V)	£8.50
Gingerbread cheesecake with a ginger infused cream and crystallised ginger.	£8.50
Spiced poached pear with hot chocolate sauce and vanilla ice cream. (V) (VE option available)	£8.50
Baileys and salted caramel tart served with salted caramel and cream.	£8.50
Apple and rhubarb crumble topped with flaked almonds and served with vanilla custard. (V) (VE option available)	£8.50
Cheese board - 3 cheeses, crackers, grapes, walnuts, figs and chutney. (V) (£5 dinner supplement charge)	£15
Chocolate fondant style cake with mint infused cream. (V)	£8
Ice cream trio. Vanilla, chocolate chip & raspberry ripple. (V)	£8
HOT DRINKS	
Tea selection	£3.75
Americano	£3.75
Café Latte	£3.75
Espresso	£3.75
Cappuccino	£3.75
Liqueur Coffee: Baileys, Cointreau, Tia Maria,	£9.00

Service charge is at your discretion and goes 100% to the Herriots Team.

Amaretto, Irish Whisky or Sambuca