



## **-STARTERS & SMALL PLATES-**

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|---|-------|
| Salmon & smoked haddock fishcakes, asparagus & sugar snap salad, lime & caper mayo, wild garlic & chive creme fraiche | £7.00 |
| Salt & pepper squid, fennel chickpea & harissa stew, lemon aioli (GO)   | £7.50 |
| Chicken liver & wild mushroom pate, fruit bread, tomato chutney (GO)  | £6.50 |
| Ham hock & pork terrine, wild garlic wholemeal, pickled shallot, gherkin ketchup (GO)                                 | £6.50 |
| Goats cheese croquette, Mediterranean vegetables, rocket, pine nut, balsamic (V)                                      | £7.00 |
| Courgette & spring onion bahji, pea chilli & lemon salad, lime pickle, mint yoghurt (VV)                              | £6.50 |

## **-MAINS-**

|   |             |
|---|-------------|
| Duck breast, parmesan mash, sprouting broccoli & spring greens, Puttanesca sauce (G)  | £19.00      |
| 10oz prime Yorkshire ribeye steak, parmesan parmentiere, cherry tomatoes & chestnut mushrooms, brandy cream & green peppercorn sauce (GO) | £29.50      |
| Sea bass, asparagus, sugar snaps & peas, crushed new potatoes, rocket & hazelnut pesto (G)  | £19.50      |
| Upside down Fish Pie, salmon, smoked haddock, tiger prawns, leek mash, samphire, caper lemon & tarragon cream (G)                         | £19.00      |
| Harissa roast cauliflower & pepper, quinoa, spinach & rocket, pomegranate, pistachio, mint yogurt (G) (Vv)                                | £14.00      |
| Crispy duck & bacon salad, Asian slaw & leaves, peanut pumpkin & sesame granola, pomegranate soy & sesame dressing                        | £7.50/14.50 |

## **-PUB CLASSICS-**

|   |        |
|---|--------|
| Proper steak & ale pie, sage short crust, new potatoes, French style peas   | £15.00 |
| Liver & bacon, bubble & squeak, red wine & sage gravy (G)   | £14.50 |
| Giant beer battered haddock, chunky chips, mushy peas, tartare sauce  | £14.50 |
| Buttermilk herb crusted chicken strips, skinny fries, slaw, baby leaves, aioli  | £13.50 |
| Three counties sausages (E.Yorks lamb, Lincolnshire pork, black pudding pork & apricot) bubble & squeak mash, onion gravy | £12.00 |
| 6oz Beef burger, halloumi, streaky bacon, beer battered onion rings, brioche bun, slaw, chorizo jam, chunky chips (GO)    | £14.00 |
| Harrogate Blue tagliatelle, sprouting broccoli & spring greens, rocket & hazelnut pesto (V)                               | £13.00 |

## -SIDES & NIBBLES-

|   |       |
|---|-------|
| Creamy garlic mushrooms (G)                                     | £3    |
| Onion rings (VV)  | £3    |
| Chunky chips / Skinny fries (VV) (GO)                           | £3    |
| Seasonal vegetables, mint & parsley oil, pumpkin seeds (G) (VV) | £3    |
| Mixed leaves, seasonal salad (G) (VV)                           | £3    |
| Olives (G) (V)  | £2.50 |
| Pork scratchings, apple sauce (G)                               | £2.50 |
| Halloumi fries, Yorkshire honey, toasted seeds (V) (GO)         | £5    |

## -LIGHT LUNCH-

Friday & Saturday 12pm - 2pm

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| Choose two dishes from our small plates selection & enjoy with a bucket of chips | £13 |
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## -DESSERTS-

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| Dessert Wine: Monbazillac 2017/18  | £4.50 |
| Toasted almond meringue, rhubarb & ginger compote, orange mascarpone (G) | £6    |
| Salted caramel chocolate pot, cinder toffee (G)                          | £6    |
| Lemon posset 'cheesecake', iced raspberry lime & mint salsa              | £6    |
| Sticky toffee pudding, butterscotch sauce, vanilla ice cream             | £6    |
| Seasonal fruit crumble, vanilla ice cream or custard (VVO) (GO)          | £6    |
| 2 scoops homemade ice cream (please ask for today's selection) (GO)      | £6    |

## -COFFEE-

|   |       |
|---|-------|
| Espresso  | £1.80 |
| Double Espresso   | £2.50 |
| Americano   | £2.50 |
| Cappuccino  | £3.50 |
| Latte   | £3.50 |
| Flat White  | £3.50 |
| Add a flavoured syrup shot (Vanilla, cinnamon, hazelnut or caramel)                   | 50p   |
| Liqueur coffee  | From  |
| The liqueur of your choice mixed with a long black coffee topped with thickened cream | £4.75 |

**GLUTEN FREE DIET? - Dishes marked with (G) are made with gluten free ingredients & those marked (GO) are able to be adapted to all gluten free ingredients. Please make us aware when ordering if this is required.**

If you can't see what you're looking for please ask, if we've got it you can have it!