



STARTERS

Homemade soup of the day (GF) bread & butter	(GFA)	£5.50
Posh prawn and crayfish cocktail (GF) traditionally served	(GFA)	£8.00
Potted chicken liver pate, red onion marmalade (GF) toasted bread	(GFA)	£6.00
Local Doreen's black pudding, poached egg, crispy croutons, pink peppercorn sauce		£7.00
Bang Bang chicken Asian style salad	(GFA)	£7.00
Line caught smoked mackerel Caesar salad		£7.00
Crispy Greek feta, olive and tomato salad, sweet chili dipping sauce	(V)	£6.50
Creamy garlic mushrooms	(V) (GFA)	£6.00
North East Atlantic caught mussels <i>(please ask for details)</i>		£8.00/£13.00

MAINS

Slow cooked spiced belly pork, bacon cabbage fry, apple cider chutney, new potatoes, pan jus	(GFA)	£15.00
Thai yellow chicken curry, steamed basmati rice, hand cut triple cooked chips	(GFA)	£15.00
Sweet potato chickpea spinach leaf tagine, fluffy cous-cous, pea shoot salad	(V) (GFA)	£15.00
Pan fried fillets of seabass, mediterranean vegetables, potatoes, Provençal sauce, samphire grass (GF)		£16.00
Steak and ale pie, short crust pastry, seasonal steamed vegetables, hand cut triple cooked chips		£15.00
Chicken kiev, hand cut triple cooked chips, house crunchy coleslaw		£15.00
Burn Hall naughty double bacon cheese burger, side salad, skinny fries, coleslaw, onion ring		£15.00
Proper fish and chips, battered cod, hand cut triple cooked chips, tartare sauce, lemon, Yorkshire caviar		£15.00
10oz sirloin steak, sautéed mushrooms, roasted tomato, peas, hand cut triple cooked chips	(GFA)	£23.00

why not add one of our delicious sauces to accompany your steak, pink peppercorn (GFA), Yorkshire blue cheese (GFA), Diane (GFA), garlic parsley butter (GF) £2.00 each

SIDES all £2.00

Hand cut triple cooked chips	Steamed seasonal vegetables (GF)
Beer battered onion rings	Sautéed chunky button mushrooms (GF)
House crunchy coleslaw (GF)	Tossed side salad (GF)
Buttered herb new potatoes (GF)	Today's breads and salted butter
Skinny fries	

TO FINISH

Selection of Yorkshire cheeses, apricot peach chutney, celery, grapes, apple, crackers	£8.00/£12.00
Apple and berry crumble, vanilla crème anglaise	£5.00
Lemon posset, fresh berries, shortbread biscuit	(GFA) £6.00
Fresh fruit Eton mess, raspberry coulis	(GF) £5.00
Sticky toffee pudding, toffee sauce, vanilla ice cream	£6.00
Cheese cake of the day	£5.00
Trio of local mixed ice cream or refreshing sorbet	(GFA) £5.00

Please note there is a £2.00 charge for any menu alterations

Although we take the very best care within our kitchen, we cannot guarantee that our food is 100% free from all allergens, please ask a member of staff for further assistance

V-VEGETARIAN GFA – GLUTEN FREE AVAILABLE GF – GLUTEN FREE

WINE LIST

WHITE WINES

	125ml glass	175ml glass	250ml glass	Bottle
House White Wine (12.5%)	£4.50	£5.50	£6.50	£17.00
Cullinan View – Chenin Blanc (western Cape, South Africa) <i>Fruity character and a fresh, zesty acidity, very well balanced.</i>	£4.50	£5.50	£6.50	£18.00
Luis Felipe Edwards Lot 66 – Sauvignon Blanc (Chile) <i>A crisp & intense taste with citrus and pear flavours</i>	£4.80	£5.50	£7.00	£19.00
Belvino Pinot Grigio (Italy) <i>Fresh with notes of cut grass with hints of pear drops and citrus</i>	£4.80	£5.80	£7.00	£20.00
Riverstone Ridge – Sauvignon Blanc (Marlborough, NZ) <i>Ripe gooseberry and citrus aroma & a refreshing and dry finish</i>				£28.00

ROSE WINE

House Rose Wine <i>Mill Cellars (12%) with flavours of ripe strawberry</i>	£4.50	£5.50	£6.50	£17.00
Belvino Pinot Grigio Rosato delle Venezie (Italy) <i>A delicate pink wine full of fresh, summer-fruit aromas</i>	£4.50	£5.50	£7.00	£19.00
Whispering Hill White zinfandel (USA) <i>Fruity rose with wild fruit flavours and a touch of pepper spice</i>	£4.50	£5.50	£7.00	£20.00

RED WINE

House Red Wine (13%)	£4.50	£5.50	£6.50	£17.00
Arium Tempranillo Garnacha Tinto Alabi(Valdepenas, Spain) <i>Cherry-red, very smooth with blackberry and plum fruit</i>	£4.50	£5.50	£6.50	£18.00
Luis Felipe Edwards – Merlot (Valle del Rapel, Chile) <i>This Merlot displays smooth plum and black cherry flavours</i>	£4.50	£5.50	£7.00	£19.00
Le Campagne – Cabernet Sauvignon (France) <i>Ruby-red, unoaked with black and red cherry & spicy plum</i>	£4.80	£5.80	£7.00	£20.00
Marques-de Morano – Rioja (Spain) <i>A young rioja, Tempranillo grape variety, soft berry fruit finish</i>	£4.90	£6.00	£7.50	£22.00
Lunaris Malbec, (Argentina San Juan) <i>An intense deep and attractive wine with dominant notes of spices and wild berries</i>				£28.00

SPARKLING WINE

	125ml glass	
Codorniu Brut Classico – Cava (Spain)	£5.50	£20.00
House Prosecco	£6.50	£24.50

CHAMPAGNE

Piper-Heidsieck Brut NV (France)		£62.00
Laurent-Perrier Cuvee rose Brut NV (France)		£80.00

Please note there is a £2.00 charge for any menu alterations

Although we take the very best care within our kitchen, we cannot guarantee that our food is 100% free from all allergens, please ask a member of staff for further assistance

V-VEGETARIAN GFA – GLUTEN FREE AVAILABLE GF – GLUTEN FREE

GLUTEN FREE OPTIONS

Soup of the day **GLUTEN FREE BREAD**

Prawn & crayfish cocktail **GLUTEN FREE BREAD**

Chicken liver pate **GLUTEN FREE BREAD**

Bang bang chicken salad **NO CROUTONS**

Garlic mushrooms **NO CHEESE CRUMB**

Belly Pork **GLUTEN FREE GRAVY**

Thai Yellow curry

Sweet potato tagine **NO COUS COUS**

Seabass

Sirloin steak **NO CHIPS**

Lemon posset **NO SHORTBREAD OR GLUTEN FREE SHORTBREAD**

Fresh fruit Eton mess

Ice cream or sorbet **NO WAFER**

Please note there is a £2.00 charge for any menu alterations

Although we take the very best care within our kitchen, we cannot guarantee that our food is 100% free from all allergens, please ask a member of staff for further assistance

V-VEGETARIAN GFA – GLUTEN FREE AVAILABLE GF – GLUTEN FREE