



STARTERS

Homemade soup of the day, bread roll	(V)	£5.50
Posh prawn and crayfish cocktail, traditionally served	(GFA)	£8.00
Potted chicken liver pate, red onion marmalade, whole meal toasted bread	(GFA)	£6.00
Local Doreen's black pudding fritter, poached egg, crispy croutons, pink peppercorn sauce		£7.00
Bang Bang chicken Asian style salad, satay dressing	(GF)	£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 with a cheddar cheese parsley crumb	(V)	£6.00
Today's breads and salted butter (<i>price per person</i>)		£2.00

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	(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
8oz rump steak, sautéed mushrooms, roasted tomato, peas, hand cut triple cooked chips	(GFA)	£19.00

(why not add one of our delicious sauces to accompany your steak, pink peppercorn, Yorkshire blue cheese, diane, garlic parsley butter)

SIDES all £3.00

Hand cut triple cooked chips	Steamed seasonal vegetables
Beer battered onion rings	Sautéed chunky button mushrooms
House crunchy coleslaw	Tossed side salad
Buttered herb new potatoes	

TO FINISH

Selection of Yorkshire cheeses, apricot peach chutney, celery, grapes, apple, crackers	£8.00/£12.00
Spiced apple crumble, vanilla crème anglaise	£5.00
Lemon posset, fresh berries, shortbread biscuit	(GFA) £6.00
Fresh fruit Eton mess, raspberry coulis	(GFA) £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

allergens, please ask a member of staff for further assistance

V-VEGETARIAN

GFA – GLUTEN FREE AVAILABLE

WINE LIST

WHITE WINES

	125ml glass	175ml glass	250ml glass	Bottle
Between Thorns Chardonnay, South Eastern Australia	£4.60	£5.60	£6.60	£19.00
Cullinan View- Chenin Blanc, Western Cape	£4.90	£5.60	£7.10	£21.00
Merchesi Evan Pinot Grigio, Paulo	£5.00	£6.00	£7.50	£22.00
Los Romeros Sauvignon Blanc, Central Valley	£5.10	£6.10	£7.70	£24.00
Mud House Sauvignon Blanc, Marlborough 'Away Strip'				£25.00

ROSE WINE

Belvino Pinot Grigio Rosato, Pavia	£4.50	£5.50	£7.00	£19.00
Lavander Hill White Zinfandel, California	£4.50	£5.50	£7.00	£20.00

RED WINE

Between Thorns Shiraz, South Eastern Australia	£4.60	£5.60	£6.60	£19.00
Santa Rita 8km Merlot	£4.90	£5.60	£7.10	£21.00
Le Campagne Cabernet Sauvignon, Pays d'Oc	£5.00	£6.00	£7.50	£22.00
Marques-de Morano – Rioja Joven	£5.10	£6.10	£7.70	£24.00
Luna del Sur Malbec, San Juan				£26.00

SPARKLING WINE

	125ml glass	Bottle
Pontebello Prosecco	£6.90	£26.00
Da Luca Rosato Spumante	£7.50	£28.00

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CHAMPAGNE
BOTTLE

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Louis Dornier Brut	£40.00
Tattinger Brut	£65.00
Tattinger Rose	£80.00
Laurent-Perrier Cuvee rose Brut NV (France)	£80.00

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