



## STARTERS

Homemade soup of the day, bread & butter	£5.50
Potted creamy garlic mushrooms with a cheddar cheese parsley crumb	£6.00
Potted chicken liver pate, red onion marmalade, toasted bread	£7.00
Local Doreen's black pudding, poached egg, crispy croutons, pink peppercorn sauce	£7.00
Posh prawn and crayfish cocktail, traditionally served	£8.00
Confit duck handmade spring roll, smoked BBQ reduction	£8.00
Halloumi, hummus, beetroot salad, toasted ciabatta crostini	£7.00
Thai spiced fishcake, dressed leaf, tomato, onion, coriander sambal	£8.00

## MAINS

Slow cooked spiced belly pork, bacon cabbage fry, apple cider chutney, new potatoes, pan jus	£15.00
Chargrilled gammon steak, tomato, peas, mushrooms, hand cut triple cooked chips, fried egg	£15.00
Sweet potato chickpea spinach leaf tagine, fluffy cous-cous, pea shoot salad	£15.00
Steak and ale pie, short crust pastry, seasonal steamed vegetables, hand cut triple cooked chips	£16.00
Burn Hall naughty double bacon cheese burger, side spicy mayo, skinny fries, coleslaw, onion ring	£16.00
Proper fish and chips, battered cod, hand cut triple cooked chips, tartare sauce, Yorkshire caviar	£16.00
Pan fried fillets of seabass, Mediterranean vegetables, new potatoes, Provençal sauce, samphire grass	£17.00
Pan roasted fillet of salmon, stir-fry greens, crushed new potatoes, white wine cream prawn sauce	£17.00
Thai red chicken curry, steamed basmati rice, hand cut triple cooked chips	£16.00
Pot roast chicken supreme, fondant potato, onion, mushroom, pea & leek fricassee	£16.00

## 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	Skinny Fries

## TO FINISH

Baked vanilla crème Brulee, shortbread biscuit	£6.00
Classic lemon tart, raspberry coulis, chantilly cream	£6.00
Sticky toffee pudding, toffee sauce, vanilla ice cream	£6.00
Hot Belgian waffle, chocolate, vanilla ice cream	£6.00
Cheese cake of the day, raspberry coulis, chantilly cream	£5.00
Pineapple upside-down cake, vanilla custard	£6.00
Trio of local mixed ice cream, wafer	£5.00
Refreshing sorbet of the day	£5.00
Selection of Yorkshire cheeses, apricot peach chutney, celery, grapes, apple, crackers	£8.00/£12.00

*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 GF – GLUTEN FREE**

**WHITE WINE****125ml 175ml 250ml Bottle**

Panuelo, Vino Blanco, Spain	£4.60	£5.60	£6.60	£19.00
Between Thorns, Chardonnay, Australia	£4.90	£5.80	£7.10	£21.00
Cullinan View, Chenin Blanc, South Africa	£5.00	£6.00	£7.50	£22.00
Ervani, Pinot Grigio, Italy	£5.10	£6.20	£8.00	£23.00
Marchesi Los Romeros, Sauvignon Blanc, Chile	£5.20	£6.30	£8.10	£24.00
Mud House, Sauvignon Blanc, New Zealand				£25.00

**ROSE WINE**

Belvino, Pinot Grigio Rosato, Italy	£4.90	£5.80	£7.10	£21.00
Lavender Hill, White Zinfandel, USA	£5.00	£6.00	£7.50	£22.00

**RED WINE**

Panuelo, Vino Tinto, Spain	£4.60	£5.60	£6.60	£19.00
Between Thorns, Shiraz, Australia	£4.90	£5.80	£7.10	£21.00
Santa Rita 8km, Merlot, Chile	£5.00	£6.00	£7.50	£22.00
La Campagne, Cabernet Sauvignon, France	£5.10	£6.20	£8.00	£23.00
Marques-de Morano, Rioja, Spain	£5.20	£6.30	£8.10	£24.00
Luna del Sur, Malbec, Argentina				£26.00

**CHAMPAGNE & SPARKLING WINE**

Pontebello, Prosecco, Italy	£6.90			£26.00
Da Luca Rosato Spumante, Italy	£7.50			£28.00
Louis Dornier Brut, Champagne, France				£40.00
Tattinger Brut, Champagne, France				£65.00
Tattinger Rose, Champagne, France				£80.00