



## STARTERS

Homemade soup of the day, bread & butter	£5.50
Potted creamy garlic mushrooms with a cheddar cheese parsley crumb	£6.00
Ham hock terrine, Yorkshire piccalilli, toasted bread, dressed salad	£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
Spinach & vegan Feta falafel bites, dressed salad, red pepper hummus	£8.00
Halloumi, hummus, beetroot salad, toasted ciabatta crostini	£7.00
Roasted spiced cauliflower, pomegranate and mint cous cous, chili and coconut dressing	£8.00

## MAINS

Slow cooked spiced belly pork, braised red cabbage, apple cider chutney, sage mash, pan jus	£16.00
Roasted root vegetable, mushroom and lentil shepherd's pie, vegan mash, seasonal greens	£16.00
Chargrilled gammon steak, tomato, peas, mushrooms, hand cut triple cooked chips, fried eggs	£17.00
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 salad, skinny fries, coleslaw, onion ring	£16.00
Proper fish and chips, battered cod, triple cooked chips, tartare sauce, lemon, Yorkshire caviar	£16.00
Pan fried fillets of seabass, Mediterranean vegetables Provençal, linguine, samphire grass	£18.00
Pan roasted fillet of salmon, stir-fry greens, crushed new potatoes, white wine cream prawn sauce	£17.00
Chicken tikka masala, steamed braised rice, garlic and coriander naan, poppadum, mango chutney	£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
Lemon Posset, raspberry gel, chantilly cream	£6.00
Sticky toffee pudding, toffee sauce, vanilla ice cream	£6.00
Hot Belgian waffle, chocolate sauce, vanilla ice cream	£6.00
Cheese cake of the day, raspberry coulis, Chantilly cream	£5.00
Trio of local mixed ice cream or sorbets, wafer	£5.00
Chilled coconut rice pudding, rum jelly, mango sorbet	£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***