



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

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
Sweet potato chickpea spinach leaf tagine, fluffy cous-cous, pea shoot salad	£15.00
Minced beef and onion pie, short crust pastry, seasonal steamed vegetables, triple cooked chips	£16.00
Cheese and onion pie, mushy peas, triple cooked chips, gravy	£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
Curry of the day, steamed braised rice, garlic and coriander naan, poppadom, mango chutney	£16.00
16oz chargrilled gammon steak, tomato, peas, mushrooms, hand cut triple cooked chips, fried eggs	£18.00
11" homemade Sofia pizza, spicy roasted chicken, pepperoni, chorizo, mozzarella, red peppers	£10.00
11" homemade margherita pizza, mozzarella	£8.00

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