



Starters

Lobster bisque, crisp breads, saffron mayonnaise	£8
Baked Brie, confit red onion, garden rosemary, crusty bread	£7 v
Yorkshire Asparagus, poached egg, hollandaise sauce	£8 v
Beetroot cured chalk stream trout, creamed horseradish, dill	£8
Charcoal roast Squid, Fennel, chilli & rocket, crème fraiche	£9
Ham hock terrine, crisp egg yolk, piccalilli, sourdough fire toast	£8
Hagg wood Wild garlic & Jersey royal potato soup, homemade bread	£7

Salads

Grilled Courgettes, dahl, paneer, sultanas in apple	£12v
Roast butternut squash, harissa yoghurt, coriander salad (add pulled lamb £4)	£8/12
Yorkshire ploughman's- cold meats, chutneys, salad, pickles & homemade bread (lunch only)	£14
East coast dressed crab, green salad, homemade mayonnaise, minted Jersey royals	£18

Pub

Beer battered Whitby haddock & chips with posh peas & tartare sauce	£15
Charcoal grilled burger served in a brioche bun with smoked streaky bacon, tomato, lettuce, Yorkshire Blue or Fountains Gold, burger sauce, beetroot slaw, fries	£13

Main Course

Charcoal grilled aged Beef from Glaves of Brompton, fries, roast tomato & Pickering watercress, bearnaise sauce or smoked tomato & onion relish	
Fillet	£28
Sirloin	£25
Chargrilled fish, lemon, aioli, Sprouting broccoli & coriander potatoes	
Whole Turbot	£25
Whole Seabream	£19
Slow roast rump of pink Yorkshire lamb, fondant potatoes, charred carrots, English peas	£22
Whole grilled Lobster, garlic butter, skinny chips,	£32
Breast of chicken, Pappardelle, peas, wild garlic pesto, Toulouse sausage	£17

Sides £3.50

Watercress & Yorkshire blue salad	Fries & homemade mayonnaise
Chargrilled sprouting broccoli, chilli & almond	Coriander roast carrot, walnut vinaigrette



Puddings

Chocolate nemesis, cherry, honeycomb			£8
Sticky toffee pudding, vanilla ice-cream			£7
Custard tart, earl grey prunes, treacle ice-cream			£7
Crème brûlée			£5
Ice-cream – vanilla, mint choc chip, toffee apple, brown bread	1 scoop	2 scoop	3 scoop
Sorbet – ginger & coriander	£2.95	£4.95	£6.95
Affogato – a scoop of vanilla ice-cream with a shot of espresso			£5

Pudding Wines

	50ml glass	Bottle
Chateau Petit Vordines	£6	£35
Palazzina Moscato	£4.50	£26

Cheese

Yorkshire

Yorkshire blue- a creamy blue well veined

Smoked Wensleydale – a traditional Wensleydale, smoked over oak for 16 hours

Fountains gold – a mild, creamy cheddar, aged for 3 months

Guest

Lincolnshire Poacher - A firm cheese, similar in style to a vintage cheddar. Matured for 6 months

Cotswold brie – mature and creamy

3 cheese - £8.95 | 5 cheese - £11.95

Coffee

Americano	£2.50
Espresso	£2.50
Macchiato	£2.65
Cappuccino	£3.25
Large espresso	£2.60
Latte	£3.25
Hot chocolate	£3.25
Mocha	£3.25
Tea	£2.00