



## **-STARTERS & SMALL PLATES-**

Salmon & smoked haddock fishcakes, asparagus & sugar snap salad, lime & caper mayo, wild garlic & chive creme fraiche	£7.00
Salt & pepper squid, fennel chickpea & harissa stew, lemon aioli (GO)	£7.50
Chicken liver & wild mushroom pate, fruit bread, tomato chutney (GO)	£6.50
Ham hock & pork terrine, wild garlic wholemeal, pickled shallot, gherkin ketchup (GO)	£6.50
Goats cheese croquette, Mediterranean vegetables, rocket, pine nut, balsamic (V)	£7.00
Courgette & spring onion bahji, pea chilli & lemon salad, lime pickle, mint yoghurt (VV)	£6.50

## **-MAINS-**

Duck breast, parmesan mash, sprouting broccoli & spring greens, Puttenesca sauce (G)	£19.00
10oz prime Yorkshire ribeye steak, parmesan parmentiere, cherry tomatoes & chestnut mushrooms, brandy cream & green peppercorn sauce (GO)	£29.50
Sea bass, asparagus, sugar snaps & peas, crushed new potatoes, rocket & hazelnut pesto (G)	£19.50
Upside down Fish Pie, salmon, smoked haddock, tiger prawns, leek mash, samphire, caper lemon & tarragon cream (G)	£19.00
Spring Vegetable & new potato hash, asparagus, new potatoes, spring vegetables & rocket, poached egg, wild garlic & chive creme fraiche (G)(V)	£14.00
Crispy duck & bacon salad, radish, spring onion, baby leaves, pomegranate, peanuts & pumpkin seeds, soy & coriander dressing	£7.50/14.50

## **-PUB CLASSICS-**

Proper steak & ale pie, sage short crust, new potatoes, French style peas	£15.00
Liver & bacon, bubble & squeak, red wine & sage gravy (G)	£14.50
Giant beer battered haddock, chunky chips, mushy peas, tartare sauce	£14.50
Buttermilk herb crusted chicken strips, skinny fries, slaw, baby leaves, aioli	£13.50
Three counties sausages (E.Yorks lamb, Lincolnshire pork, black pudding pork & apricot) bubble & squeak mash, onion gravy	£12.00
6oz Beef burger, halloumi, streaky bacon, beer battered onion rings, brioche bun, slaw, chorizo jam, chunky chips (GO)	£14.00
Harrogate Blue tagliatelle, sprouting broccoli & spring greens, rocket & hazelnut pesto (V)	£13.00

## -SIDES & NIBBLES-

Creamy garlic mushrooms (G)	£3
Onion rings (VV)	£3
Chunky chips / Skinny fries (VV) (GO)	£3
Seasonal vegetables, mint & parsley oil, pumpkin seeds (G) (VV)	£3
Mixed leaves, seasonal salad (G) (VV)	£3
Olives (G) (V)	£2.50
Pork scratchings, apple sauce (G)	£2.50
Halloumi fries, Yorkshire honey, toasted seeds (V) (GO)	£5

## -LIGHT LUNCH-

Friday & Saturday 12pm - 2pm

Choose two dishes from our small plates selection & enjoy with a bucket of chips	£13
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## -DESSERTS-

Dessert Wine: Monbazillac 2017/18	£4.50
Toasted almond meringue, rhubarb & ginger compote, orange mascarpone (G)	£6
Salted caramel chocolate pot, cinder toffee (G)	£6
Lemon posset 'cheesecake', iced raspberry lime & mint salsa	£6
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£6
Seasonal fruit crumble, vanilla ice cream or custard (VVO) (GO)	£6
2 scoops homemade ice cream (please ask for today's selection) (GO)	£6

## -COFFEE-

Espresso	£1.80
Double Espresso	£2.50
Americano	£2.50
Cappuccino	£3.50
Latte	£3.50
Flat White	£3.50
Add a flavoured syrup shot (Vanilla, cinnamon, hazelnut or caramel)	50p
Liqueur coffee	From
The liqueur of your choice mixed with a long black coffee topped with thickened cream	£4.75

**GLUTEN FREE DIET? - Dishes marked with (G) are made with gluten free ingredients & those marked (GO) are able to be adapted to all gluten free ingredients. Please make us aware when ordering if this is required.**

If you can't see what you're looking for please ask, if we've got it you can have it!