

Á La Carte Menu Starters

Bread Selection £6.50
Balsamic & Olive Oil, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Salted Butter

French Onion Soup £8.50 Croque Monsieur

Asian Beef Salad £9.00 Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seeds, Soy & Chilli Dressing

Chorizo & Roasted Red Pepper Risotto £9.00
Parmesan Crisp

Black Pudding Hash Cakes £9.00 Pea Purée

Chicken Liver & Brandy Pate £9.00
Baby Leaf Salad, Red Onion Chutney, Toasted Sourdough

Tempura Black Tiger Prawns £10.00 Crispy Vegetable Salad, Sesame Seeds, Wasabi Mayo

Prawn Cocktail £10.00 Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Moules Mariniere £11.00 Mussels, Garlic, White Wine, Cream

Seafood Platter £14.50
Mini Prawn Cocktail, Tempura Tiger Prawns, Moules Mariniere

All starters are served with complimentary bread and butter

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you



Á La Carte Menu Main Courses

Shallot & Roquefort Tartlet £17.00

Puff Pastry, Caramelised Balsamic Shallots, Roquefort Cheese, Chunky Chips

Coq Au Vin £16.50

Slow Cooked Chicken Thigh, Pancetta, Mushrooms, Baby Shallot Onions, Creamed Mash, Red Wine Jus

Steak & Black Sheep Ale Pie £17.00

Chunky Chips, Short Crust Pastry, Black Sheep Ale Gravy

Cumberland Sausages & Mash £17.00

Hutchinson's of Ripley Cumberland Sausages, Creamed Mash, Glazed Red Onion & Red Wine Jus, Parsnip Crisps

Battered Haddock with Chunky Chips £17.50

Tartare Sauce, Garden Peas

Pan Roasted Chicken Breast £18.00

Creamed Mash, Tarragon & Mushroom Cream Sauce

Pan Roasted Duck Breast £24.00

Fondant New Potatoes, Black Pudding Bon Bons, Plum & Red Wine Jus

Slow Braised Lamb Shank £25.00

Creamed Mash, Red Wine Jus

Butter Roasted Fillet of Cod £25.00

Pomme Purée, Red Wine & Chorizo Spiced Lentils

24 Hour Cooked Beef Short Rib £26.50

Horseradish Mash, Red Wine Jus

Fillet Steak Medallions £33.00

Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce

7oz Fillet Steak £38.00

Beer Batter Onion Rings, Chunky Chips, Choice of Sauce: Garlic Butter, Peppercorn Sauce

All main courses are served with complimentary seasonal vegetables

Sides

Chunky Chips £4.50

Truffle & Parmesan Chips £5.50

Creamed Mash £4.50

Beer Batter Onion Rings £4.50

Mixed Seasonal Vegetables £4.50

Creamed Sprouts, Savoy Cabbage, Peas & Pancetta £5.50

Braised Red Cabbage with Port & Cinnamon £5.50

Cauliflower Cheese £5.50

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Á La Carte Menu Desserts

Jam Roly Poly £8.00 Vanilla Cream Custard

Apple, Pear & Ginger Crumble £8.00 Vanilla Cream Custard

Double Chocolate Brownie £8.50 Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

Sticky Toffee Pudding £8.50
Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Cherry & Chocolate Eton Mess £8.50
Winter Berry Compote, Chocolate Brownie, Boozy Cream

White Chocolate & Miso Cream Brulee £8.50 Blueberry Compote, Shortbread Biscuit

Cheeseboard £10.00

Biscuits, Apple, Celery, Red Onion Chutney
Harrogate Blue Cheese
Smoked Applewood Cheddar
French Brie
Charcoal Cheese

Trio of Northern Bloc Ice Cream £8.00

Madagascan Bourbon Vanilla
Black Treacle
Chocolate & Sea Salt
Raspberry & Sorrel
Ginger Caramel
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream & Honeycomb

Vegan Ice Cream Selection

Strawberry & Yuzu Chocolate and Orange Blossom Rhubarb & Raspberry

Coffee & Mini Pudding £8.00

Choice of desserts: Sticky Toffee Pudding Double Chocolate Brownie Cherry & Chocolate Eton Mess

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