

WINTER MENU

STARTER

Seasonal Soup Of The Day (GFA) Freshly Baked Sourdough	7
Korean Gochujang Fried Chicken Crispy Coated in a spiced flour, tossed in a Sticky Honey & Soy Dressing, Sesame Pickled Vegetables	10
Prawn & Crayfish Salad (GF) Baby Gem, Cucumber, Bloody Mary Cocktail Sauce, Celery Salt	11
Smoked Salmon (GF) Sweet Pickled Cucumber, Radish, Lime Crème Fraiche	11
Cajun Tempura Whitebait Lime and Caper Mayo	7.5

MAIN

Black Sheep Beer Battered Haddock Chunky Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	16
Prime Yorkshire Beef Burger Add Bacon £1 Chunky Chips, Brioche Bun, Cheese, House Relish	15
Roast Fillet of North Sea Cod (GF) Creamed Potato Puree, Samphire, Mussel & White Wine Butter Sauce	22
Pheasant Breast Game Special Please ask your waitress for your type of special	P.O.A
Wensleydale Gammon Steak Pineapple Salsa, Crispy Hens Egg, Garden Peas, Chunky Chips	14
Salt Baked Celeriac Steak Add Fried Hens Egg £1 Wilted Greens, Chesnut & Sage Purée, Lentil Gravy	15
Steak & Ale Pie Hand Cut Chips Or Mash, Spring Greens, Homemade Gravy	16
Roast Yorkshire Wolds Chicken (GF) Mushroom Ketchup, Braised Leg & Mushroom Croquette, Leeks, Chicken Sauce	16

STEAK

British Dry Aged for a minimum of 21 days and matured on the bone for outstanding flavour.

Served with Chunky Chips, Onion Rings, Mushroom, Confit Tomato & Rocket Salad

8oz Grand Reserve Sirloin | 32

Your Choice of Blue Cheese, Garlic Butter, Peppercorn Sauce, or Red wine gravy

SIDES & SNACKS

Chunky Chips | 4

Skinny Fries | 4

Beer Battered Onion Rings | 4

Broccoli in Garlic & Chilli Butter | 4

Seasonal Greens | 4

Herb Butter Honey & Thyme Roasted Roots | 4

Warm Sourdough & Salted Butter **(GFA)** | 4

Selection of Nuts | 4

Marinated Olives **(GF)** | 5

DESSERT

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Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	7.5
Chocolate Brownie (GF) Chocolate Cookie Crumb, Vanilla Ice Cream	8.5
Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	6.5
Seasonal Crumble and Custard	6.5
Northern Block Trio of Sorbet Ice Cream (GF) Please ask for our selection	7

CHEESE

Selection Of Speciality Cheeses From Cryer & Stott Cheesemongers, West Yorkshire.

Served with Artisan Biscuits, Quince Jelly, Grapes, Celery and Chutney

Three Cheeses | 10

Five Cheeses | 15

Yorkshire Blue

Made by Shepherds Purse in Thirsk, North Yorkshire. Launched in 1995, Yorkshire Blue was their first blue cheese, first cheese made from cow's milk, and the first blue cheese to be made in Yorkshire for 30 years. Creamy, sweet, & mild, Yorkshire Blue is an ideal introduction to blue cheese. With age, the flavour deepens and becomes more complex without compromising the mild creaminess. The multi-award-winning Yorkshire Blue is handmade and matured over eight weeks. Each week, they turn each individual cheese by hand, which helps to achieve the lovely blue veining and even smooth texture.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Exclusive to Cryer & Stott Cheesemongers. Its flavour fills the mouth with intensity mushroom notes. The luxurious creamy texture rounds off a sumptuous taste experience.

Bluemin White

A soft, creamy, mould ripened cows' milk cheese. This cheese ripens from the outside, developing an almost brie like texture with a velvety blue rind. Made by Katie & Caroline Bell at Shepherds Purse Creamery Thirsk.

Fountains Gold

This cheese is produced by the Wensleydale Dairy in Hawes, North Yorkshire. It has been produced using the finest Channel Island cows' milk. A semi-hard cheese with a soft cheddar style consistency, it just melts on the tongue.

Stottie

Launched for Spring 2018 Stottie is a new mould ripened goats milk brie, made using the finest Yorkshire milk. The cheese is smooth, rich, & creamy with a fresh clean flavour! Another Cryer & Stott exclusive to add to their portfolio of award-winning artisan cheeses.

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 6 or more. We do use gluten products in our kitchen so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. We cannot guarantee any of our dishes to be 100% allergen free.
