

LUNCH MENU

A La Carte

Starters

Mains

Soup of the Day ^(V) ^(GF)

Made using Local Market Produce **£6.50**

Picked Crab

Watercress Salad, Sauce Vierge, Homemade Bread **£7**

Sticky Ham Hock

Mustard Crumpet, Compressed Cucumber, Piccalilli Puree, Charred Pineapple **£8**

Chicken Liver Parfait

Grape & Apple Chutney, Leaves, Croutes **£7.50**

Fig & Beetroot Tart Tatin ^(V)

Glazed Goats Cheese, Rocket Pesto **£7**

Thai Fish Cakes

Lemon Grass Emulsion, Thai Salad **£7**

Whitby Haddock in Yorkshire Ale Batter

Hand Cut Chips, Minted Mushy Peas, Tartare Sauce, Lemon, Proper Curry Sauce **£16.50**

A petite version of the above dish is available for smaller appetites **£12**

Short Rib Pie

Topped with Cheddar Mash, Charred Spring Onion, Mouli, Red Wine Shallots, Crispy Onions, Jus (Allow 25 minutes cooking time) **£16**

Masala Cod ^(GF)

Mango Dahl, Yoghurt & Mint Dressing, Pickled Cucumber, Tempura Coriander **£15**

Ox Cheek ^(GF)

Mini Fondant, Chive & Onion Puree, Radish, Courgettes, Jus **£15**

Hickory Smoked Pork Collar ^(GF)

Sautéed Potatoes, Orange Braised Fennel, Sage Crisps, Carrot Puree **£14**

Chilli & Garlic Gnocchi ^(V)

Roasted Aubergine & Courgettes, Sun blushed Tomato Oil, Textures of Parmesan **£14**

PLATTERS & BOARDS

Large **£18** Small **£10**

Charcuterie Board

Chorizo, Parma Ham, Chicken Liver Parfait, Cheese, Grape & Apple Chutney, Salad, Olives, Croutes, Crackers

Fish Platter

Smoked Salmon, Prawns with Marie Rose Sauce, Crab, Anchovies, Fried Whitebait, Soused Trout, Tartare Sauce, Salad, Croutes

Ploughman's

Pork Pie, Piccalilli, Honey Glazed Ham, Scotch Quail Egg, Cheese, Grape & Apple Chutney, Homemade Bread, Crackers

Vegetarian Platter

Hummus, Beetroot & Fig Tart Tatin, Cherry Peppers, Marinated Mozzarella, Pitta Bread, Salad, Olives

PRIME YORKSHIRE STEAKS AGED 31 DAYS

Fillet 7oz **£28**

Sirloin 8oz **£23**

Rib Eye 10oz **£23**

Balsamic Vine Tomato, Portobello Mushroom, Hand Cut Chips, Parsley Butter, Watercress

Side Orders **£3.50**

Mixed Salad with House Dressing

Hand Cut Chips

Skinny Fries

Sautéed Potatoes

Mash Potato

Onion Rings in Yorkshire Ale Batter *

Soy Greens (Broccoli, Bok Choi, Broad Beans)

Roasted Courgettes & Tomato

LUNCH MENU

Fixed Price Menu, Salads and Sandwiches

Fixed Price Menu

Mon-Sat 12pm-2.30pm, Mon-Fri 5.30pm-6.30pm

3 Courses £22.95, 2 Courses £17.95

Mon-Fri 6.30pm-9pm

3

Courses £26.95, 2 Courses £21.95

STARTER

Chef's Soup of the Day (V) (GF)

Made with fresh market produce

Thai Fish Cakes

Lemon Grass Emulsion, Thai Salad

Chicken Liver Parfait

Grape & Apple Chutney, Croutes, Leaves

Fig & Beetroot Tart Tatin (V)

Glazed Goats Cheese, Rocket Pesto

MAIN COURSE

Hickory Smoked Pork Collar (GF)

Sautéed Potatoes, Orange Braised Fen- nel, Sage Crisps, Carrot Puree

(GF)

Masala Cod

Mango Dahl, Yoghurt & Mint Dressing, Pickled Cucumber, Tempura Coriander

Ox Cheek (GF)

Chive & Onion Puree, Radish, Courgettes, Fondant Potato, Jus

Spinach & Feta Cheese Filo Pie (V)

Almond Milk, Haricot Beans, Aubergine

DESSERT

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

A Selection of British & French Cheeses

Artisan Biscuits, Celery, Grape & Apple Chutney, Grapes & Biscuits (£3 supplement)

Salads

Smoked Chicken & Bacon Caesar

Anchovies, Baby Gem, Croutes £12.95

Hot Smoked Salmon (GF)

Beetroot Salad £12.95

(V) (GF)

Tomato, Feta & Watermelon

Baby Gem, Mint Dressing £11.50

Sandwiches

Honey & Mustard Roast Ham with Cheddar

Piccalilli £7

'Posh' Fish Finger

Haddock Goujons in Beer Batter, Lemon & Tartare Sauce £7.50

Striploin of Beef

Tomato Jam, Watercress £8

Hot Smoked Salmon & Marie Rose Prawns

Baby Gem £7

Smoked Chicken

Chorizo, Sun Blush Tomato Mayonnaise £7

Fig, Beetroot & Goats Cheese

Rocket £7

All sandwiches served on a choice of Sliced White or Wholemeal

Homemade Bread with Coleslaw and Salad

Eggs Benedict

Honey Roast Ham £7

Eggs Royale

Scottish Smoked Salmon £8

Served with 2 Free Range Poached Eggs topped with Hollandaise on a Toasted English Muffin

Homemade Beef Burger on Red Onion & Marmalade Brioche

Blue Cheese, Bacon, Battered Gherkins, Baby Gem, Tomato,

Hand Cut Chips, Hickory & Maple Mayonnaise (Allow 20 minutes) £13.50

Pulled Lamb on Focaccia

Feta Cheese, Olives £8

Mozzarella with Confit & Macerated Tomatoes on Focaccia

Rocket Pesto £7