

STARTERS

Soup du jour, sometimes smooth, sometimes rustic, always homemade, served with warm crusty bread (V, GF*)	£4.95
Tiger prawns, white wine, chilli, garlic and olive oil, served with crusty bread (GF*)	£7.95
Creamy garlic mushroom pot, topped with a Wensleydale cheese and breadcrumb crust (V, GF*)	£5.95
Ribs in a homemade BBQ sauce	£7.95
Homemade chicken liver pâté, red onion marmalade and sourdough crisps (GF*)	£5.95
Beer battered haddock goujons, chunky tartare sauce and a wedge of lemon	£6.50
Baked camembert studded with garlic and rosemary, served with crusty bread (V, GF*)	£7.95
Lemon peppered calamari served with a chilli and lime mayonnaise	£6.95
Oriental duck salad, with orange segments and mustard seeds, topped with honey, chilli, garlic and coriander dressing (GF)	£7.95
Sweet potato wedges with homemade houmous (Vegan, GF)	£4.95
Tortilla chips topped with mixed bean chilli, tomato salsa, guacamole, jalapeños and cheese (Vegan, GF)	£5.95

MAIN COURSES

LOCAL VENISON AND REDCURRANT CASSEROLE served with a herb and suet dumpling	£14.95
1/2 SPICED HONEY AND GINGER GLAZED DUCK served with stir fried oriental vegetables (GF)	£16.95
CRISPY ROAST BELLY PORK with red cabbage, hash brown potato cake and cider gravy (GF)	£13.50
CHICKEN BREAST WRAPPED IN BACON served with fondant potato and a creamy white wine and wild mushroom sauce (GF)	£12.95
PIE OF THE DAY, WITH SHORTCRUST PASTRY, served with chunky chips and mushy peas	£12.95
NETHERSIDE LAMB SHOULDER mint marinated and slow roasted for seven hours, served with colcannon mashed potato and a minted jus	£16.95
BEER BATTERED HADDOCK FILLET, chunky hand cut chips, mushy peas and homemade tartare sauce	Sm £7.95 Lrg £13.95
RACK OF BBQ RIBS, skin on fries, corn on the cob and homemade coleslaw	£14.95
PAPPARDELLE PASTA in a tomato and basil sauce, topped with mozzarella (V)	£9.95
MIXED BEAN CHILLI topped with cheese, served with basmati rice (Vegan, GF)	£9.95

OUR FAMOUS BURGERS

GAMEKEEPER'S STEAK BURGER
Served in a toasted brioche bun with Monterey Jack cheese, fully loaded with gherkins, smoked streaky bacon, tomato and baby gem lettuce, served with homemade coleslaw, salsa mayonnaise and skin on fries
£12.95

FAT PIG BURGER
Steak burger topped with BBQ pulled pork, crispy smoked streaky bacon, Monterey Jack cheese, tomato and baby gem lettuce, served in a toasted brioche bun with BBQ sauce and skin on fries
£14.95

QUINOA, BEETROOT, EDAMAME AND MUSHROOM BURGER
Topped with cheese, tomato and baby gem lettuce, served with skinny fries and beetroot relish (Vegan)
£10.95

FROM THE GRILL

10oz GAMMON STEAK £13.95
Topped with fried eggs, served with chunky hand cut chips and house salad or garden peas (GF)

28 DAY AGED STEAK £16.95
Cooked to your liking, served with chunky hand cut chips, grilled tomato and field mushroom

8oz Dales sirloin steak (GF)
8oz Dales rib-eye steak (GF)

Add peppercorn or blue cheese sauce for £2.95 (GF)
Add beer battered onion rings for £2.95

FROM THE SEA PLATTER

The perfect starter for two to share or as a main course for one

Tiger prawns in white wine, chilli, garlic and olive oil, smoked salmon, beer battered haddock goujons, lemon peppered squid, crusty bread, lemon mayonnaise and chunky tartare sauce

£17.95

SIDE DISHES

Hand cut chunky chips (Vegan, GF) - £2.95

Skin on fries (Vegan, GF) - £2.95

Sweet potato fries (Vegan, GF) - £3.25

Beer battered onion rings (V) - £2.95

Dressed house salad (Vegan) - £2.95

Seasonal vegetables (V, GF) - £2.95

Toasted garlic ciabatta (V) - £3.95

CURRY CORNER

Homemade curries served with basmati rice, poppadom and chutney

All £10.95

Lamb madras (GF)

Tandoori chicken masala (GF)

Chicken korma (GF)

Indian spiced saag curry with sweet potato, spinach, celery, carrot, cauliflower and coriander (Vegan, GF)

Add Poppadoms and pickle tray (Vegan, GF) for £2.95
Add Vegetable Samosas (Vegan, GF) for £3.95
Add Onion Bhajis (Vegan, GF) for £3.95



**FRESHLY PREPARED
SANDWICHES
SERVED 12 – 5PM**

£8.95

Served on warm ciabatta with hand cut chunky chips, dressed salad and coleslaw

Cajun chicken with lemon mayonnaise (GF*)

Hot beef and fried onion (GF*)

Fish goujons with tartare sauce

Bacon, brie and cranberry (GF*)

Mozzarella, fresh tomato and basil (V, GF*)

DESSERTS

MELT IN THE MOUTH STICKY TOFFEE PUDDING
toffee sauce and vanilla ice cream (V, GF*)

CHEESECAKE OF THE DAY served with
a seasonal berry compote (V)

HOMEMADE CHOCOLATE BROWNIE with rich Belgian
chocolate sauce and double Jersey ice cream (Vegan*, GF*)

WHITE CHOCOLATE AND CRANBERRY BREAD
AND BUTTER PUDDING served with custard (V)

JAM ROLY POLY served with custard (V)

APPLE CRUMBLE served with custard (Vegan*)

£5.75

*Gluten free chocolate brownie, gluten free sticky toffee pudding, vegan chocolate brownie and vegan apple crumble are available on request. Please speak to your server.

**ICE CREAM
AND SORBET**

Choose your favourite flavour

Strawberry sensation (V, GF)

Vanilla pod (V, GF)

Double Jersey (V, GF)

Double chocolate chip (V, GF)

Thunder and lightning (V, GF)

Mango and coconut (Vegan, GF)

Lemon sorbet (Vegan, GF)

Raspberry sorbet (Vegan, GF)

Strawberry sorbet (Vegan, GF)

1 Scoop £2.45

2 Scoops £3.25

3 Scoops £3.95

**THE GAMEKEEPER'S
CHEESE BOARD**

Mature Cheddar, Wensleydale, Yorkshire Blue and Brie,
served with crackers, grapes and homemade chutney (V)

£8.50

LIQUEUR COFFEE

IRISH with Jameson Irish Whiskey

GAELIC with Famous Grouse Whisky

IRISH CREAM with Baileys

SEVILLE with Cointreau

CALYPSO with Tia Maria

£4.95

HOT DRINKS

Americano £2.25

Latte £2.50

Cappuccino £2.50

Flat White £2.50

Espresso £2.00

Mocha £2.50

Hot Chocolate £2.65

Yorkshire Tea £2.25

Herbal Tea £2.25