

STARTERS

Soup of the moment, served with bread and butter (V, GF*)	£4.95
Potted garlic mushrooms with a Wensleydale cheese and breadcrumb crust, served with bread (V, GF*)	£5.95
Chicken liver and brandy pâté with caramelised onion chutney and brioche croutes (GF*)	£5.95
Mozzarella dippers with garlic marinara and mayonnaise dipping sauces (V)	£5.95
Beer battered haddock goujons, chunky tartare sauce and a wedge of lemon	£6.55
Tortilla chips topped with mixed bean chilli, tomato salsa, guacamole, jalapeños and vegan cheese (Vegan, GF)	£5.95

SHARING PLATTERS

FROM THE SEA

Smoked salmon, tiger prawns in white wine, chilli, garlic and olive oil, haddock goujons, smoked trout, lemon mayonnaise, chunky tartare sauce and home baked bread

£17.95

YORKSHIRE PLOUGHMAN'S

Topside of beef, Yorkshire cured ham, Wensleydale cheese, Yorkshire Blue cheese, caramelised onion chutney, sticky sausages, pork pie, pickled onions, fresh fruit and home baked bread

£17.95

MAIN COURSES

PIE OF THE MOMENT, homemade and served with hand cut chunky chips or mashed potato, mushy peas and gravy	£12.95
CAJUN CHARGRILLED PORK CHOP with pineapple salsa, slow roast cherry tomatoes, salad and cornbread croutons (GF*)	£13.50
BEEF LASAGNE served with tear and share garlic bread and a side salad	£12.25
SMOKED HADDOCK AND CHORIZO GRATIN with a lemon, herb and Gruyère cheese crumb, served with spring greens and freshly baked bread	£14.95
CHICKEN KIEV stuffed with mozzarella, garlic and ham, served with a roasted cherry tomato compote and lemon and rosemary new potatoes	£12.95
BEER BATTERED HADDOCK FILLET, hand cut chunky chips, mushy peas and homemade tartare sauce	Sm £7.95 Lrg £13.95
SLOW COOKED LAMB HENRY, chive mashed potato, gravy and seasonal vegetables	£17.50
GNOCCHI toasted in thyme butter, tossed with cherry tomatoes, garlic, basil, chilli and olive oil (V)	£10.95
STIR-FRIED VERMICELLI NOODLE SALAD, with marinated sesame tofu and flavours of coconut, lemongrass, peanut and garlic (Vegan, GF*)	£11.50
RACK OF OUR HICKORY WOOD SMOKED BBQ BABY BACK RIBS with skin on fries, coleslaw and home baked sweetcorn bread	£15.50
8OZ DALES SIRLOIN STEAK, cooked to your liking, served with hand cut chunky chips, beer battered onion rings, slow roasted tomato and field mushroom (GF*)	£19.50
Add peppercorn or blue cheese sauce (GF)	£2.95

OUR BURGERS

8OZ STEAK BURGER topped with smoked bacon, melted Gruyère cheese, crispy onions, tomato, baby gem lettuce and gherkins, served with skin on fries and coleslaw

£12.95

HOMEMADE VEGAN SWEET POTATO, CHICKPEA AND AVOCADO BURGER topped with melted vegan cheese and chilli relish, served with skin on fries and home baked focaccia (Vegan)

£10.95

Swap your fries for sweet potato fries for only 50p

TOP UP YOUR BURGER:

Beer battered onion rings (V) £1.50

Smoked bacon (GF) £1.50

Extra cheese (V, GF) £1.00

Guacamole (Vegan, GF) £2.00

Carolina Reaper relish (Vegan, GF) £1.50

Bacon jam (GF) £1.00

SIDE DISHES

Hand cut chunky chips (Vegan, GF) £2.95

Skin on fries (Vegan, GF) £2.95

Sweet potato fries (Vegan) £3.25

Beer battered onion rings (V) £2.95

Tear and share garlic bread (V) £3.95

Seasonal vegetables (Vegan*, GF*) £2.95

Guacamole (Vegan, GF) £2.00

Dressed house salad (Vegan) £2.95



DESSERTS

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

CHEESECAKE OF THE DAY please ask for today's selection (V)

WHITE CHOCOLATE AND MACADAMIA BROWNIE
with pistachio ice cream (Vegan*, GF*)

ETON MESS with meringue, summer berry
compote and whipped cream (V, GF)

VANILLA CRÈME BRÛLÉE with lemon shortbread (V)

£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.

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

ICE CREAM

Choose your favourite flavour

Strawberry sensation (V, GF)

Vanilla pod (V, GF)

Double chocolate chip (V, GF)

Salted Caramel (V, GF)

Yorkshire Lemon Curd (Vegan, GF)

Pistachio (Vegan, GF)

1 Scoop £2.45

2 Scoops £3.25

3 Scoops £3.95

SORBET

Choose your favourite flavour

Pineapple and Passion Fruit (V, GF)

Raspberry (V, GF)

Lemon (V, 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

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