

A La Carte Menu

Our Kitchen Team produce menus that change seasonally, using fresh local produce. All of our food is hand prepared and cooked to order, so dinner will be taken at a leisurely pace.

We can cater for all dietary requirements so please inform a member of our team if you have any special requirements. Most of our dishes can be adapted to suit gluten free, dairy free diets, so please just ask.

We have a fact sheet available for all of our dishes with advice on food allergens & food intolerances - please ask if you need to see this.

Artisan Bread Board Selection for 2

Butter OR Olive Oil & Balsamic

£3.95

To Start

Chef's Homemade Soup

Artisan Bread

£6.50

'Smokie'

Smoked Salmon, Crab, Pickled Cucumber, Compressed Watermelon, Sauce Vierge & Bread Croute

£6.95

Beef Carpaccio

Celeriac Remoulade, Bone Marrow Nuggets, Watercress & Fresh Horseradish

£7.25

Mosaic of Beetroot (v)

Beetroot Textures, Goats Cheese Mousse, Walnut Praline, Fresh Pear, Baby Watercress

£6.25

Pan Fried Red Mullet

Fennel Chutney, Citrus Salad, Pomegranate Dressing

£6.50

Chicken 'Caesar'

Confit Chicken, Parmesan Taco, Anchovies, Pancetta Crisp, Caesar Emulsion

£6.95

To Follow

Pan Fried Cod Loin

Clam & Chorizo Chowder, Dauphine Potatoes

£16.25

Lamb Rump

Pressed Shoulder, Pea Gnocchi, Spring Vegetables, Wild Mushrooms, Lamb Jus

£17.50

Duck Breast

Potato Croquette, Cabbage & Duck Parcel, Carrot & Ginger Puree, Duck Jus

£16.95

Pan Roast Pork Fillet

Sausage Roll, Grain Mustard Mashed Potato, Apple & Cider

Braised Salsify, Pork Sauce

£15.95

Spinach & Goats Cheese Arancini (v)

Sweet Potato Terrine, Tomato Galette & Baby Vegetables

£13.25

FROM THE GRILL

8 oz. Sirloin Steak

*Crispy Shallot Rings, Watercress,
Provencal Tomato, Garlic Field Mushroom
& Hand Cut Chips*

£21.95

Lemon & Thyme Butterflied Chicken Breast

*Crispy Shallot Rings, Watercress,
Provencal Tomato, Garlic Field Mushroom
& Hand Cut Chips*

£16.95

Rosemary & Garlic Barnsley Chop

*Crispy Shallot Rings, Watercress,
Provencal Tomato, Garlic Field
Mushroom & Hand Cut Chips*

£17.95

Sauces

*Creamy Blue Cheese
Mushroom Sauce
Peppercorn Sauce*

£3.00

Butters

*Café de Paris
(a classic blend of herbs & spices)
Garlic Butter*

75p

Side Orders

*Buttered Spinach
Seasonal Vegetables
Beer Battered Onion Rings
Hand Cut Chips
French Fries*

£3.00

To Finish:

£6.50

Pina Colada

*Coconut Panna Cotta, Pineapple Sorbet, Confit Pineapple, Passion Fruit Curd,
Pink Peppercorn Meringue*

Warm Treacle Tart

Clotted Cream Ice Cream

Baked Vanilla Cheesecake

Blueberries, Cinnamon Ice Cream

Chefs Own Bakewell

Pistachio Sponge, Kirsch Cherry Jam, Sablé Biscuit, Almonds & Pistachio Cream

Sticky Toffee Pudding

Toffee Sauce, Rum & Raisin Ice Cream

Poached Plums

Spiced Crumble, Whisky Ice Cream, Honey Sponge

Trio of Local Ice Creams

Selection of Yorkshire Cheeses

Please see our cheese menu

Cafetiere of Freshly Ground Coffee £2.50

Cappuccino £2.50

Latte £2.50

Espresso £2.50

Hot Chocolate £2.50

Hot Chocolate with Whipped Cream, Flake £3.00

Tea £2.50

Liqueur Coffee £6.00

Served with Homemade Treats

Glass of Dessert Wine £4.65

Glass of Vintage Port £4.95