

# Small Plates

BREAD & OLIVES (V)(VE)	£3.95
Sourdough, harlequin olives and marinated vegetables	
GARLIC BREAD (V)	£5.50
Wood fired flat bread with garlic butter, cheddar cheese & herbs	
SOUP OF THE DAY	£4.50
Homemade soup of the day served with crusty bread	
GARLIC MUSHROOMS (V)	£5.50
Pan fried garlic field mushrooms on toasted bloomer	
TOSTADA	£6
Cajun chicken & roasted pepper tostada with mint yoghurt	
CAMEMBERT (V)	£7
Baked camembert with cranberry crumble and crispy rosemary ciabatta	
CALAMARI	£6.50
Chilli & lime marinated calamari served with roasted peppers, cherry tomatoes, wilted rocket and garlic mayonnaise	
MOULES MARINIÈRE	£8
Steamed mussels in Marinière sauce served with crusty bread	
MINI JACKETS	£5
Roasted potatoes, homemade cheesy beans & BBQ sauce	
AUTUMN SALAD (V)	£5.50
Warm salad of roasted beetroot, goats cheese & hazelnuts with blackberry and port dressing	

# Pasta & Risotto

SEAFOOD LINGUINE	£8 (Small) / £12
Salmon and prawns tossed in a cream sauce with dill, peas and fresh linguine	
CHICKEN & CHORIZO TAGLIATELLE	£8 (Small) / £12
Paprika marinated chicken, chorizo, roasted pepper, tomato sauce and fresh tagliatelle	
RISOTTO (GF)	£11
Pea and ham risotto made with Arborio rice, white onion puree and Parmesan cheese	
LASAGANE	£10
Beef lasagne served with garlic bread and salad	



LUNCH SERVED MONDAY - FRIDAY 12:00PM - 4:00PM  
SATURDAY 12:00PM - 2:30PM

# Lunch Favourites

PLOUGHMAN’S	£8.50
Yorkshire cured ham, cheddar cheese, pork pie, homemade chicken liver pâté, Scotch egg, grapes, celery, chutney and crusty bread	
FISH & CHIPS	£8 (Small) /£12
Cod fillet, beer battered, chips, mushy peas & tartare sauce	
OMELETTE ARNOLD BENNETT (GF)	£10
Souffléed style, filled with smoked haddock. Served with salad	
PORK BELLY (GF)	£11
Slow braised pork belly served with new potatoes, savoy cabbage and a cider broth	
CHICKEN (GF)	£11
Roast breast of chicken served with mash, braised leeks, mushroom & sherry cream sauce	
SALMON (GF)	£12.50
Grilled fillet of salmon set on sweet potato purée with tenderstem broccoli and salsa verde	
PIE & MASH	£11
Gourmet beef and mushroom pie served with mash, carrots, peas and gravy	
THAI VEGETABLE CURRY (V)(VE)(GF)	£10.50
Thai style green vegetable curry served with jasmine rice	
ROASTED BUTTERNUT SQUASH (V)(GF)	£10
Roast butternut squash served with sweetcorn salsa, feta and pumpkin seeds	

# Side Orders

FRIES(V)(VE)	£3.00	MIXED SALAD(V)(VE)	£3.50
HOMEMADE CHIPS	£3.50	SEASONAL VEGETABLES(V)(VE)	£3.50
SWEET POTATO FRIES(V)(VE)	£3.50	ONION RINGS	£3.50

Where possible, we can tailor dishes to suit your dietary requirement. It's always best to let us know ahead of your visit so we can make sure the kitchen has all the necessary ingredients.

Menu subject to change. All prices correct at time of print and inclusive of VAT.

# The Grill

BUNLESS BURGER	£9
Homemade beefburger, crispy bacon, sliced tomato & lettuce sitting on a flat mushroom. Simply served with salad	

OUR HOMEMADE BURGERS ARE SERVED IN A GLAZED BRIOCHE BUN WITH BURGER SAUCE, GEM LETTUCE, COLESLAW, FRIES & SALAD

BACON & CHEESE BURGER	£11.50
Topped with crispy bacon & Emmental cheese	
PULLED PORK BURGER	£11.50
Topped with smokey barbecued pulled pork & Emmental cheese	
BLUE CHEESE & ONION BURGER	£11.50
Topped with crispy fried onions & Yorkshire blue cheese	
VEGAN BURGER (V)(VE)	£9.50
Homemade vegetable burger served in a white bread bun, topped with avocado & tomato chutney served with fries & salad	

# Sandwiches

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE: SOUP, SWEET POTATO FRIES, CHIPS OR FRENCH FRIES. GLUTEN FREE BREAD IS AVAILABLE.

PULLED PORK	£7.50
BBQ pulled pork, Emmental cheese, crunchy slaw served in a baguette	
STEAK & CHEESE	£9
Rump steak, cheese, fried peppers and shallots served in a baguette	
CHICKEN, BACON & EMMENTAL	£8
Open ciabatta topped with chicken, bacon and Emmental cheese	
HAM, TOMATO, BRIE BAGUETTE	£7
Yorkshire cured ham, tomato and Brie baguette	
VEGETABLE WRAP (V)(VE)	£7
Mediterranean roasted vegetables in a harissa dressing served in a wrap	
GOATS’ CHEESE WRAP (V)	£7.50
Mediterranean roasted vegetables and goats’ cheese served in a wrap	

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Our food is locally sourced where possible and cooked to order. Please allow our chefs time during busy periods to ensure the quality of your dish. There are a number of recognised allergens used in our kitchen, if you are concerned please inform us and we can offer detailed information regarding our menu.