

Starters

BREAD & OLIVES (V)(VE) Sourdough, harlequin olives and marinated vegetables	£3.95	SCALLOPS Two hand caught, pan seared king scallops served with black pudding, crispy bacon and pea velouté	£7.50
SOUP OF THE DAY Homemade, served with crusty bread	£4.50	BRUSCHETTA (V)(VE) Cherry tomato, garlic and basil bruschetta	£5
PIZZA GARLIC BREAD (V) Wood fired with cheddar cheese & herbs	£5.50	MOULES MARINIÈRE Steamed mussels in marinière sauce served with crusty bread	£8
GARLIC MUSHROOMS (V) Pan fried garlic field mushrooms on toasted bloomer	£5.50	CALAMARI Chilli & lime marinated calamari served with roasted peppers, cherry tomatoes, wilted rocket and garlic mayonnaise	£7
TOSTADA Cajun chicken & roasted pepper tostada with mint yoghurt	£6	TIGER PRAWNS Tempura tiger prawns with mango chilli salsa and sour cream	£7.50
PÂTÉ Homemade chicken liver pâté, Yorkshire sweet onion marmalade and toasted brioche	£6	CAMEMBERT (V) Baked camembert with cranberry crumble and crispy rosemary ciabatta	£7
SALMON GRAVADLAX Beetroot cured salmon gravadlax with celeriac & fennel slaw and a mustard seed dressing	£6.50		

Dinner Favourites

SEA BASS Pan seared fillets of sea bass with roasted butternut squash & fennel, potato rosti, white wine and cream sauce	£16.50	PORK FILLET Pork fillet stuffed with dates, wrapped in bacon served with leek mash, chantenay carrots, tenderstem broccoli & wholegrain mustard sauce	£15
COD & PRAWNS (GF) Pan seared cod steak set on sauté potatoes and wild rocket topped with sautéed tiger prawns in a 'Cafe de Paris' butter	£16.50	LAMB TAGINE Morrocan spiced, slow cooked lamb tagine served with fragrant cous cous and garlic & coriander flat bread	£15
JAMBALAYA (GF) Spicy rice dish with marinated chicken, chorizo, king prawns & peppers baked in a tomato sauce	£15	FISH & CHIPS Cod fillet, beer batter, chips, mushy peas & tartar sauce	£12
CHICKEN (GF) Roast supreme of chicken served with mash, braised leeks, mushroom & sherry cream sauce	£15	SALMON Pan seared fillet of salmon set on chorizo & pepper risotto with steamed mussels and crispy calamari	£15
DUCK Pan seared breast of duck with dauphinoise potato, braised red cabbage and redcurrant jus	£17	THAI VEGETABLE CURRY (V)(VE)(GF) Thai style green vegetable curry served with jasmine rice	£10.50

28 day aged steaks

SIRLOIN 8 oz grand reserve	£19
RIB EYE 10 oz	£21
CHOICE OF SAUCE Diane, peppercorn, blue cheese	£2.75

Our steaks are served cooked to your liking and served with homemade chips and also your choice of one side from the list below. Add more sides if you're feeling hungry!

grill sides

MIXED SALAD (GF)(V)	£3.50
CREAMED PEAS & BACON (GF)(V)	£3.50
FINE BEANS, BROCCOLI (GF)(V)	£3.50
WILTED SPINACH (GF)(V)	£3.50
ONION RINGS	£3.50
MAC 'N' CHEESE (V)	£3.50
SAUTEED MUSHROOMS & CHERRY TOMATOES (GF)(V)	£3.50

The Grill

Burgers

BUNLESS BURGER Homemade beefburger, crispy bacon, sliced tomato & lettuce sitting on a flat mushroom. Simply served with salad	£9
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Our homemade burgers are served in a glazed brioche bun with burger sauce, gem lettuce, coleslaw, fries & salad

BACON & CHEESE BURGER With crispy bacon & Emmental cheese	£11.50
PULLED PORK BURGER With smoky barbecue pulled pork & Emmental cheese	£11.50
BLUE CHEESE & ONION BURGER With crispy fried onions & Yorkshire Blue cheese	£11.50
VEGAN BURGER (V)(VE) Chargrilled soya bean based burger served in white vegan brioche bun with avocado, tomato chutney served with slaw, salad and fries	£9.50

Pasta & Risotto

SEAFOOD LINGUINE Salmon, cod and prawns in a cream sauce with dill, peas and fresh linguine	£8(SMALL)/£12	WILD MUSHROOM RISOTTO (GF) Pea & ham risotto made with Arborio rice, white onion puree and Parmesan cheese	£11
CHICKEN, CHORIZO & PEPPER TAGLIATELLE Paprika marinated chicken, chorizo, roasted pepper, tomato and fresh tagliatelle	£8(SMALL)/£12	MACARONI (V) Cauliflower and cheddar macaroni bake	£11

Sides

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

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.

We also offer a 'specials menu' on a Friday and Saturday evening

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

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 valid until 31st March 2020, but may be subject to change without notice given.

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