

Starters

BREAD & OLIVES (V)(VE)	£3.95	SCALLOPS	£7.50
Sourdough, harlequin olives and marinated vegetables		Two hand caught, pan seared king scallops served with black pudding, crispy bacon and pea velouté	
SOUP OF THE DAY	£4.50	KEDEGREE	£7
Homemade, served with crusty bread		Spicy curried rice with smoked haddock and boiled egg	
PIZZA GARLIC BREAD (V)	£5.50	MOULES MARINIÈRE	£8
Wood fired with cheddar cheese & herbs		Steamed mussels in marinière sauce served with crusty bread	
GARLIC MUSHROOMS (V)	£5.50	CALAMARI	£6.50
Pan fried garlic field mushrooms on toasted bloomer		Chilli & lime marinated calamari served with roasted peppers, cherry tomatoes, wilted rocket and garlic mayonnaise	
AUTUMN SALAD (V)	£5.50	TIGER PRAWNS	£6.50
Warm salad of roasted beetroot, goats cheese & hazelnuts with blackberry and port dressing		Tempura battered tiger prawns marinated in honey, chilli and garlic with bruschetta	
TOSTADA	£6	CAMEMBERT (V)	£7
Cajun chicken & roasted pepper tostada with mint yoghurt		Baked Camembert with cranberry crumble and crispy rosemary ciabatta	
PÂTÉ	£5.50		
Homemade chicken liver pâté, Yorkshire sweet onion marmalade and crostinis			

28 day aged steaks

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

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
HOMEBAKED BEANS (V)	£3.50

The Grill

Burgers

BUNLESS BURGER	£9.50
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
With crispy bacon & Emmental cheese	
PULLED PORK BURGER	£11.50
With smoky barbecue pulled pork & Emmental cheese	
BLUE CHEESE & ONION BURGER	£11.50
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	

Dinner Favourites

SEA BASS	£16	PORK FILLET	£14
Pan seared fillets of sea bass with roasted butternut squash & fennel, potato rosti, white wine and cream sauce		Blackened pork fillet with Bombay potatoes, wilted pak choi and tzatziki	
COD & PRAWNS (GF)	£15	LAMB TAGINE	£15
Pan seared cod steak set on sauté potatoes and wild rocket topped with sautéed tiger prawns in a 'Cafe de Paris' butter		Morrocan spiced, slow cooked lamb tagine served with fragrant cous cous and garlic & coriander flat bread	
JAMBALAYA (GF)	£15	FISH & CHIPS	£12
Spicy rice dish with marinated chicken, chorizo, king prawns & peppers baked in a tomato sauce		Cod fillet, beer batter, chips, mushy peas & tartar sauce	
CHICKEN (GF)	£15	SALMON (GF)	£14
Roast supreme of chicken served with mash, braised leeks, mushroom & sherry cream sauce		Grilled fillet of salmon set on sweet potato purée with tenderstem broccoli and salsa verde	
DUCK	£17	THAI VEGETABLE CURRY(V)(VE)(GF)	£10.50
Pan seared breast of duck with dauphinoise potato, braised red cabbage and redcurrant jus		Thai style green vegetable curry served with jasmine rice	

Pasta & Risotto

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

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.

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VIEW