



Nibbles

Warm Sourdough with flavoured butter of the day (NF/V) £5.50

Yorkshire Dales Maple Glazed Chipolatas, Homemade Brown Sauce (NF) £6.50

Harrissa Spiced Mixed Nuts (DF/GF/VE) £4

To Start

Chefs soup of the day, warm roll and butter (V/VE - GF available) £9

Whitby Crab, Potato Pavé, Sorrel Emulsion, Crispy Onions (GF) £10
(£2 supplement for inclusive packages)

Ham Hock Terrine, Celeriac Remoulade, Granny Smith Apple, Toasted Sourdough £9
(DF/GF by request)

Salt Beef Brisket & Violetta Potato Croquette, Kimchi Slaw, Gochujang Mayonnaise (GF/DF) £10
(£2 supplement for inclusive packages)

Heritage Beetroot, Whipped Feta, Walnut & Endive Salad (V/GF - VE by request) £9

Salt & Pepper Crispy Fried Squid, Lime, Black Garlic Mayonnaise (GF/DF) £10

Warm focaccia bread, olive oil, balsamic (V/VE) £6

Whilst every care is taken when preparing dishes, we cannot guarantee against the possibility of accidental cross contamination. Please discuss any dietary requirements with one of our team before placing your order

Service charge of 10% is applied to all bills, this is shared in its entirety equally amongst all team members. This is entirely discretionary, if you do not want the charge to be applied, please advise one of our team who will remove it from your final bill



To Follow

Braised Beef Shortrib, Duchesse Potato, Roasted Baby Vegetables, Onion & Thyme Ash (GF/DF)
£29 (£3 supplement for Inclusive Packages)

Five Spiced Gressingham Duck Breast, Carrot & Ginger Puree, Pak Choi,
Szechuan Peppercorn Sauce (GF) £29 (£3.50 supplement for Inclusive Packages)

Pork Schnitzel, Fried Hens Egg, Anchovies, Capers, Sage,
Mustard & Dill Cream Sauce, Skinny Fries (GF/DF on request) £28

Ras al Hanout Roasted Romanescu, Sweetcorn, Crispy Broccoli,
Soumak Onion Seed Yoghurt (VE/GF) £24

Catch of the Day, Wilted Butter Spinach, Triple Cooked Chips, White Wine Shallot Sauce, Lemon
(GF available) £29

From the Grill

Served with slow cooked tomato, field mushroom, triple cooked fat chips,
watercress and your choice of
Peppercorn Sauce or Truffle Butter (GF Available)

French trim chicken supreme £27

8oz sirloin steak (£6 supplement for Inclusive Packages) £30

10oz rump steak (£8 supplement for Inclusive Packages) £34

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Sides

Sides £5

Buttered Seasonal Vegetables
Sea Salted Chunky Chips
Skinny Fries, Garlic & Truffle Butter, Parmesan
Seasonal Dressed Salad
Beer Battered Onion Rings

(all side orders will be charged at stated prices on dinner inclusive packages)

To Finish

Yuzu Lemon Crème Brûlée, Shortbread Biscuit (V/NF) £9

Dark Chocolate & Pistachio Tart, Orange Crème Fraîche (V) £9

Apple & Pear Crumble, Tonka Bean Custard (V – GF/DF by request) £9

New York Cheesecake, Blueberry Compote, Burnt White Chocolate Crumb (V – GF by request) £9

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream (V – GF/DF by request) £9

Chef's selection of Yorkshire cheeses, in house chutney, grapes, artisan biscuits (V-GF available) £14

Ice Cream and sorbet Selection

Please see your server for today choices

3 flavours of your choice £8

2 flavours of your choice £6.50

Vegan options available

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After Dinner Drinks

Single Espresso £3/Double £3.90

Americano £3.90

Latte £4.30

Cappuccino £4.30

Flat White £4.10

Jameson Whisky Irish Coffee £9

Yorkshire Tea £3.30

Fruit & Herbal Teas £3.80

For further drink options, please consult our drinks menu

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