

While You Decide...

Green Bella Di Cerignola Olives £3.50

The Woodman's Freshly Baked Breads, Chicken Skin Butter, piccalilli & Parma Ham £4.50

Homemade Sourdough & Cultured Butter £4

Starters

Crispy Lamb Breast, Nicoise salad & Pomegranate £8

Seared & Marinated Tuna, Wasabi, Pickled Vegetables, Mango & Palm Sugar Caramel £9

Wensleydale Ham, Rabbit & Foie gras Terrine, Boozy Prunes, Apple & Carrot £8

Sardines, Samphire, Brown Shrimps, Tomato & Pinenut Dressing £9

Hand Picked White Crab, Burrata cheese, Heritage tomatoes, Water Melon & Pickled Cucumber £9

Norfolk Quail & Sausage Meat Scotch Egg & Homemade Piccalilli £8

Homemade Soup Of The Day with Freshly Baked Bread £7

Main Courses

Choice of Salt Aged Waterford Farm Beef

Fillet £30

Sirloin £28

Rib-Eye £28

All Served with Treble Cooked Chips, Grilled Vine Tomatoes & Caramelised Shallot

Blue Cheese, Peppercorn, Red Wine Sauce or Duck Yolk Ravioli £3.50

Guinea Fowl, Breast, Drumstick, Tight & Wing, Confit Potato & Wild Mushrooms Sauce £19

Lamb Rump, Truffle Potatoes, Marinated Feta Cheese, Pea & Broad Beans

Honey & lovage Dressing £18

Sea Trout, Nettle Pesto, Seasonal Wilted Greens & Beetroot Pickled Hens Egg £19

Baked Pollock, Shrimp crust, Sea Herbs, Lobster & Ginger dumpling, Sautéed Heritage Potatoes £19

Plate of Pig, Confit Jowl, Sticky Collar & Roasted Loin, Carrot & Courgette Tart, Apple & Cider Dumplings

£20

Gammon, Soft Boiled Cotswold Hens Egg & Treble Cooked Chips, Pineapple Chutney
& English Mustard Sauce £18

Fregola & Charred Sweetcorn Risotto, Roasted Baby Carrots, Brie & Crispy Grains £15

Side Orders £3.50

Treble Cooked Chips, Skinny Fries

Peas, Bacon, Soft Herbs

Butteed Chanterney Carrots & Caraway Seeds

Dressed House Green Salad

Desserts

Assiette of Desserts For Two
A Selection of Miniature Desserts, Petit Fours & Seasonal Fruits
£14

Sticky Toffee Suet Pudding, Brandy Snap
Vanilla Ice Cream, Stout & Toffee Sauce
£6.50

Lemon Tart & Raspberries
£6.50

Coconut & Passion Fruit Bavarois, Pineapple & Mango Salad
£6.50

Vanilla Creme Brûlée
£6.50

Dark Chocolate Fondant, Balsamic Strawberries
Black Pepper & Toffee Ice Cream
£6.50

Selection of Yorkshire Cheeses
Homemade Chutney, Oat Biscuits, Apple Juice & Dried Fruit
£9

Homemade Fruit Cake & Blue Cheese
£5.50

Dessert Wine

Muscat de Beaumes de Venise, Delas Freres, Rhone Valley, France 50ml £4
Intensely fruity - one of the few wines that actually smells of grapes

Rasteau, Vin Doux Naturel Dom de Beurenard 50ml £4.50
A profound purple colour and a stunning aromatic nose of black cherry, raspberry & spice

Hot Drinks

Cappuccino £3

Café Latte £3

Add a Flavoured Monin Syrups
Chocolate, Hazlenut, Caramel & Vanilla 50p

Americano £2.20

Hot Chocolate £3

Flavoured London Tea Company Teas £2.50

Yorkshire Tea £2.20

Lunch Menu

Served Between 12pm - 4pm

Sandwiches

Available on freshly baked white or wholemeal bread

Roasted Yorkshire Sirloin & Homemade Salad Cream £8.50
Cooked Medium Rare

Smoked Chicken & Sliced Avocado £7.50
Served with Mayonnaise

Pastrami & Mature Cheddar £7.50
Mustard Mayo, Tomato & Gherkins

Fresh Water Prawns & Marie-Rose Sauce £7.50
Served with Vegetable Crisps

Smoked Streaky Bacon, Crispy Iceberg and Plum Tomato £7.50
Served with Mayonnaise

Sliced Baked Ham Glazed in Honey & Maple syrup £7.50
Served with English Mustard Mayonnaise

Salads

Rabbit & Pigeon Salad, Crispy Grains, Blue Berries & Air Dried Ham £12

Smoked Chicken, Bacon & Sliced Avocado £12
Mixed Leaf & Crispy Croutons & Cesar Dressing

Quinoa & Freekeh Salad, Yogurt, Pomegranate, Orange & Mint leaf £12

Pub Classics

Beef & Marrow Bone Burger £14.50
Brioche Bun, Relish, Onion Jam, Pickled Red Onion, Skinny Fries

Small World Beer Battered Haddock £14.50
Treble Cooked Chips, Homemade Tartar Sauce & Garden Peas

Hinchliffe Farm Sausage & Mash £14.50
Colcannon Mash Potato, Rich Onion Gravy

Ploughman's Platter £11
Yorkshire Cheese, Air Dried Ham, Pork Pie, Fresh Breads, Apple, Candied Nuts