



Dinner available from  
5:30pm - 8pm

Bookers Name:

Table Number:

## STARTERS / LIGHT BITES

- |                          |   |              |                          |   |               |
|--------------------------|---|--------------|--------------------------|---|---------------|
| <input type="checkbox"/> | <b>Homemade Soup of the Day</b><br>Served with a freshly baked roll (V)   | <b>£5.50</b> | <input type="checkbox"/> | <b>Forest Mushrooms &amp; Mozzarella Arancini</b><br>Warm Napolitana sauce & dressed leaves(V)  | <b>£6.50</b>  |
| <input type="checkbox"/> | <b>“Posh” Prawn Cocktail</b><br>King prawns, brandy mayo, lumpfish caviar<br>buttered granary bread                     | <b>£7.50</b> | <input type="checkbox"/> | <b>Bombay Chicken Skewers</b><br>Char grilled Indian spiced chicken fillet, raita, flat bread   | <b>£6.95</b>  |
| <input type="checkbox"/> | <b>Monkfish Tempura</b><br>Monkfish chunks deep fried in a crispy batter, caper mayo, pea<br>shoots                     | <b>£7.95</b> | <input type="checkbox"/> | <b>“From The Land” Grazing Board</b><br>Selection of continental meats, Chefs pate, mozzarella buffalo,<br>pickled water melon, marinated olives, grilled flat bread, chutney   | <b>£12.95</b> |
| <input type="checkbox"/> | <b>Wild Boar “Toad in the Hole”</b><br>Home made Yorkshire pudding, wild boar sausage,<br>rich balsamic red onion gravy | <b>£6.95</b> | <input type="checkbox"/> | <b>“From The Sea” Grazing Board</b><br>Whitby Popcorn shrimps, Mini prawn cocktail, Monkfish tempura,<br>Crispy calamari strips, Smoked salmon & horseradish mousse,<br>Caper mayo, cocktail sauce Charred flat bread | <b>£13.95</b> |

## MAIN COURSE

### CHEFS SEASONAL SPECIALS

(Dishes are served with seasonal vegetables on the side)

- |                          |   |               |
|--------------------------|---|---------------|
| <input type="checkbox"/> | <b>Pan Fried Guinea Fowl Supreme</b><br>Mushroom velouté, stir fried wild mushrooms,<br>dauphinoise potato                    | <b>£14.95</b> |
| <input type="checkbox"/> | <b>Leek &amp; Cranberry Stuffed<br/>Yorkshire Belly Pork</b><br>Bubble & squeak, burnt apple puree, cider gravy               | <b>£14.50</b> |
| <input type="checkbox"/> | <b>Slow Cooked Brisket of Beef</b><br>Kick'n` pulled beef pie, stout & silverskin onion gravy,<br>root winter vegetables mash | <b>£16.95</b> |
| <input type="checkbox"/> | <b>Pan Fried Fillet of Seabass</b><br>Pearl barley with king prawns, aubergine, sundried tomato &<br>pancetta                 | <b>£15.50</b> |
| <input type="checkbox"/> | <b>Rosemary &amp; Port Braised Lamb Shank</b><br>Creamy mashed potato, braising jus   | <b>£17.95</b> |

### VEGETARIAN / VEGAN OPTIONS

- |                          |   |               |
|--------------------------|---|---------------|
| <input type="checkbox"/> | <b>Cumin Spiced Butternut Squash &amp;<br/>Lentil Wellington (v.)</b><br>Pommes anna, Bombay spiced gravy, side salad | <b>£13.95</b> |
| <input type="checkbox"/> | <b>Vegetarian/ Vegan Burger (v.)</b><br>In a brioche bun with triple cooked chips, mixed leaves,<br>tomato relish     | <b>£13.95</b> |
| <input type="checkbox"/> | <b>Chickpea and Spinach Vegan Curry</b><br>Served with fragrant rice, naan bread, poppadum & mango chutney            | <b>£12.50</b> |

### ALL TIME FAVOURITES

- |                          |  |                       |
|--------------------------|--|-----------------------|
| <input type="checkbox"/> | <b>Glaves of Brompton Steak of the day</b><br>Cooked to your liking, triple cooked chips, oven baked field<br>mushroom, cherry tomatoes on the vine & beer battered onion rings<br><b>How cooked</b> _____ | <b>£ market price</b> |
|                          | <b>Sauce of your choice</b> _____  | <b>£2.95</b>          |
| <input type="checkbox"/> | <b>Whitby Wholetail Scampi</b><br>Triple cooked chips, petit pois & tartare sauce  | <b>£12.50</b>         |
| <input type="checkbox"/> | <b>Hunters Chicken</b><br>Grilled chicken fillet topped with bacon, cheddar & BBQ sauce,<br>triple cooked chips & salad garnish  | <b>£12.95</b>         |
| <input type="checkbox"/> | <b>Homemade Beef, Mushroom &amp; Black sheep<br/>Ale Pie</b><br>Deep filled short crust pastry, creamy mashed potato, vegetables of<br>the day & gravy   | <b>£13.95</b>         |
| <input type="checkbox"/> | <b>Curry of the Day</b><br>Served with fragrant rice, naan bread, poppadum & mango chutney   | <b>£12.50</b>         |
| <input type="checkbox"/> | <b>10oz Yorkshire Dales Gammon Steak</b><br>Grilled fresh pineapple, tomato, beer battered onion rings,<br>triple cooked chips & a fried egg   | <b>£12.95</b>         |
| <input type="checkbox"/> | <b>“Glaves of Brompton” Beef Burger 8oz</b><br>Cheddar cheese & crispy bacon, served in a toasted Brioche bun,<br>triple cooked chips, mixed leaves, tomato relish & beer battered<br>onion rings          | <b>£13.95</b>         |
| <input type="checkbox"/> | <b>Beer Battered Haddock</b><br>Triple cooked chips, petit pois & tartare sauce  | <b>£13.95</b>         |

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu description does not include all ingredients. If you have a food allergy, please let us know before ordering. Please ask our staff for which dishes can be tailor made to your diet. Full allergen information is available.

All items are subject to availability. All weights stated on this menu are taken before cooking process starts. Fish & chicken dishes may contain small bones.