

Evening Menu

Served Tuesday to Saturday from 5.30 pm to 9.00 pm

Starters

	Starter	Main
Soup of the Day (v, gf*)	£4.50	n/a
Freshly made & served with our homemade bread. (Just let us know if you'd like our homemade gluten free bread instead)		
Moules Marinere (gf*)	£6.50	£12.50
Freshly steamed Shetland mussels in white wine, garlic, herbs & cream & served with our homemade bread		
Homemade Black Pudding	£6.50	n/a
We make our own black pudding from scratch to our own unique recipe. It's one of the lightest you'll taste as we use fresh herbs, red wine, raisins & dried apricots to balance the classic flavours. Served with our Bramley apple compote, Parma ham crisps & little glass of cider.		
Queenie Scallops	£6.50	£12.50
Baked in their shells with a garlic & gruyere gratin		
Oven Roasted Portobello Mushrooms (v, gf)	£6.50	n/a
Marinated in rosemary & balsamic and stuffed with roasted peppers & mozzarella. Served with rocket, parmesan & pesto		
Chicken Liver Pate (gf*)	£6.00	n/a
Our special recipe made with cognac, sage & nutmeg. Served with toast & our homemade chutney.		
(the pate is gluten free, we can serve with gluten free toast if you'd prefer. Just let us know when you order).		
Tempura Prawns (gf*)	£6.50	£12.50
King Prawns in our crisp beer batter served with Thai slaw & our secret dipping sauce.		
(let us know when you order if you'd like our gluten free version)		

V = vegetarian

gf = gluten free

gf* = can be easily adapted to be gluten free

Please let us know if you have any special dietary requirements, we will always do our very best to meet your needs.

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Mains

Lamb Shank (gf)	£16.00
Slowly cooked for hours & hours in it's own red wine, garlic & rosemary stock. Served with proper gravy, creamy mash, braised leeks & toasted hazelnuts.	
Fisherman's Pie	£13.00
A selection of our fresh fish baked in a creamy white wine & dill sauce. Topped with mash & aged cheddar, served with a light salad.	
Beef Wellington (available to pre-order only)	£25.00
Premium, 28 day aged fillet steak, seared and wrapped in Parma ham with mushroom duxelles and chicken liver parfait. All encased in our stunning, handmade all butter puff pastry. Served with dauphinoise potatoes, fine green beans & a lovely port & madeira jus.	
8 oz Rib Eye Steak (28 day aged)	£19.00
The absolute finest, premium steak sourced from the Yorkshire Dales. Served with our triple cooked chips, rocket salad & the best peppercorn sauce	
Sea Bass Fillet (gf)	£15.00
Pan fried with lemon & herb butter, fondant potato & rocket	
Beer Battered Haddock (gf*)	£13.00
Fresh Whitby Haddock in our crisp beer batter served with our triple cooked chips, homemade tartare sauce & mushy peas.	
Pie of the Day	£13.00
Ask us about today's creation. Always served with triple cooked chips, homemade mushy peas & gravy.	
Fox Burger	£13.00
We've developed our own unique burger recipe combining 3 different cuts of prime Yorkshire beef. Cooked on our chargrill & served in our homemade sourdough burger bun with mustard mayo, tomato relish, cheddar, smoked bacon, lettuce & grilled onions. With triple cooked chips & chunky coleslaw.	
Spinach & Goats Cheese Risotto (v, gf)	£11.00
Finished with rocket, parmesan, toasted pine nuts & balsamic	
Daube of Beef (gf)	£15.00
Slowly braised for hours in red wine, garlic & fresh herbs. Served with creamy mash, caramelised peppers & shallots & a delicious jus made from the cooking stock.	
Bangers & Mash	£11.00
The very best pork, leek & black pepper sausages from the heart of the Yorkshire Dales with our creamy mash, proper gravy & red onion marmalade.	

Side Orders

Triple Cooked Chips	£3.50	Rocket Salad	£4.50
Seasonal Vegetables (enough for 2)	£2.50	Onion Rings	£2.50
Dauphinoise Potatoes	£3.50	Creamy Mash	£2.50

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