

## A La Carte Menu

Tuesday to Saturday 5.30 pm to 9 pm

### To Start...

<b>Homemade Black Pudding</b>	<b>£6.95</b>
We make our own black pudding from scratch to our unique recipe. Served with crisp smoked bacon a lightly poached egg & hollandaise	
<b>Home Gin Cured Salmon (gf*)</b>	<b>£7.50</b>
48 hour beetroot and Hendricks gin cure. Homemade granary bread, pickled cucumber & horseradish crème fraiche.	
<b>Roasted Pear with Ginger &amp; Walnut (v, gf)</b>	<b>£6.95</b>
with rocket, toasted pine nuts & blue cheese (without the cheese this is suitable for vegans)	
<b>Moules Marinere (gf*)</b>	<b>£7.50</b>
steamed in white wine, garlic, herbs & cream with our homemade bread	
<b>Grilled Goats Cheese Stack (v, gf)</b>	<b>£6.50</b>
Roasted peppers, squash, courgette, rocket, pine nuts & pesto	

### Mains...

(All served with seasonal veg and potatoes unless they're included as part of the dish)

<b>Pork 4 Ways</b>	<b>£16.00</b>
Belly pork, black pudding bon bons, braised pigs cheek, crisp crackling, pickled apple, calvados sauce	
<b>Vegan Nut Roast (gf/v)</b>	<b>£13.00</b>
With new potatoes, seasonal vegetables & homemade vegan friendly gravy	
<b>Lamb Rump (gf*)</b>	<b>£17.00</b>
Potato croquettes, minted pea puree, baby glazed carrots & redcurrant jus	
<b>Daube of Beef (gf)</b>	<b>£16.00</b>
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.	
<b>Cod &amp; Chorizo (gf)</b>	<b>£16.00</b>
Oven roasted Atlantic Cod with a tomato, chorizo & butterbean cassoulet	
<b>Sea Bass Fillet</b>	<b>£14.00</b>
braised fennel & lemon and caper sauce	
<b>8 oz Rib Eye Steak (gf)</b>	<b>£19.50</b>
28 day aged prime beef from the Yorkshire Dales. Served with peppercorn sauce, triple cooked chunky chips & rocket salad.	

### Desserts...

<b>Sticky Toffee Pudding</b> with vanilla ice cream and sticky toffee sauce.	<b>£5.00</b>
<b>Tiramisu</b> our stunning, boozy, decadent take on the Italian classic dessert	<b>£5.00</b>
<b>Crumble of the Day</b> with Chefs stunning homemade vanilla custard	<b>£5.00</b>
<b>Warm Chocolate Brownie</b> With vanilla Ice Cream	<b>£5.00</b>
<b>Cheeseboard</b> 3 stunning cheeses with biscuits, fruit, celery and chutney.	<b>£8.50</b>

### Side Orders

<b>Triple Cooked Chips (Gf/v)</b>	<b>£3.50</b>	<b>Rocket Salad (gf/v)</b>	<b>£4.50</b>
<b>Seasonal Vegetables (for 2) (gf/v)</b>	<b>£2.50</b>	<b>Onion Rings (v)</b>	<b>£2.50</b>
<b>Pigs in Blankets</b>	<b>£4.50</b>	<b>Creamy Mash (gf/v)</b>	<b>£2.50</b>
<b>Crunchy House Salad (gf/v)</b>	<b>£4.50</b>	<b>Mushy Peas (gf/v)</b>	<b>£1.50</b>
<b>Buttered New Potatoes (gf/v)</b>	<b>£3.50</b>	<b>Cauliflower Cheese (v)</b>	<b>£3.50</b>

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.