



## Food Selection

### BAR SANDWICHES

#### Poached Salmon and Crayfish

Lemon, Dill Crème Fraiche served on a Toasted Muffin.  
£5.50

#### Hot Beef Sandwich

Tender Beef in Rich Onion Gravy with Fat Chips.  
£5.95

#### Char Grilled Haloumi

with Lemon and red onion Mayo.  
£4.95

#### Tim Taylors Beer Battered Fish Fingers

Homemade Curry or Tartare Sauce.  
£5.50

#### Crispy Duck

Spring Onion and Hoi Sin Dressing.  
£5.25

#### Char Grilled Vegetables

Confit Tomato and melted Brie.  
£4.95

#### Parma Ham wrapped Pork Fillet

Tomato and onion Chutney.  
£5.95

(All the Above Served on Choice of Ciabatta, Homemade Granary or Wrap with Salad & Skinny Fries)

### BRASSERIE FAVOURITES

#### Fillet Steak sandwich

served in Toasted Ciabatta choice of chips,  
served with a Pot of Mustard Mayo.  
£7.95

#### 6oz Lightly Spiced Moroccan Lamb Burger

served with choice of chips and pot of Raita.  
£7.95

#### Char Grilled Chicken Fillet Burger

in Toasted Ciabatta with Skinny Fries.  
£6.95

(Add £1.50 for Crispy Pancetta & Mozzarella)



## Food Selection

### SHARING PLATTERS (Ideal as a Starter for 2)

#### Fish Plate

Poached salmon, Cray Fish, Tempura Baby Squid, Haddock and Prawns,  
Smoked Fish Terrine, Lemon Dill Crème Fraiche, Saffron Aioli, Homemade  
Granary Bread.  
£11.95

#### Vegetarian Plate

Goats Cheese Crostini, Grilled Haloumi and Char Grilled Vegetable Salad,  
Tomato and Brie risotto, Hummus, Bread & Olives.  
£10.95

#### Meat Plate

Cajun Chicken, Slow Braised Lamb & Chorizo Hot Pot, Pork Fillet Wrapped  
in Pancetta Spiced Boudin Sausages, Garlic Crostini.  
£11.95

### STARTERS

#### A Selection of Breads

Olives, Tapenade and Aioli.  
£4.75

#### Tomato, Mozzarella and Garlic Pizza Bread

with Fresh Oregano.  
£5.95

#### Soup of the Day

£4.95

#### Brasserie style Eggs Benedict

Lightly Bread crumbed free range Eggs with Ham Hock and Pancetta,  
served with Hollandaise sauce on a toasted Muffin.  
£5.50

#### Ribblesdale Goats Cheese Crostin

Red Onion Chutney Garlic Crostini.  
£5.75

#### Wild Mushroom and Confit Tomato Bruschetta

Yorkshire Feta and Balsamic Glaze.  
£4.95

#### Roast Cod Fillet wrapped in Parma Ham

tempura baby squid, Tomato and Chorizo.  
£5.95

#### Pan fried Pigeon Breast

Red Wine and Parmesan Risotto.  
£6.50

#### Scottish King Scallops

with Boudin Noir Sausage, Wild Mushroom Puree and Lemon Oil.  
£7.95

#### Oak Roast Salmon and Halibut Terrine

with Red Pepper and baby Spinach Crayfish  
Tartare Sauce and toasted Granary Bread.  
£5.95



## Food Selection

### PIZZA

#### Spiced Sausage and Cured Meats

with Chilli and Red Onion.  
£9.95

#### Classic Chicken Caesar

with Rocket and Caesar Dressing.  
£9.95

#### Asparagus, Goats Cheese and Roasted Peppers

£8.95

### PASTA

#### King Prawn and Chorizo Linguini

with soft Herbs, Parmesan and Lemon Oil.  
£9.95

#### Ricotta, Lemon, Mint and Parmesan Cannelloni

Baked in a Rich Tomato Sauce.  
£8.95

#### Char Grilled Chicken, Wild Mushroom Penne

Roasted Garlic and Truffle Oil  
Dressed with Rocket and Parmesan.  
£9.95

### SALADS

#### Tempura of Baby Squid

Cray Fish, Lemon and Rocket.  
£7.95

#### Char Grilled Chicken Caesar

Crispy Pancetta served with or without Anchovies.  
£7.95

#### Pan Fried Haloumi

Crispy Greens, Olives and Oven Dried Tomato.  
£6.95

#### Strips of Peppered Prime Rump Steak

New Potato, red Onion and  
Rocket Hoi Sin Dressing.  
£8.95



# Food Selection

## FROM THE GRILL

**8oz Prime Fillet Steak**  
£18.95

**10oz Prime Rump Steak**  
£13.95

**10oz Prime Rib Eye**  
£15.95

All the above cooked to your liking and served with Fat Chips & House Salad.

### SAUCES

(Served in a Pan)

**Peppercorn**

**Yorkshire Blue Cheese**

**Roast Garlic Mushroom & Truffle Oil**

**Red Wine**

£1.95

**SIDE ORDERS £2.75**

**Fat Chips**

**Skinny Fries**

**Creamy Mash**

**Creamed Spinach**

**Beer Battered Onion rings**

**House Salad**

**Rocket & Parmesan Salad**

**Minted New Potatoes**



# Food Selection

## BAR MENU

**Timothy Taylors Beer Battered Haddock & Fat Chips**  
Pea Puree.  
£9.95

**Corn Fed Chicken Breast**  
Red Pepper, Tomato Sauce, Crisp Garlic Potatoes and Pancetta.  
£10.95

**Brasserie Slow Braised Lamb Hot Pot**  
with Sliced Thyme Potatoes and a bowl of Greens.  
£9.95

**Provençal Tart**  
Char Grilled Vegetables on a light Pastry Base, Oven dried tomatoes and pesto Dressed with Rocket and Balsamic.  
£8.95

**Pan Fried Sea bass**  
Braised Squid and Crayfish Broth, Creamy Chive Mash.  
£10.95

**Tender Pork Fillet wrapped in Parma Ham**  
Cider and Onion Sauce Mash Potato & Green Beans.  
£11.95

**Chef's Daily Special**  
£8.95

## DESSERTS

**Dark Chocolate Tart, Caramel Sauce, Banana Bread, Vanilla Ice Cream**  
£5.50

**Strawberry Trio, Strawberry Sponge, Strawberry Compote Crumble and Strawberry Sorbet**  
£5.75

**Tiramisu served with Dark Chocolate Sauce**  
£5.25

**Lemon Tart, Peppered Raspberry Compote and clotted cream**  
£5.50

**Sticky Toffee Pudding with toffee Sauce and Vanilla Ice Cream**  
£4.95

**A Selection of Artisan Ice Creams**  
£4.50

**Yorkshire Cheeseboard, Chutney, Grapes & Crackers**  
£6.75

Please ask to see our Tea & Coffee Menu; we now serve Jeeves & Jericho Tea and Bean Roasted Barista Coffee



# Food Selection

## FIXED PRICE MENU

**Soup of the Day,**  
Homemade Granary Bread

**Tempura of Baby Squid,**  
Aioli Dip, Dressed Rocket

**Asparagus and Goats Cheese Risotto**

**Pan Fried Mushrooms with Boudin Sausage**  
on Toasted Crostini Bread Topped with a Free Range Poached Egg

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**Chicken, Chorizo Linguini,**  
Tomato and Basil Sauce

**Slow Braised Lamb Shoulder,**  
Creamy Mash, Minted Pan Juices

**Ricotta, Lemon, Parmesan**  
and Herb Cannelloni

**Baked Haddock in a Cheese and Mushroom Sauce**  
Served on a bed of Wilted Spinach with New Potatoes

**10 oz Rump Steak,**  
Fat Chips, Pepper Sauce, House Salad (£4 Supplement)

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**Strawberry Sponge and Custard**

**Dark Chocolate Tart, Vanilla Ice Cream, Chocolate sauce**

**A Selection of Artisan Ice Creams**

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£11.95/£13.95 for 2/3 Courses

£13.95/£15.95 to Inc ½ Litre Carafe of Quality House Wine per Couple



## Wine Selection

Bin No.	WHITE WINES	75cl Bottle	
1.	<b>Tasari Bianco IGT Sicily</b> <i>Crisp dry, fruity and soft with persistent tropical and citrus notes. From the hilly area east of Marsala. Gold List and Critic's Choice - Sommelier Wine Awards 2010.</i>	125ml	<b>£11.95</b> <b>£2.50</b>
		175ml	<b>£3.30</b>
		250ml	<b>£4.40</b>
2.	<b>Chenin Blanc Drakensberg - South Africa</b> <i>Crisp, dry and full of juicy Flavours</i>		<b>£11.95</b>
3.	<b>One Tree Hill Unoaked Chardonnay</b> South East Australia <i>A restrained fresh and slightly creamy melon Chardonnay. It has some attractive soft fleshy pithy textures with a fine acid finish.</i>		<b>£12.95</b>
4.	<b>Pico Alto Sauvignon Blanc Central Valley - Chile</b> <i>A crisp, delicate, gooseberry style Sauvignon Blanc.</i>	125ml	<b>£12.95</b> <b>£2.70</b>
		175ml	<b>£3.40</b>
		250ml	<b>£4.60</b>
5.	<b>Pinot Grigio delle Venezie Sartori IGT Italy</b> <i>Zingy and fresh with a tongue-tingling acidity.</i>	125ml	<b>£13.50</b> <b>£2.90</b>
		175ml	<b>£3.60</b>
		250ml	<b>£4.80</b>
6.	<b>Viognier Las Manitos - Argentina</b> <i>Ripe fruit aromas and exuberant flavours.</i>		<b>£14.95</b>
7.	<b>Chardonnay Sandford - Australia</b> <i>An oaked Chardonnay with ripe peach, melon aromas and butterscotch overtones.</i>		<b>£15.95</b>
8.	<b>Gavi DOCG, Tenimenti Ca' Bianca Piemonte - Italy</b> <i>Pale gold with green hints, fine bouquet of white flowers, apple and vanilla. Dry with light, spicy notes.</i>		<b>£16.95</b>
9.	<b>Anapai River Sauvignon Blanc</b> Marlborough - New Zealand <i>A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.</i>		<b>£17.95</b>
10.	<b>Vina Leyda Sauvignon Gris - Chile</b> <i>A delicious rich and silky wine.</i>		<b>£19.95</b>
11.	<b>Chablis Domaine Marronieres</b> Burgundy - France <i>Mineral and citrus fruits combine beautifully with a crisp acidity.</i>		<b>£21.95</b>

If a particular wine or shipper is unavailable, a suitable alternative will be offered.

All quality wines on this list have an alcohol content of between 8% and 15% by volume.



## Wine Selection

Bin No.	WHITE WINES CONTINUED	75cl Bottle	
12.	<b>Meursault, Domiane Michelot Burgundy - France</b> <i>Hazelnuts, honey and vanilla aromas.</i>		<b>£35.00</b>
13.	<b>Cloudy Bay Sauvignon Blanc New Zealand</b> <i>World famous Sauvignon, crisp with natural acidity and a hint of lime zest.</i>		<b>£29.95</b>
<b>ROSÉ WINES</b>			
14.	<b>Tasari Rosato Sicily</b> <i>Elegant, pale rosé with delicate mandarin hints and a very refreshing style</i>		<b>£11.95</b>
15.	<b>Hidden Falls Zinfandel Rosé California</b> <i>This is packed with bags of wild raspberry fruit, with a touch of vanilla. Absolutely stunning.</i>	125ml	<b>£12.95</b> <b>£2.70</b>
		175ml	<b>£3.40</b>
		250ml	<b>£4.60</b>
16.	<b>Pinot Grigio Rosé Ca Solare - Italy</b> <i>Coppery pink in colour with easy drinking attractive berry fruit on the palate.</i>		<b>£13.95</b>
<b>RED WINES</b>			
17.	<b>Tasari Rosso IGT Sicily</b> <i>Deep dark colour with plums, red forest fruit and soft ripe tannins. Lots of character. From the hilly area East of Marsala. Decanter Bronze 2011.</i>	125ml	<b>£11.95</b> <b>£2.50</b>
		175ml	<b>£3.30</b>
		250ml	<b>£4.40</b>
18.	<b>Tempranillo Pleno - Spain</b> <i>Rich &amp; succulent fruits derived from careful maceration and early bottling.</i>		<b>£11.95</b>
19.	<b>Cabernet Sauvignon Turi - Chile</b> <i>Fresh aromas of red berries and a hint of chocolate.</i>		<b>£12.95</b>
20.	<b>Pico Alto Merlot Central Valley - Chile</b> <i>Lots of plums and ripe red, berries with soft and sweet tannins.</i>	125ml	<b>£12.95</b> <b>£2.70</b>
		175ml	<b>£3.40</b>
		250ml	<b>£4.60</b>
21.	<b>One Tree Hill Shiraz South East Australia</b> <i>Made in a classic Australian style, this is a big wine with juicy black fruit, laced with leathery spice. Great barbecue wine.</i>	125ml	<b>£13.50</b> <b>£2.90</b>
		175ml	<b>£3.60</b>
		250ml	<b>£4.80</b>



## Wine Selection

Bin No.	RED WINES CONTINUED	75cl Bottle	
22.	<b>Sangiovese Vetriano - Italy</b> <i>Attractive berry fruits with a soft hint of spice.</i>		<b>£13.95</b>
23.	<b>G7 Reserva Carménère Loncomilla - Chile</b> <i>Deep and intense red with lots of ripe forest fruits: black cherry, blackberries, pepper and chocolate, with toasted and smoky background.</i>		<b>£14.95</b>
24.	<b>Nero d'Avola Lamura - Italy</b> <i>Deep purple, powerful dark berry fruits with overtones of black pepper.</i>		<b>£15.95</b>
25.	<b>Montebuena Rioja Crianza Rioja Alavesa - Spain</b> <i>Classic Rioja character with sweet vanilla oak beautifully integrated. Persistent and balanced.</i>		<b>£16.95</b>
26.	<b>Pitchfork Shiraz Australia</b> <i>Soft, firm, fruit flavours mixed with intense vanilla and spicy flavours that deliver an elegant, smooth style.</i>		<b>£19.95</b>
27.	<b>Chianti Leonardo Italy</b> <i>A bouquet full of concentration and fruit intensity.</i>		<b>£19.95</b>
28.	<b>Malbec Mendel - 'Lunta' - Argentina</b> <i>Dark intense red colour. Big and powerful with characteristics of raspberries, plums, black cherries and cassis.</i>		<b>£21.95</b>
29.	<b>Pinot Noir Paua Bay - Central Otago - New Zealand</b> <i>This wine has a vibrant colour with raspberry and cherry spice and a subtle oak influence.</i>		<b>£22.95</b>
30.	<b>Rioja Reserva Vega - Spain</b> <i>A very velvety wine on the palate with a great structure and fruity expression.</i>		<b>£25.95</b>
31.	<b>Chateau Jean Voisin Faguoet</b> Grand Cru St Emilion - Bordeaux <i>Ripe and velvety texture, classic plum fruit is interspersed with spicy berry characters.</i>		<b>£29.95</b>



## Wine Selection

Bin No.	DESSERT WINES	37.5cl Bottle
32.	<b>Muscat Blanc</b> Avondale - South Africa <i>Enticingly sweet, melons and apricots with perfectly balanced acidity.</i>	£16.95 125ml £3.50
	FIZZ	75cl Bottle
33.	<b>Pinot Grigio Sparkling Rosé</b> Italy <i>Delightfully dry delicate pink with attractive summer fruit flavours and a gentle sparkle.</i>	£17.95 125ml £3.70
34.	<b>Sartori Prosecco</b> Italy <i>Produced in the Veneto, this is Italy's finest sparkling wine. With delicate fruit flavours and soft intensity.</i>	£18.95
35.	<b>Reynier Brut</b> <i>A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age.</i>	£29.95
36.	<b>Reynier Rosé</b> <i>A wonderfully light, elegant rosé with soft vibrant strawberry fruit flavours.</i>	£33.00
37.	<b>Laurent-Perrier Brut</b> <i>Delicacy combined with rich full fruit flavour and a lingering finish.</i>	£40.00
38.	<b>Veuve Clicquot Yellow Label</b> <i>Full-bodied, rich and fruity with great elegance and a delightful long finish. Silver - Decanter Awards 2010.</i>	£45.00
39.	<b>Laurent-Perrier Rosé</b> <i>Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate.</i>	£60.00
40.	<b>Dom Perignon</b> <i>The flagship wine from the House of Moet et Chandon. Rich, full flavoured, with great elegance and style.</i>	£110.00

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## Cocktail Selection

### COCKTAILS

#### MOJITO

This Classic cocktail made with Rum, fresh mint, Lime, Brown sugar & lots of crushed ice

<b>Bacardi</b> <i>Carta Blanca Superior Rum.</i>	£5.50
<b>Havana</b> <i>with Havana Club Especial.</i>	£5.95
<b>Berry Jerry</b> <i>with Sailor Jerry spiced Rum , Raspberry, Blueberry &amp; Blackberry.</i>	£5.95

#### FROZEN DAIQUIRIS

A refreshing mix of Rum, Ice, lime and Sugar Syrup

<b>Strawberry</b> <i>Bacardi Superior Rum with fresh Strawberries.</i>	£5.95
<b>Tropical</b> <i>Havana Anejo Blanco, Malibu and Coconut.</i>	£5.95
<b>Hemingway Sour</b> <i>Bacardi Superior, Amaretto and Grapefruit.</i>	£5.95

#### CLASSICS

These Classics have been carefully selected using only the finest Premium spirits

<b>Margarita</b> <i>Tequila and Cointreau shaken to perfection with fresh lime and sours.</i>	£5.50
<b>Mai Tai</b> <i>white and dark Rum shaken with Amaretto, orange, pineapple and fresh lime.</i>	£5.50
<b>Vodka Martini</b> <i>Absolute Citron, Martini extra Dry.</i>	£5.50
<b>Tom Collins</b> <i>Bombay Sapphire Gin, lemon juice, sugar syrup and soda.</i>	£5.95
<b>Pina Colada</b> <i>Mount Gay Rum, Coconut, Pineapple and cream.</i>	£5.50
<b>Singapore Sling</b> <i>Gordon's Gin, Cherry Brandy and Grenadine.</i>	£5.50

DRINKS SUPPLIED BY WAVERLEY TBS



## Cocktail Selection

### COCKTAILS

#### BRASSERIE SIGNATURE COCKTAILS

<b>Tokyo Iced Tea</b> <i>Stolich vodka, Bacardi, Gordon's, Cointreau and Midori topped with Lemonade.</i>	£5.95
<b>Banana Nut Bread</b> <i>Bols Banana, Frangelico, shaken with Milk and cream.</i>	£5.50
<b>Sex on the Bull</b> <i>Bacardi Superior, Amaretto, crushed ice topped with a shot of Energy.</i>	£5.95
<b>Peach Cosmo</b> <i>Peach Schnapps, Absolute Citron Vodka, shaken with Cranberry Juice and lime.</i>	£5.95

#### CHAMPAGNE COCKTAILS

<b>B at the B</b> <i>Absolute Raspberry, Reynier Champagne and Red Bull.</i>	£7.95
<b>Kir Royale</b> <i>Crème de Cassis and Reynier Champagne.</i>	£6.95
<b>Berry Bellini</b> <i>Stolich Strawberry Vodka, Strawberry Puree topped with Reynier Champagne.</i>	£7.95
<b>Pimms Royale</b> <i>Pimms shaken with fresh fruit and mint, strained into Champagne.</i>	£6.95
<b>Grand Mimosa</b> <i>Grand Marnier, Drambuie and orange juice topped with Champagne.</i>	£7.95