

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 Puree
£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

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, Houmus,
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

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

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

Main Courses

Pan Fried Sea Bass, fricassee of
Crispy Gnocci, Chorizo, Cherry
Tomatoes and Basil Oil.
£12.95

Corn Fed Chicken Breast stuffed
with Thai Asparagus, Poached in
Chicken stock Served on a Potato
Rosti with Pan Juices
£11.95

Gressingham Duck Breast, Confit
Duck scotch Egg, Goats cheese
Mash, black Pepper and Raspberry
sauce.
£13.95

South Coast Line Caught Plaice
fillets, Garlic and potato
Dumplings, fish stock and lemon
sauce
£12.95

Provençal Tart, Char Grilled
Vegetables on crisp pastry with
tomatoes and Basil
Dressed Rocket and Balsamic
Glaze
£8.95

Trio of Bolton Abbey Estate Lamb,
Herb crusted Lamb Cutlet, Mini
Shepherd's Pie
Slow Braised Shoulder, Garlic and
shallot Puree, Red Wine Sauce
£14.95

8 Hour Braised Prime Beef Shin,
Creamed Potato, Ale and Onion
Gravy
£10.95

(All our Main Courses are now
served with a Bowl of Chef's
Seasonal Vegetables)

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

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