

Sandwiches (noon till 5)

Ask your server about our simple sandwiches	
Pork & Leek Sausage, Yorkshire Blue cheese with Hendersons Ketchup	8.00
Classic Club, Turkey, Bacon with lettuce, tomato, & mayonnaise	8.00
Seared Smoked Salmon with pickled shallots, rocket & Horseradish	8.00
Glazed Barncliffe Brie with Cranberry & Orange Jam with watercress (v)	7.00
Pan-Fried Steak, red onion & mushrooms with melted cheese, served with Horseradish Jus	10.00
Classic Croque Madame, with smoked Wensleydale, home-cooked ham topped with a fried egg	8.00
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Ploughmans Lunch with home-cooked ham, Yorkshire cheese, warm bread & house pickles	10.00
Pub Classics (noon till 9)	
Pie of the Day, with garden peas & buttered mash or chips	13.00
Beer Battered Fish & Chips with minted crushed peas, tartar sauce & a pickled egg	13.00
Beer Battered Halloumi, with chips, minted crushed peas, tartar sauce & a pickled egg (v)	13.00
Pork & leek Sausages, with Black Pudding mash, Parmesan crusted broccoli & sticky onion gravy	13.00
Treacle Cured Bacon Steak with pineapple, chips & fried eggs	13.00
A La Carte (noon till 9)	
Starters	
Ham Hock & Wensleydale Croquette with our own Piccalilli & watercress	5.25
Smoked Haddock Scotch Egg with a mango chilli salsa & spiced mayonnaise	6.50
Butternut Squash Spaghetti, charred purple sprouting broccoli, toasted pine nuts & soubise sauce (v)	4.50
Potted Confit Yorkshire Duck, cranberry & orange jam with Gingerbread crisps	7.00
Crayfish & Prawn Salad with 1000 Island dressing, gem lettuce & Paprika quavers	6.10
A La Carte	
Slow Cooked Pork Belly with 4 Sausage & black eye bean cassoulet, Sage crust & crackling	15.00
10oz Flat Iron Steak served with chips, oven roasted tomato & watercress	16.00
Baked Plaice Fillet with clam & Winter vegetable chowder, purple sprouting broccoli & crispy potatoes	16.00
Roast Chicken, with parsnip dauphinoise, crispy kale, caramelised shallot, ale & baby onion jus	15.00
Wild Mushroom & Spinach Puff Pastry Tart, Smoked Rarebit, poached egg & watercress (v)	14.00
Side Orders	2.00
Chips, Onion Rings, Buttery Mash, Crispy Kale, Parmesan Crusted Broccoli, Spinach & Blue Cheese	
Home Made Puddings	
Sticky Toffee Pudding with vanilla ice-cream	5.00
Rhubarb & Ginger Eton Mess	5.00
Dark Chocolate Delice with Passion Fruit Curd, dark chocolate biscuit & Passion Fruit sorbet	5.25
Rum Crème Brulee with warm banana bread, glazed banana & Rum raisin ice cream	5.50
Yorkshire Cheeseboard	6.25

Great selection of Burgers & Steaks on our Blackboards.