



## Starters

BAKED RUSTIC BREADS (V) with olives and aged balsamic oil	£3.75
KITCHEN SOUP OF THE MOMENT (V) served with warm ciabatta	£4.50
GARLIC MUSHROOMS (V) served with crunchy ciabatta bread	£4.95
CRISPY DUCK & CASHEW NUT SPRING ROLL with chilli plum jam	£6.95

## Chef's Signature Dishes

SLOW COOKED LAMB SHANK with wholegrain mustard mash, pan-fried chorizo & black pudding	£16.95
PAN-FRIED SALMON FILLET laid on a bed of buttered greens, cajun king prawns & a herb cream sauce	£13.30
STUFFED CHICKEN BREAST stuffed with pork, sun-dried tomato, pepper & maple syrup mousse, wrapped in bacon with a chorizo potato cake, baby spinach & wild mushroom sauce	£12.50

## Grills

10oz SIGNATURE FLAT IRON STEAK	£15.95
8oz SIRLOIN STEAK	£18.75

**Add a sauce £2.95**  
Diane, Peppercorn, Yorkshire blue cheese

All our steaks are from Waterford Farm in Ripon, matured for 30 days, seasoned with Maldon sea salt and cracked black pepper and are served with onion rings, mushrooms and tomato & hand cut chips.

**How we cook our steaks:**  
Rare – Cool red centre, bloody  
Medium Rare – Warm red centre, bloody  
Medium – Pink centre, not bloody  
Medium Well – Small amount of pink in the centre  
Well Done – Not pink, cooked through

## Vegetarian

WILD MUSHROOM, BASIL PESTO & SUN-DRIED TOMATO FRESH EGG PASTA (V) with a garlic cream sauce	£8.25/£11.25
RISOTTO (V) Please ask for today's choice	£7.45/£10.45
GOATS CHEESE, ORANGE & WALNUT SALAD (V) on pan-fried ribbon vegetables in a filo basket	£9.50
LEEK & CHEDDAR SAUSAGE & MASH (V) served with onion gravy	£9.95

QUAIL'S SCOTCH EGG slow braised pig's cheeks wrapped around a quails egg in panko bread crumbs, accompanied by black pudding and chorizo with apple & cider puree	£6.25
CAJUN KING PRAWNS with homemade aioli dip	£7.25
OVEN BAKED CAMEMBERT (V) with caramelised onion, roasted garlic & drizzled with honey, served with warm bread	£6.50
...Or have a full one to share for £12.50	

## Pub Classics

YORKSHIRE BEEF PIE slow cooked Yorkshire shin beef with Timothy Taylor ale, smooth mash & seasonal vegetables	£11.95
YORKSHIRE SAUSAGES with creamy bubble & squeak and red onion gravy	£9.95
HOMEMADE BEEF BURGER with mature cheddar cheese & bacon, served with chips and homemade tomato, red pepper & red onion relish	£9.95
SCAMPI IN A BASKET homemade scampi, hand cut chips, buttered peas & tartare sauce	£9.95
THICK CUT WENSLEYDALE GAMMON with soft fried hen's egg, in-house prepared pineapple pickle & chips	£10.75
FISH & CHIPS East Coast haddock, thick cut chips, tartare sauce & mushy peas	£10.25
HUNTERS CHICKEN chicken breast, with bacon, smothered in cheese & topped with barbeque sauce, served with chips & garden peas	£9.95

## Salads

CRISPY DUCK, ROASTED PINE NUT & CHICORY SALAD with a blue cheese dressing	£9.50
WARM BACON, BRIE & GRAPE SALAD dressed with an orange balsamic vinaigrette	£8.75
CHICKEN MEDITTERANEAN SALAD grilled peppers, sun-dried tomato, olives & house dressing on a bed of mixed leaf & spinach	£9.75

## Sides

All £2.75

- Seasonal vegetables
- Garlic bread (add cheese for 50p)
- Crispy onion rings
- Mixed dressed salad
- Creamed potatoes
- Dripping or vegetable oil cooked chips

**FOOD ALLERGIES & INTOLERANCES**  
BEFORE ORDERING PLEASE SPEAK TO OUR STAFF ABOUT YOUR REQUIREMENTS  
Our staff appreciate recognition for good service and we make sure tips go directly to them  
ALL FOOD IS COOKED TO ORDER SO AT BUSY TIMES THERE MAY BE A DELAY.  
WE TAKE GREAT CARE TO REMOVE BONES BUT SMALL ONES MAY REMAIN.  
(V) SIGNIFIES VEGETARIAN DISHES. WE COOK OUR FISH, CHIPS AND OTHER SELECTED DISHES IN BEEF DRIPPING, VEGETABLE OIL IS AVAILABLE AS AN ALTERNATIVE, PLEASE MENTION WHEN ORDERING.

# CHEESE

We have teamed up with Cryer & Scott Cheesemongers to offer you a fantastic collection of multi-award winning Yorkshire cheeses. All served with Yorkshire fruit loaf, fudge wafers, celery, grapes and homemade chutney. Please note all our cheeses are vegetarian.(v)

Choose any 3 cheeses for £6.95 or have all 5 cheeses for £9.95

## FLATCAPPER NORTHERN BRIE

White mould ripened cheese made with pasteurised organic cow's milk. Exclusive to Cryer & Stott Cheesemongers this stunning cheese is created 15 miles outside of Yorkshire. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience.

## HARROGATE BLUE

An exclusive golden bodied, delicate blue veined cheese made with milk from classy Yorkshire cows. Harrogate Blue is a soft and luxuriously creamy cheese delivering a mellow blue flavour with a hint of pepper to finish.

## KING RICHARDS III WENSLEYDALE

A cow's milk cheese handmade in the traditional farmhouse Wensleydale style, by Suzanne Strike of Newton-Le-Willows, Bedale. A stones throw from Middleham, a favourite residence of Richard III.

## YORKSHIRE CASK

The cheese is a rich & creamy cheddar blended with mustard seed & Timothy Taylor's award winning Boltmaker cask ale. The ale gives the cheese an extra kick of flavour which isn't overpowering.

## YELLISON SOFT GOATS CHEESE LOG

This soft goats cheese was made by the late Stephen Akrigg on his small goat farm in Carelton In Craven near Skipton. Now his son Ben has taken over production, putting his own twist on the cheese making process. The cheese is produced using pasturised whole goats milk & is suitable for vegetarians. The clean fresh taste is enhanced by slight lemony notes.

## Desserts

DARK CHOCOLATE BROWNIE (v) £4.50  
with homemade chocolate sauce & double chocolate ice cream

STICKY TOFFEE PUDDING (v) £4.75  
with toffee sauce & Madagascan vanilla ice cream

HOMEMADE INDIVIDUAL CHEESECAKE £4.95  
Please ask about today's choice

SELECTION OF ICE CREAM (v) £4.25  
▪ Madagascan Vanilla  
▪ Strawberries & Cream  
▪ Double Chocolate

Please see our dessert board for today's homemade ice cream.  
Choice of 3 scoops.

APPLE & CINNAMON CRUMBLE (v) £4.95  
with crème anglaise & Madagascan vanilla ice cream

### LIQUEUR COFFEES

Please ask a member of our dedicated team who will be happy to make you your favourite liqueur coffee

### WHISKY TO FINISH YOUR EVENING?

Choose from a large selection of whiskies to suit your taste. Not sure which? Ask what we recommend...

## Coffees & Hot Drinks

CAPPUCCINO £2.60  
Double espresso with steamed milk & foam milk top

LATTE £2.60  
Double espresso with steamed milk

ESPRESSO SINGLE/DOUBLE £1.80/£2.30  
Short, strong shot of coffee

AMERICANO £2.30  
Espresso with hot water, available with milk

MOCHA £2.80  
Espresso with white or dark chocolate

LUXURY HOT CHOCOLATE £2.80  
Choice of white or dark chocolate

BREAKFAST TEA £2.10  
A traditional English cup of tea

LOOSE LEAF FLAVOURED TEA £2.80  
Choice from: Earl Grey, Peppermint, Red Berry, Camomile, Green Tea

Add a flavoured syrup to your coffee for 40p

Hazelnut, Vanilla, Caramel or Chocolate

## FANCY SOMETHING A BIT DIFFERENT...?

### VANILLA ESPRESSO MARTINI

Vanilla Stolichnaya Vodka, Tia Maria and an espresso coffee shot

### HEADROW BRAMBLE

Bombay Sapphire, Chambord, apple juice



Share your comments at:  
[info@townhalltavernleeds.co.uk](mailto:info@townhalltavernleeds.co.uk)

