



MAIN MENU

STARTERS

Soup of the day with toasted locally baked bread	£6.00
Roasted celeriac with toasted hazelnuts, apple, pomegranate, pumpkin seeds, and vegan truffle mascarpone (vg)	£7.50
Mussels in chorizo and cider with rosemary and sea salt focaccia	£7.50
Fish cakes with lemon mayo, charred corn, tomato and caper salsa	£7.50
Chicken and smoked ham terrine with grilled spring onions and Dijon mayonnaise	£7.00

MAINS

Midnight Bell braised pig cheeks with smoked garlic mash, glazed apples, charred leeks, carrot, and crispy bacon	£18.00
Leeds Best Battered haddock with hand cut chips, Tartare Sauce and pea puree	£15.00
Yorkshire Dales 8oz sirloin steak with watercress puree, roasted tomatoes, onion rings and hand cut chips <i>add peppercorn sauce for £2.00</i>	£21.00
Beetroot and butternut squash risotto with a crispy cheddar tuille (v)	£14.00
Leeds Best steak and ale pie with roasted seasonal vegetables, creamy mashed potato and gravy	£15.00
Vegan fish and chips. Battered banana blossom with hand cut chips, vegan tartare Sauce and pea puree (vg)	£14.00
Swaledale sausages with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables and red wine gravy	£15.00
Fish pie. Smoked haddock, and king prawns in a dill bechamel, topped with mashed potato and served with seasonal vegetables	£15.00
Pork fillet Wellington, wrapped in Yorkshire black pudding and prosciutto with sauteed chestnut mushrooms, spinach, and beer braised onion <i>Please allow 35 minutes for this dish</i>	£19.00
Pan fried sea bass with a white wine cream sauce, fondant potato, buttered kale, crispy leeks and chive oil	£16.00
Root vegetable stew with butter beans, pearl barley and thyme dumplings (vg)	£13.00
Roasted skin on chicken breast in a tomato and tarragon sauce with creamy mashed potato, roasted carrot, and buttered greens	£15.00

BURGERS

All of our burgers are served in a brioche bun with hand cut chips

Cajun spiced chicken breast with spiced red slaw	£14.00
6oz Yorkshire Dales burger with cheese, bacon, relish, gem lettuce and tomato	£14.00
Moving Mountains burger, tomato, lettuce, relish and gherkins (vg)	£14.00

SIDES

Hand cut chips / Beer battered onion rings / Seasonal vegetables / House salad	£3.75
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DESSERTS

Baked rice pudding with Yorkshire strawberry jam	£7.50
Mulled wine poached pear “crumble” topped with granola and served with Northern bloc Madagascan vanilla ice cream <i>Vegan Available</i>	£7.50
Yorkshire cheese board. Duke of Wellington Yorkshire blue cheese, Yorkshire Britannia cheddar, Rhuby crumble, caramelised onion chutney, served with apple and crackers	£9.50
Sticky toffee pudding with toffee sauce and Northern bloc ginger caramel ice cream	£7.50
Salted chocolate torte with brandy snap pieces, mixed berries and Chantilly cream	£7.50

(v) vegetarian (vg) vegan (gf) gluten free

For information regarding allergens please ask a member of our team. For K/cal content please ask a member of our team or visit our menus on-line.