

MAIN MENU

STARTERS

Pan fried scallops, tenderstem broccoli and crispy bacon with a lemon caper butter	£10.00
Nduja free-range scotch egg served with a spiced lime mayo	£8.00
Burrata, confit tomatoes, basil oil and rosemary and sea salt focaccia croutons (v)	£8.00
Chorizo and paprika croquettes with a butternut puree and chive oil (vg)	£7.00
Garlic and paprika king prawns with chorizo, served with an olive and tomato salad	£8.00

MAINS

Leeds Best battered haddock served with hand-cut chips, tartare sauce and a pea puree	£17.00
Chicken stuffed with brie, wrapped in bacon, crushed garlic new potatoes, green beans, spinach and rocket with an nduja and white wine cream	£18.00
Leeds Best steak and ale pie served with your choice of creamy mashed potato or hand cut chips, roasted seasonal vegetables and gravy	£19.00
Spiced vegetable and spinach pie served with hand cut chips and roasted vegetables (v) (vg available)	£18.50
Pork tenderloin, chestnut mushroom and spinach wellington, caramelised apple purée, savoy cabbage and bacon, roasted carrot and cider sauce	£20.00
Spiced lamb rump with celeriac puree, lamb fat new potatoes, tenderstem broccoli, feta and pomegranate	£19.00
Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables and a red wine gravy	£17.00
Yorkshire Dales 8oz Sirloin steak served with parmesan skin on chips, roasted tomatoes, chimichurri, and onion rings	£25.00
Pan fried seabass with butternut puree, green beans, sauteed new potatoes and chimichurri	£18.50
Pea, broad bean and feta risotto with chilli oil and rocket (v)	£17.00
Spiced belly pork, chargrilled pineapple, smoked sweet potato, tomato, spring onion, chilli oil and lime yoghurt	£19.00

BURGERS

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

Buttermilk fried chicken, curry mayonnaise and a pickled red cabbage and jalapeno slaw	£16.00
4oz Yorkshire Dales beef burger, relish, lettuce, tomato and cheddar. Double up for £2	£16.00
Falafel burger, lettuce, tomato and salsa. (vg)	£16.00

SIDES

Hand-cut chips / Beer battered onion rings / Buttered seasonal vegetables / Nduja and garlic new potatoes / House salad	£4.00
Tenderstem broccoli, almonds and chilli chive butter	£6.00

DESSERTS

Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream (v)	£7.00
Crème brulee cheesecake with mixed berries (v)	£7.00
Chocolate mousse served with honeycomb, honey tuille and raspberries (v)	£7.00
Eton mess. Vanilla ice cream, raspberry and sorrel sorbet, meringue and strawberries, raspberry coulis. (v)	£7.00
Chocolate ganache and caramel tart, pineapple and mint salsa with vanilla ice cream (vg)	£7.00

(v) vegetarian (vg) vegan

For information regarding allergens please ask a member of our team.