



**OLIVES & BASIL
BREADSTICKS**
£4.95

**TOMATO & GARLIC
BRUSCHETTA**
£3.95

**CHICKEN WINGS WITH
HOI-SIN DIPPING SAUCE**
£4.50

**DUCK & HOI-SIN ROLL
PEKING DIPPING SAUCE**
£3.95

**GOUJONS OF PLAICE
TARTAR SAUCE**
£3.95

SALADS

GREEK SALAD (V) £8.95/£4.95
Tomato, Cucumber, Red Onion,
Feta Cheese, Olives

CHICKEN CAESAR £8.95/£4.95
Cos Lettuce, Anchovies,
Croutons, Parmesan

TUNA NICOISE £8.95/£4.95
Olive Oil Dressing

BACON & BLACK PUDDING £8.95/£4.95
New Potatoes & Poached Egg

STARTING PLATES

ORIENTAL FISHCAKE £5.95

Crab, Salmon & Prawns Pak Choi Pad Thai Sauce

GRILLED PORTOBELLO MUSHROOM (v:without bacon) £4.95

Smoked Bacon, Tallegio Italian Cheese

CHARGRILLED MEDITERRANEAN VEGETABLE TERRINE (V) £5.95

Toasted Date & Walnut Bread

SOUP OF THE DAY £4.25

Bread Roll and Butter

KING SCALLOPS £7.95 (£2.50 EB surcharge)

Fennel, Shallots & Spinach, Parmesan and Lemon Crust

TANDOORI CHICKEN KEBAB £4.95

Cucumber & Onion Salad, Raita Dressing

SHARING PLATES

MEZZE £11.50

Olives, Pitta Bread, Humous,
Grilled Halloumi &
Cherry Tomato Skewer,
Tzatziki & Falafel

ANTI PASTI £12.50

A selection of Continental
Meats served with Olives,
marinated Vegetables
& Mixed Breads

PASTA/RISOTTO & VEGETARIAN

CARBONARA £9.95
Spaghetti, Smoked
Bacon & Parmesan
Cream Sauce

**SWEET PEPPER & GOAT'S CHEESE
SPRING ROLL £10.50 (V)**
Coriander Rice &
Pad Thai Sauce

RISOTTO ALLA ROSA £9.95 (V)
Roasted Peppers, Cherry Tomatoes,
Fennel & Baby Leaf Spinach
Rocket & Parmesan Salad

LINGUINE AL CARCIOFI £9.95 (V)
Artichokes, fennel, spinach
butter & fresh parsley

**SPINACH & RICOTTA
CANNELLONI (V) £9.95**
House Salad &
Garlic Bread

FISH

SCOTTISH SALMON FILLET £12.95
Pan Fried Potatoes, Crayfish, Spinach &
Cherry Vine Tomatoes, Sauce Vierge

FISH & CHIPS £11.95
Mushy Peas, Lemon &
Homemade Tartar Sauce

FISH PIE £11.95
Light Fish Veloute Sauce, Creamy
Cheddar Mashed Potato Thatch
& Seasonal Vegetables

OUR GRILL

We support the local economy and our steaks are sourced
locally, here in Yorkshire reflecting our passion for quality

8OZ SPICY BEEF BURGER £8.95
Chunky Chips, House Salad

10OZ SIRLOIN STEAK £14.95 (£4.50 EB surcharge)

10OZ RIB-EYE STEAK £14.95 (£4.50 EB surcharge)

8OZ FRENCH TRIMMED FILLET STEAK £17.50 (£4.50 EB surcharge)

12OZ GAMMON STEAK £12.50 (with pineapple & fried egg)
Served with grilled tomato, mushroom & chunky chips

SAUCES £1.95 each

Cream Brandy & Peppercorn, Blue Cheese & Mushroom,
Honey & Grain Mustard or Tomato, Garlic & Black Olive

DALESMAN COUNTRY RIBEYE STEAK £17.50 (£4.50 EB surcharge)
10oz Ribeye with Yorkshire Blue Cheese and Herb Crust with
Crisp Pancetta & a rich Red Wine & Thyme Sauce

MEAT

SUPREME OF CORN FED CHICKEN £12.95
Stuffed with Brie, Dauphinoise Potatoes, Sage
& Onion Tartlet, Mushroom Cream Sauce

NIDDERDALE LAMB SHANK £13.95
Grain Mustard Mashed Potato, Smoked
Bacon, White Bean & Mint Navarin Sauce

CLASSIC CHICKEN KIEV £12.95
Mozzarella & Cheddar Cheese, Yorkshire
Ham and Garlic Butter, Rosemary Potatoes

PAN-SEARED PORK FILLET £12.95
Thirsk Black Pudding, Grain Mashed
Potato, Pancetta & Cider, Apple & Sage
Cream Sauce

TIPSY CHICKEN £11.50
Pan Fried Breast, Rosemary Roasted Potatoes
Brandy, White Wine & Mushroom Cream Sauce

TRIO OF SAUSAGES £8.95
Grain Mustard Mashed Potato & Caramelised
Onion with a Red Wine Gravy

TODAY'S LUNCH

TWO COURSES £10.95

See chalk boards or ask your server
for details of today's choices

Monday to Saturday 12 noon to 5pm

PANINI

£6.95 each

Prosciutto, Sun Dried Tomato,
Basil Pesto & Mozzarella
Chorizo, Black Olives,
Basil Pesto & Mozzarella
Smoked Bacon, Brie & Cranberry
Barbecued Chicken & Red Cheddar
Mediterranean Vegetable,
Basil Pesto and Mozzarella (V)

All served with House Dressed
Salad, Chunky Chips &
Homemade Coleslaw

Served everyday 12 noon to 5pm

SANDWICHES

£6.95 each

Prawn Marie Rose
Hand Carved Yorkshire
Ham & Tomato
Roast Beef and Horseradish
Roast Pork with Warm Apple Sauce
Savoury Cheese & Pickle (V)
Mediterranean
Vegetable & Pesto (V)

All served with Chunky Chips,
Salad Garnish & Soup of the Day

SUNDAY ROAST

**CHOOSE FROM A SELECTION OF OUR
SUCCULENT ROAST MEATS £9.95**

All served with Roast Potatoes, New Potatoes, Seasonal Vegetables,
Rich Gravy & Yorkshire Puddings of course!

Served Sundays 12noon to 5pm

SIDES

CAJUN SPICED POTATO WEDGES £2.00 PROPER CHUNKY CHIPS £2.00
BEER-BATTERED ONION RINGS £2.00 HOUSE DRESSED SALAD £2.50

VERY DRY, DELICATE, LIGHT WHITES

Delicately flavoured, crisp, generally with a very dry finish. Ideally suited to partner light, delicately flavoured dishes, particularly fish, shellfish and light salads.

They are particularly good with Mediterranean dishes.

175 250 BOTTLE

7 Solstice Chardonnay Sicilia £2.50 £3.50 £9.95

Italy Fresh peach and lime fruit salad.

8 Corte Vigna Pinot Grigio, Pavia £2.95 £3.95 £14.95

Italy Racy, crunchy green fruit with a floral flourish.

9 Vipra Bianca Grechetto-Chardonnay Umbria £14.95

Bigi, Italy Soft, subtle white peach and pear.

JUICY, FRUIT-DRIVEN RIPE WHITES

Richly flavoured with the attention firmly on their ripe, often, tropical fruit character. They have the weight of flavour to cope with strongly flavoured seafood, chicken and pork dishes which may be lightly spiced or have light creamy sauces.

10 Cullinan View Chenin Blanc, Robertson £2.95 £3.95 £10.95

South Africa

Peach slices layered between juicy pears.

11 Mill Cellars Chardonnay, SE Australia £11.95

Australia Tropical fruits drizzled with lemon juice.

12 Luis Felipe Edwards Reserva Viognier, £12.95

Rapel Valley, Chile Peach melba, vanilla spice sprinkled with zesty lemon.

13 Houghton The Bandit Chardonnay-Viognier £15.95

W Australia Warm, aromatic, fruit-driven, soft and approachable with a creamy finish.

DRY, HERBACEOUS OR AROMATIC WHITES

Great with white fish, chicken and other white meat dishes, particularly when cooked with green herbs or in creamy sauces. The most aromatic and less dry wines work well with lightly spiced dishes.

14 Cloudy Bay Sauvignon Blanc, Marlborough £35.95

New Zealand

Redcurrant spice and fresh lemon zest.

15 Luis Felipe Edwards Lot 66 Sauvignon Blanc, £3.25 £4.25 £11.45

Rapel Valley, Chile

Alpine fresh, cool tropical fruit and pears.

16 Sancerre, Les Collinettes, Joseph Mellot £17.95

France

Brimming with power-packed gooseberries, ripened limes and style.

JUICY, MEDIUM-BODIED, FRUIT-LED REDS

With their juicy fruit character these wines make great partners for fuller-flavoured pork and chicken dishes particularly those with dark, rich sauces. Delicious with grilled lamb, roast beef, game, char-grilled vegetables or baked pasta.

175 250 BOTTLE

16 Luis Felipe Edwards Lot 40 £3.25 £4.25 £11.45

Cabernet Sauvignon, Rapel Valley, Chile

Lush blackcurrant with a hint of mint.

17 Cullinan View Pinotage, Robertson £12.95

South Africa

So deliciously soft, yet spicy.

18 Cono Sur Single Block Visión Pinot Noir, £14.95

Colchagua Valley, Chile

Funky wild cherries and strawberries with mocha.

LIGHT, SIMPLE, DELICATE REDS

Lightly structured with gentle red-fruit flavours these are the most flexible reds to match with food.

Great with tomato-based sauces and many southern European dishes based around vegetables, chicken, pork or salmon.

19 Castelbello Red, Merlot del Veneto £2.50 £3.50 £9.95

Italy

Juicy cherries leap from the glass.

20 Marqués de Morano Rioja Tinto £12.95

Spain

Finger-licking juicy berries.

SPICY, PEPPERY, WARMING REDS

Their spicy character and often rich, fruity style make them a good selection with strongly flavoured beef and lamb dishes. The richest, ripest wines, when paired with spicy foods, act as if to turn the heat up.

21 Mill Cellars Shiraz, SE Australia £3.50 £4.50 £11.95

Australia

Blackberries, redcurrants and raspberries.

22 Luis Felipe Edwards Lot 2 Malbec, Rapel Valley £11.45

Chile

Dark chocolate truffles wrapped up in violets and plums.

23 Ravenswood Vintners Blend Zinfandel, California £16.95

USA

Rich and spicy with youthful and ripe, easy tannins.

24 Barolo Lo Zoccolao, Domini Villa Lanata £29.95

Italy

ROSÉ

Rosés can range from being very dry to very sweet and this is key to partnering them with food, they can be quite flexible with food as long as the sweetness level of the dish is matched. Chicken, fish and summer-cuisine can all be enhanced with a chilled glass.

Medium, sweet rosé 175 250 BOTTLE

25 Vendange White Zinfandel, California £3.50 £4.50 £11.95

USA

Cool mist-draped strawberry sweetness.

Dry, elegant rosé

26 Corte Vigna Pinot Grigio Rosé delle Venezie £10.95

Italy

Deliciously light, strawberry freshness.

27 Fetzer Shiraz Rosé, California £3.75 £4.75 £13.45

USA

Rippling with raspberries, chunks of cherries and a dash of cool.

SPARKLING WINE

125 BOTTLE

1 Prosecco, Sant Orsola £3.00 £14.95

Italy Fruity, foaming, frisky fizz.

2 Prosecco-Raboso Rosé, Sant Orsola £3.00 £14.95

Italy

Sparkling strawberry and forest fruits tiptoe across the tongue.

CHAMPAGNE

3 Louis Dornier et Fils Brut £5.00 £25.95

Frisky little bubbles to get the party started.

4 Louis Dornier et Fils Brut Rosé £6.00 £27.95

Fresh strawberries with lively bubbles - a perfect ice breaker.

5 Moët & Chandon Brut Rosé £50.00

Nostalgic indulgence of lazy, strawberry summer days.

6 Perrier-Jouët Belle Epoque Brut £75.00

Striking finesse, bubbles bursting to escape.

SPECIALITY BOTTLED BEERS

Budweiser Budvar, Czech Republic (330ml 5.0%) £3.40

Liefmans Fruit Beer, Belgium (250ml 4.2%) £3.40

Bitburger, Germany (330ml 4.8%) £3.40

Corona, Mexico (330ml 4.6%) £3.40

Pacífico Clara, Mexico (335ml 4.5%) £3.40

DRAUGHT BEERS

Stella £3.10

Peroni £3.70

Carling £2.85

Budweiser £2.85

BITTER

Tetley's Smoothflow £2.60

GUEST CASK ALES

Ask your server for our selection of guest ales £2.60