
APÉRITIFS

Sundowner	10
Passionfruit Martini	10
Aperol Spritz	10
Bax Botanics Sea Buckthorn Alcohol Free Spirit	3.50



NIBBLES

Sourdough Bread, Herb Butter, Sea Salt [V]	6
Pork Chipolatas, English Mustard Mayonnaise	7
Nocellara Olives, Chilli & Lemon Dressing [GF PB]	6
Caramelised Onion Houmous, Pitta Bread, Pumpkin Seeds, Balsamic Glaze [V]	8

STARTERS

Kitchen Garden Soup of the Day [PBA | GFA] £8.00

Korean Chicken, Gochujang Sauce, Sesame Seeds, Pickled Vegetables £11.00

Twice Baked Cheddar Soufflé, Creamed Leeks, Spinach [V] £11.50

Yorkshire Charcuterie Board - Pork Shoulder & Loin, Beef Sirloin, Rémoulade, Sourdough [GFA] £14.50



SEAFOOD

Tempura Prawns, Wasabi Mayonnaise *five/ten* £11.00/£20.00

Grilled King Scallops, Salsa Verde £16.50

Fish Platter: Smoked Salmon, Tempura Prawns, Haddock Goujons, Grilled Scallop *for one/two* £16.00/£32.00

Roast Cod Loin, Samphire, Brown Shrimp Beurre Noisette, Parmentier Potatoes £25.00

Theakston Best Beer Battered Haddock, Chunky Chips, Mushy Peas or Garden Peas, Tartare Sauce, Lemon £19.00

GRILL

Steaks are accompanied with a Mushroom, Tomato, Onion Rings and served with your choice of Chunky Chips or Skinny Fries

35 Day Salt Aged Yorkshire Reared Aberdeen Angus

10oz Dry Aged Rib Eye £38.00

8oz Dry Aged Rump £24.00

Add Peppercorn or Béarnaise Sauce £3.00

Provenance Highland Wagyu Burger, Brioche Bun, Cheddar Cheese, Baby Gem, Pickle, Tomato, Burger Relish, Chunky Chips or Fries [GFA] £17.50



MAINS

Slow Roast Pork Belly, Butter Bean & Nduja Broth, Roast Onions, Brioche Crumb £23.50

Homemade Steak & Ale Pie, Seasonal Greens, Gravy, Creamed Potatoes or Fries £19.00

Roast Chicken Supreme, Pancetta Lardons, Button Mushrooms, Pearl Onions, Fondant Potato, White Wine Cream [GF] £20.00

Rosemary & Garlic Lamb Rump, Chive Creamed Potato, Braised Fennel, Slow Roasted Tomato, Yorkshire Goats Curd, Lamb Jus [GF] £28.00

Salt Baked Celeriac Wellington, Seasonal Greens, Vegetarian Gravy [PB] £18.50

Puy Lentil Vegan Shepherd's Pie, Seasonal Greens [PB] £18.00



SIDES

Chunky Chips £5.00

Parmesan Fries £7.00

Sweet Potato Wedges £6.00

Tomato & Red Onion Salad £5.00

Seasonal Greens £5.00

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream [GF] £8.00

Northern Bloc Ice Cream - Please Ask for Flavours [GF | PBA] £7.00

Dark Chocolate & Orange Mousse, Cookie Crumb, Hazelnut Ice Cream [PB | GFA] £9.50

Apple & Rhubarb Crumble, Buttermilk Custard £8.00

Affogato, Vanilla Ice Cream, Espresso, Biscotti £8.00

Yorkshire Cheeses - Harrogate Blue, Bells Bluemin White, Wensleydale, Artisan Crackers, Black Bull Fruit Chutney [GFA] £14.00

V - Vegetarian | PB - Plant Based | PBA - Plant Based Alternative Available | GF - Gluten Free | GFA - Gluten Free Alternative Available
All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering.
If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

