

**APRIL EVENING MENU**

Soup of the day bread (V) £4.50

Yorkshire chorizo and salami smoked cheddar, basil oil, toasted bloomer £5.95

Black pudding hash poached egg, dressed mixed leaf £5.25

Port poached pear Yorkshire blue cheese, dressed mixed leaf, walnuts (V) (GF) £5.25

Ham hock terrine toasted bloomer, pickles, apple & port chutney £5.95

Syke’s House Farm 8oz rump steak roasted vine cherry tomato, watercress, triple cooked chips (GF) £15.95

North Brewing Co ‘Prototype’ beer battered haddock triple cooked chips, minted peas, tartare sauce £9.95

North Atlantic fish pie smoked haddock, tiger prawns, salmon, mash potato, seasonal vegetables £10.95

Slow roast belly pork mash potato, seasonal vegetables, green apple puree, port jus (GF) £12.95

Braised beef & red wine pie mash potato, seasonal vegetables £10.95

Pan seared salmon fillet, new potatoes, wilted leeks, chive butter sauce (GF) £10.95

Syke’s House Farm sausages mash potato, seasonal vegetables £10.95

Beetroot gratin goat’s cheese, seasonal vegetables (V) £8.95

Rhubarb & blood orange crumble rhubarb ripple ice cream (V) £4.95

Chocolate brownie Chocolate stout & maple ripple ice cream £5.50

Sticky toffee pudding butterscotch sauce, vanilla ice cream (V) £4.95

Selection of Yorkshire cheeses apple & port chutney, biscuits, Granny Smith (V) £6.50

(V) denotes vegetarian (GF) denotes no gluten containing ingredients

If you suffer from an intolerances or allergies, please let a member of staff know and we’ll point you in the right direction