

MAIN MENU

| Baked gruyere, Yorkshire Brittania Cheddar and mozzarella with locally baked smoked paprika and almond brioche loaf (v) 703 K/cal | £7.95 |
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| Nduja and Yorkshire free range scotch egg with coconut and butternut squash puree 637 K/cal | £7.50 |
| Pan fried chicken livers and Yorkshire black pudding with crispy bacon and orange 314 K/cal | £7.00 |
| Leek and potato soup with thyme croutons (vg) 346 K/cal | £6.00 |
| Garlic and paprika king prawns, with olives and capers on a crisp locally baked toasted focaccia with a tomato salad 461 K/cal | £7.00 |
| MAINS | |
| Leeds Best battered haddock served with hand-cut chips, tartare sauce, and a pea puree 1040 K/cal | £16.50 |
| Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables, and a red wine gravy | £16.00 |
| Yorkshire Dales 80z sirloin steak served with parmesan skin on chips, roasted tomatoes and chimichurri 1121 K/cal | £24.00 |
| Leeds Best steak and ale pie served with roasted seasonal vegetables, creamy mashed potato, and gravy 1282 K/cal | £17.50 |
| Wild mushroom risotto topped with roasted king oyster mushrooms and rocket (v) 959 K/cal | £16.00 |
| Fish pie, smoked haddock, salmon and king prawns in a dill bechamel topped with creamy mashed potatoes and served with buttered vegetables 1154 K/cal | £16.50 |
| Spiced vegetable and spinach pie served with skin on chips and buttered vegetables (v) (vg available) 1285 K/cal | £17.50 |
| Roasted skin-on chicken breast served with a sweet potato fondant, savoy cabbage with crispy bacon, and wholegrain mustard cream 1370 K/cal | £17.00 |
| Spiced lamb rump with roasted Jerusalem artichokes, cherry tomatoes, spinach, butternut squash puree, and feta 734 K/cal | £25.00 |
| Confit celeriac with grilled king oyster mushrooms, roasted carrot and celeriac puree topped with toasted cashews (vg) 988 K/cal | £15.00 |
| Roasted pork tenderloin served with a Yorkshire chorizo, tarragon and white bean cassoulet 741 K/cal | £16.00 |
| BURGERS | |
| All of our burgers are served in a brioche bun with hand cut chips | |
| 60z Yorkshire Dales burger with cheese, bacon, relish, gem lettuce, and tomato 1207 K/cal | £15.50 |
| Moving Mountains burger with tomato, lettuce, relish, and gherkins (vg) 1024 K/cal | £15.50 |
| Cajun buttermilk fried chicken burger with a mango and red onion salsa 1135 K/cal | £15.50 |
| SIDES | |
| Hand cut chips 505 K/cal / Beer battered onion rings 350 K/cal / House salad 103 K/cal / Smoked paprika and almond brioche mini loaf with Yorkshire butter 363 K/cal | £3.50 |
| Buttered seasonal vegetables 264 K/cal / Hand cut chips with parmesan 545 K/cal | £4.00 |
| Pigs in blankets 392 K/cal | £5.00 |
| DESSERTS | |
| Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc vanilla ice cream 515 K/cal | £7.50 |
| Chocolate and orange tart, mixed berries and Northern Bloc vanilla ice cream (vg available) 603 K/cal | £7.50 |
| Black Forest arctic roll. Cherry compote and Northern Bloc vanilla ice cream, wrapped in a chocolate sponge served with mixed berries 322 K/cal | £7.50 |
| Treacle tart with Northern Bloc ginger caramel ice cream (vg available) 560 K/cal | £7.50 |
| A selection of cheeses supplied by Cryer and Stott cheesemongers, with crackers, Yorkshire butter, and cider chutney N/A K/cal | £11.50 |