



## MAIN MENU

### STARTERS

Smoked mackerel pate served with toasted focaccia, dill, cucumber, capers, and fresh horseradish   349 K/cal	£8.00
Mussels in a Yorkshire nduja cream served with toasted focaccia   932 K/cal	£8.00
Chargrilled king oyster mushrooms served with balsamic roasted shallots, roasted garlic and truffle emulsion, crispy kale, and toasted pine nuts (vg)   527 K/cal	£8.00
Braised beef cheek bonbons served with wholegrain mayo and pickled red onions   455 K/cal	£8.00
Warm roasted Jerusalem artichoke, blood orange, Yorkshire goat's cheese and hazelnut salad (v)   297 K/cal	£8.00

### MAINS

Midnight Bell braised pig's cheeks served with smoked garlic mash, glazed apples, charred leeks, carrot, and crispy bacon   989 K/cal	£19.00
Leeds Best battered haddock served with hand-cut chips, tartare sauce, and a pea puree   1202 K/cal	£16.50
Leeds Best steak and ale pie served with roasted seasonal vegetables, creamy mashed potato, and gravy   1008 K/cal	£17.00
Yorkshire Dales 8oz sirloin steak served with roasted tomatoes, onion rings, and hand-cut chips   1363 K/cal <i>Add peppercorn sauce or chimichurri sauce for £2.50</i>	£24.00
Risotto with peas and broad beans, chilli, and Britannia cheddar tuille (v)   686 K/cal	£16.00
Roasted rainbow trout served with new potatoes, chargrilled courgette, a citrus-dressed fennel and celeriac salad, and chive oil   669 K/cal	£17.00
Spiced pork tenderloin served with creamed feta, pomegranate, roasted new potatoes, broad beans, peas, and tenderstem broccoli   737 K/cal	£18.00
Vegan spiced vegetable pie served with hand-cut chips, and plant buttered vegetables (vg)   1302 K/cal	£17.00
Chicken breast stuffed with Yorkshire goat's cheese and spinach, wrapped in smoked streaky bacon. Served with sauteed new potatoes, peppers, and cherry tomatoes   831 K/cal	£17.00
Butternut squash and goat's cheese Wellington served with tenderstem broccoli, roasted tomatoes, and a walnut and parsley butter (v)   1176 K/cal	£17.00
Vegan fish and chips. Battered banana blossom served with hand-cut chips, vegan tartare sauce, and a pea puree (vg)   983 K/cal	£15.00
Swaledale sausages served with creamy mashed potato, baby onions, pancetta, roasted seasonal vegetables, and a red wine gravy   1023 K/cal	£16.00

### BURGERS

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

Cajun spiced chicken breast with spiced red slaw   1059 K/cal	£15.50
6oz Yorkshire Dales burger with cheese, bacon, relish, gem lettuce, and tomato   1149 K/cal	£15.50
Moving Mountains burger, tomato, lettuce, relish, and gherkins (vg)   1025 K/cal	£15.50

### SIDES

Hand cut chips   424 K/cal / Beer battered onion rings   594 K/cal / Seasonal vegetables   249 K/cal / House salad   33 K/cal	£4.00
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### DESSERTS

Black Forest arctic roll. Cherry compote and Madagascan vanilla ice cream, wrapped in a chocolate sponge served with mixed berries   628 K/cal	£8.00
Eton mess. Raspberry and sorrel sorbet, lemon sorbet, meringues, whipped cream, and raspberry puree (vg)   506 K/cal	£8.00
Trifle tart. Sweet pastry case filled with custard and Pimm's jelly served with strawberries and whipped cream   467 K/cal	£8.00
Sticky toffee pudding. Our classic served with toffee sauce and Northern Bloc ginger caramel ice cream   544 K/cal	£8.00
Yorkshire cheese board. Duke of Wellington Yorkshire blue cheese, Yorkshire Britannia cheddar, and Rhuby Crumble served with crackers, caramelised onion chutney, and apple   843 K/cal	£11.50

(v) vegetarian (vg) vegan (gf) gluten free

For information regarding allergens please ask a member of our team. Adults need around 2000 kcal a day