

NIBBLES

Halkidiki & Kalamata Olives with Sundried Tomato, Garlic & Herb Dressing £5.25 (VE,GF)

Warm Rosemary Focaccia with Rapeseed Oil & Aged Balsamic Vinegar £4.50 (VE)

SMALL PLATES

Rosemary & Garlic Crusted Brie £6.50
Sweet Chilli Jam (V)

Sundried Tomato & Paprika Picos £6.50
Serrano Ham & Onion Chutney

Fried Chicken Ribs £6.50
Korean BBQ Sauce

Roast Carrot Houmous £6.50
Ras-el-Hanout, Lemon Oil, Fried Corn Tortilla Chips (VE,GF)

Twice Baked Mature Cheddar Soufflé £9.25
Chive Cream Sauce (V)

Ham Hock Terrine £9.95
Piccalilli, Wild Rocket & Sourdough Toast (GFO)

Baked Portobello Mushrooms £9.75
Garlic Butter Sourdough Toast & Crispy Leek (VE,GFO)

Brasserie Artisan Soup Bowl £7.50
Warm Sourdough (GFO)

Sweet Potato & Chorizo Bon Bon £9.50
Mustard & Herb Mayonnaise

Baked Tiger Prawns £10.50
Grilled Halloumi, Roast Pepper & Chilli Tomato Sauce (GF)

Shin Beef & Red Wine Ravioli £9.50
Roast Onion Sauce & Chive Oil

Scottish Smoked Salmon £11.50
Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread (GFO)

MAINS

Roast of the Day £18.95
Roast Potatoes, Seasonal Vegetables & Pan Gravy (GFO)

10 Hour Slow Cooked Lamb & Rosemary Potato Pie £18.95
Smoked Pancetta, Wensleydale & Buttered Savoy Cabbage & Lamb Gravy

Baked Salmon Fillet £19.95
Garlic King Prawns, Sweet Potato Mash, Tender Stem Broccoli
& Sundried Tomato Cream (GF)

Beetroot Gnocchi £17.95
Roasted Beets, Arrabiata Sauce, Goat's Cheese & Basil Pesto (V)

Pan Fried Sea Bass £19.95
Tandoori Butter Sauce, Bombay Potatoes, Green Beans & Mango Yoghurt (GF)

Battered Haddock Fillet £18.95
Pea Puree, Homemade Curry Sauce, Skin-On Chips, Lemon & Tartare Sauce

The 'Artisan' Smash Burger £18.95
Two Grilled Beef Burgers, Monterey Jack,
Smoked Maple Bacon, Rocket, Tomato, Coleslaw & Skin-On Chips (GFO)

Grilled Chicken Burger £18.95
Smoked Maple Bacon, Rocket, Tomato, Cajun Fries,
Coleslaw & Sriracha Mayo (GFO)

Five-Spiced Pork Belly £19.50
Forced Rhubarb Compote, Bramley Apple Puree & Port Wine Jus

Butternut Squash, Quinoa & Pumpkin Seed Tart £17.95
Baby Spinach, Squash & Beetroot Salad & Arrabiata Sauce (VE,GF)

Duck Breast £20.95
Duck Leg & Spring Onion Spring Roll, Squash Puree, Pak Choi,
Pear & Plum Chutney & Hoi Sin Jus

GRILLS

All our Grills are served with Flat Cap Mushroom, Vine Tomato,
Skin-On Chips & Honey Mustard Dressed Rocket

Free Range Chicken Breast 7-8oz £18.95 (GFO)

Sirloin Steak 10oz £29.95 (GFO)

Barnsley Lamb Chop 12oz £25.95 (GFO)

Pork Ribeye Tomahawk Steak 10oz £19.95 (GFO)

Add a Sauce to Your Grill £4.50

Green Peppercorn Cream (GF)

Red Wine Sauce (GF)

Sundried Tomato Cream (GF)

Homemade Curry Sauce

ARTISAN PIZZA

Made with Natural Yeast, Extra Virgin Olive Oil & Semolina Wheat Flour

Buffalo Mozzarella, Tomato, Parmesan & Fresh Basil £14.95 (V)

Pizza Bianca: White Sauce, Fior di Latte Mozzarella, Proscuitto, Roast Garlic,
Parmesan & Dried Oregano £15.95

Spicy Nduja Sausage, Chorizo, Fiori di Latte Mozzarella,
Red Onion Jam & Rocket £16.95

Vegan Mozzarella, Green Chilli, Sundried Tomato & Basil £15.95 (VE)

SIDE ORDERS & SANDWICHES ON REVERSE

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) - Contains Nuts (GF) - Gluten Free (V) - Suitable for Vegetarian (GFO) - Gluten Free Option Available (VE) - Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.

TRADITIONAL SANDWICHES

Mature Cheddar & Tomato Chutney £7.95 (V,GFO)

Roast Chicken & Tarragon £7.95 (GFO)

Roast Ham & Wholegrain Mustard £7.95 (GFO)

Smoked Salmon & Dill Cream Cheese £10.95 (GFO)

All of our Traditional Sandwiches are made with Baby Gem Lettuce & Tomato on a choice of Granary or White Farmhouse Tin Loaf with Lightly Salted Crisps

SPECIALITY SANDWICHES

Slow Roast Pork £10.95
Apple Chilli Chutney

Roast Garlic Mushroom £10.95
Caramelised Onion, Cheddar & Rocket (V)

Fish Finger Butty £10.95
Pea Puree, Tartare Sauce & Lemon

Grilled Ham & Monterey Jack Cheese £10.95
Tomato Chutney Dip

All made on an Artisan Panini with Lightly Salted Crisps

SIDE ORDERS

Skin-On Chips £4.25 (VE,GFO)

Sweet Potato Fries £4.75 (VE,GFO)

Cajun Chips £4.25 (VE,GFO)

Seasonal Vegetables £4.25 (VE,GF)

Beer Battered Onion Rings £4.25 (VE)

Roast Potatoes £4.25 (V)

Wensleydale & Buttered Savoy Cabbage £4.50 (V)

Artisan Garlic Bread with Mozzarella £5.25 (V)

House Salad with Aged Balsamic Vinaigrette £4.25 (VE,GF)

Baby Spinach, Squash & Beetroot Salad £4.25 (V)

AFTERNOON TEA & PLANT BASED OPTIONS AVAILABLE ON A SEPARATE MENU

DESSERTS

Black Forest Trifle £8.95
Kirsch Cherries (V)

Sticky Orange Marmalade Pudding £8.95
Blood Orange Sorbet & White Chocolate Sauce (V)

Dark Chocolate & Caramel Delice £8.95
Caramelised Banana Sauce, Rum & Raisin Ice Cream (V,N)

Forced Rhubarb & Apple Tart £8.95
Stem Ginger Anglaise (V)

Afternoon Tea Cakes & Bakes £11.95
Dark Chocolate Brownie, Salted Caramel Butter Tartlet, Milk
Chocolate Tiffin, Orange Marmalade & Poppyseed Cake
& Fruit Scone with Preserves & Clotted Cream

Selection of Ice Cream & Sorbets £6.75
Please ask your server for today's flavours (GFO)

CHEESE

Artisan Cheese Plate £11.50
English Blue Stilton, Dorset Cheddar & Brie
with Tomato Chutney, Grapes & Artisan Crackers (V,GFO)

HOTEL
Chocolat.

DESSERT COCKTAILS

Jaffa Cake £12.00
Hotel Chocolat Chocolate Liqueur, Bacardi Spiced, Creme De Cacao,
Orange Juice & Orange Syrup

Salted Caramel Martini £12.00
Hotel Chocolat Salted Caramel Liqueur, Vodka, Baileys
& Caramel Sauce

Tiramisu £12.00
Hotel Chocolat Espresso Liqueur, Baileys, Espresso Coffee & Vodka