

NIBBLES

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

Warm Sourdough Bloomer with Normandy Butter & Sea Salt £4.50 (V)

SMALL PLATES

Grilled Halloumi £6.50
Honey & Chilli Dressing (V,GF)

Charred Padron Peppers £6.00
Crumbled Feta & Smoked Sea Salt (V,GF)

Chicken Ribs £6.25
Ranch Dressing

Nduja & Mozzarella Arancini £6.50
Tomato Garlic Sauce & Parmesan

Pulled Pork & Apple Cider Sausage Roll £5.50
Caramelised Chorizo Relish

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

Chimichurri King Prawns £10.50
Fried Crab Cake, Avocado, Coriander Yoghurt &
Pea Salad

Pork Belly Hash Brown £9.00
Caramelized Pineapple Chutney & Sweet 'n Sour Sauce

Brasserie Artisan Soup Bowl £7.25
Warm Sourdough (GFO)

Smoked Haddock Fishcake £9.75
Braised Leek, Pancetta & Pea Fricasse

Chicken Liver Parfait £9.50
Brandy Butter, Sour Cherry Chutney & Melba Toast
(GFO)

Maple Roast Butternut Squash & Feta
Salad £9.25
Pickled Cranberries & Toasted Pumpkin Seed Dukkah
(V,GF)

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

Pan Fried Salmon £18.95
Tomato & Coconut Curry Sauce, Lentil Kofta & Lime Leaf Yoghurt (GF)

Smokey Aubergine & Pepper Tagine £16.95
Pomegranate Rice Pilaf & Coriander Oil (VE,GF)

Plaice Fillet £18.95
Tender Stem Broccoli, Buttered New Potatoes & Lemon-Herb Butter (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)

Beef Short Rib Ragu £19.50
Rigatoni Pasta, Chorizo, Parsley & Parmesan

Caesar Salad £12.50
Baby Cos, Bacon Croutons, Shaved Parmesan
& Caesar Dressing (GFO)
Add Chicken £6.00 | Add Salmon Fillet £7.00 | Add King Prawn £7.00

Sambal Chicken Skewers £18.95
Soy, Ginger & Cucumber Salad, Jasmine Rice & Toasted Sesame Dressing (GF)

GRILLS

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

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

Sirloin Steak 10oz £29.95 (GFO)

Barnsley Chop 10oz £22.95 (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)

Chimichurri Sauce (GF)

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 Cheese & Tomato Chutney £7.95 (V,GFO)

Roast Beef & Horseradish £7.95 (GFO)

Roast Ham & Wholegrain Mustard £7.95 (GFO)

Roast Chicken & Herb Mayonnaise £7.95 (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

Lemon Roast Chicken £10.95
Caramelized Chorizo Relish, Mustard Mayo & Rocket

Italian Mortadella £10.95
Buffalo Mozzarella, Basil Pesto & Lemon Dressing (N)

Fish Finger Butty £10.95
Pea Puree & Tartare Sauce

Moroccan Spiced Falafel £10.95
Pickled Red Onion, Harissa Dressing, Cucumber & Pea Shoots (VE)

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)

Steamed Vegetables £4.25 (VE,GF)

Beer Battered Onion Rings £4.25 (VE)

Halloumi Fries with Sweet Chilli Jam £5.50 (V)

Buttered Savoy Cabbage & Wensleydale £5.50 (V)

Artisan Garlic Bread with Mozzarella £5.25 (V)

House Salad with Balsamic Dressing £4.25 (VE,GF)

Maple Roasted Butternut Squash & Feta £5.50 (V)

AFTERNOON TEA & PLANT BASED OPTIONS AVAILABLE ON A SEPARATE MENU

DESSERTS

Crème Brûlée Tart £8.50
Orange Curd & Dark Chocolate Sauce (V)

Baked Blueberry Cheesecake £8.95
Blueberry Compote & Lemon Sauce (V)

Raspberry & Almond Delice £8.95
Clotted Cream & Amaretti Tuille (V,N)

Bramley Apple, Plum & Sloe Gin Pie £8.95
Clotted Cream Ice Cream & Vanilla Custard (V)

Afternoon Tea Cakes & Bakes £11.95
Dark Chocolate Brownie, Ginger Cake with Salted Caramel Sauce,
Raspberry & Mascarpone Sponge Finger, Seasonal Fruit Tart
& Warm Sultana Scone with 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 Artisan Crackers, Grapes & Tomato Chutney (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