

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

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

Charred Padron Peppers £6.50
Crumbled Feta & Smoked Sea Salt (V,GF)

Fried Chicken Ribs £6.50
Korean BBQ Sauce

Sticky 'Pigs' in Blankets £6.50
Maple & Mustard Dressing & Fresh Sage (GF)

Yorkshire Pickle Plate £6.50
Balsamic Onions, Baby Beetroot, Piccalilli, Cherry Tomato, Radish
& Cheddar Cheese Sourdough (V)

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

Honey Glazed Ham Hock Pressing £9.95
Piccalilli, Wild Rocket & Sourdough Toast (GFO)

Red Lentil & Chickpea Dahl £9.75
Baked Tortilla Chips (VE,GF)

Roasted Winter Vegetable Soup £7.50
Olive Oil & Sea Salt Focaccia (VE,GFO)

STARTERS

Griddled Halloumi £9.50
Caramelised Red Onion Chutney, Honey & Black Grapes
(V,GFO)

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

Seasonal Sweet Melon £8.50
Poached Apple, Blackcurrant Sorbet, Clementine & Mint
Syrup (VE,GF)

MAINS

Roast Turkey £18.95
Sage Stuffing, Pig in a Blanket, Seasonal Vegetables
& Roast Gravy (GFO)

Slow Cooked Shoulder of Lamb £20.95
Roast Garlic Mash, Creamed Savoy Cabbage & Red Wine Sauce (GF)

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

Smokey Aubergine & Pepper Tagine £17.95
Pomegranate Rice Pilaf & Coriander Oil (VE,GF)

Pan Fried Sea Bass £19.95
Potato Gratin, Buttered Curly Kale, Crayfish & Parmesan Cream Sauce (GF)

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

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

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

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)

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, Prosciutto, 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 & Pickle £7.95 (V,GFO)

Roast Beef & Horseradish £7.95 (GFO)

Roast Ham & Red Onion Chutney £7.95 (GFO)

Smoked Salmon & Dill Cream Cheese £9.95 (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

Hot Roast Turkey £10.95

Smoked Maple Bacon, Sage Stuffing & Cranberry Sauce

Roast Garlic Mushroom £10.95

Caramelised Onion, Cheddar & Rocket (V)

Fish Finger Butty £10.95

Pea Puree, Tartare Sauce & Lemon

Italian Mortadella £10.95

Buffalo Mozzarella, Basil Pesto & Lemon Dressing (N)

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)

Buttered Sprouts with Chestnut & Sage £4.25 (V)

Creamed Savoy Cabbage £4.50 (V)

Artisan Garlic Bread with Mozzarella £5.25 (V)

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

Roast Garlic Mash £4.25 (V)

AFTERNOON TEA & PLANT BASED OPTIONS AVAILABLE ON A SEPARATE MENU

DESSERTS

Black Forest Chocolate Pudding £8.95
Dark Chocolate Sauce & Vanilla Ice Cream (V)

Baked Cheesecake £8.95
Lemon Curd, Blueberry Compote & Meringue (V)

Dark Chocolate Delice £8.95
Spiced Oranges, Salted Caramel Sauce & Clotted Cream (V,N)

Christmas Pudding £8.95
Mulled Plums & Brandy Sauce (V)

Afternoon Tea Cakes & Bakes £11.95
Dark Chocolate Brownie, Blueberry Crumble Cheesecake, Christmas
Fruit Cake, Champagne & Raspberry Posset, Salted Caramel Tart &
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, Wensleydale & Cranberry & Brie
with Plum Membrillo, 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