

## - NIBBLES -

Choose any 4 of our Nibbles to share for £11.95

**Hummus** with warm Pitta (VE) £3.00      **Mozzarella Pearls** with Basil Pesto (GF) £3.00      **Balsamic Pickled Onions** (GF) £3.50  
**Green Sicilian Olives** (N) £3.00      **Warm Bread Selection** with Balsamic & Rapeseed Oil (N)(GFO) £4.00      **Salted Pork Scratchings** with Bramley Apple Sauce (GF) £3.00

**Goat's Cheesecake** £8.50  
 Fig Chutney, Pickled Red Onion, Chicory & Honey Roasted Walnuts  
**Twice Baked Vintage Cheddar Soufflé** (V) £8.50  
 Chive and Cream Sauce  
**Crispy Pork Salad - Starter** £9.50 - **Main Course** £18.95  
 Pickled Carrot, Radish, Sweet Chilli Sauce, Coriander & Sesame  
**Smoked Scottish Salmon** (GFO) £9.95  
 Horseradish Caper Dressing, Dressed Leaves & Wholemeal Soda Bread

**Ham Hock, Spinach & Wensleydale Rarebit Tart** £9.50  
 Charred Shallot & Mustard Sauce  
**The Brasserie Artisan Soup Bowl** (GFO) £6.95  
 Warm Olive Oil & Sea Salt Focaccia  
**Chicken & Duck Terrine** £7.95  
 Port & Beetroot Relish & Warm Sourdough Bread  
**Carrot & Parsnip Bhaji** (VE) £7.95  
 Chilli & Coriander Chutney, Masala Curry Sauce

**Roast of the Day** (GFO) £17.95  
 Roast Potatoes, Seasonal Vegetables & Pan Gravy  
**Classic Pie of the Day** £17.95  
 Buttered Mash, Seasonal Vegetables & Pan Gravy  
**Slow Cooked Beef Short Rib** £18.95  
 Mature Cheddar Mash, Wild Mushrooms, Pancetta & Baby Onions & Red Wine Sauce  
**Yorkshire Pork Belly** (GF) £18.95  
 Cider Braised Red Cabbage, Celeriac Hash, Roast Chicory, Bramley Apple Puree & Red Wine Sauce  
**Pizza 'Artisan'**  
 Made with Natural Yeast, Extra Virgin Olive Oil and Semolina Wheat Flour and Freshly Baked  
**Buffalo Mozzarella, Tomato, Parmesan and Fresh Basil** (V) £13.95  
**Prosciutto Ham, Wild Mushroom, Spinach, Mozzarella & Parmesan** £15.95

**Beer Battered Cod Fillet** £17.95  
 Pea Puree, Chips, Lemon Wedge & Tartare Sauce  
**Baked Salmon Fillet** (GFO) £18.95  
 Borlotti Bean, Roast Pepper, Fennel & Potato Cassoulet with Chorizo Sausage  
**Beetroot & Red Onion Tarte Tatin** (VE) £16.95  
 Grilled Halloumi, Watercress, Orange Salad, Pickled Carrot & Honey Dressing  
**Roast Vegetable & Chickpea Tagine** (VE) £16.95  
 Parsley & Saffron Couscous, Apricots & Harissa Yoghurt  
**King Prawn Tagliatelle** £17.95  
 Roast Garlic, Green Chilli & Plum Tomato, Shallot Butter & Pecorino  
**The 'Artisan' Burger** £17.95  
 Two 5oz Beef Burgers, Toasted Bun, Melted Cheddar Cheese, Coleslaw, Tomato Relish & Chips

All the beef for our steaks is air dried for a minimum of 28 days to ensure succulence and flavor  
 (All weights stated are uncooked)

All our Grills unless stated are served with Roasted Vine Tomato, Field Mushroom, Chips & a Rocket, Pecorino & Pickled Red Onion Salad

**Yorkshire Free Range Chicken Breast 7oz** (GFO) £18.95  
**Sirloin Steak 10oz** (283g) (GFO) £26.95  
**Rib Eye Steak 10oz** (283g) (GFO) £29.95  
**35 Day Aged Yorkshire Cote Du Boeuf 21oz** (595g) £39.95  
 with a Chimichurri Butter  
 Recommended serving Medium Rare

**Chips** (VE)(GFO) £3.75  
**Sweet Potato Fries** (VE)(GFO) £3.75  
**Beer Battered Onion Rings** (V) £3.75  
**Steamed Seasonal Vegetables** (GF) £3.75  
**Artisan Garlic Bread** with Mozzarella (V) £4.95  
**House Salad** with French Dressing (VE) £3.75  
**Buttery Mash Potato** (V) £3.75

Add a Sauce to Your Grill £3.95

**Green Peppercorn Cream** (GF)  
**Wild Mushroom & Pancetta** (GF)  
**Red Wine & Shallot** (V)

## - DESSERTS -

**Marmalade Bread & Butter Pudding** (V)  
**White Chocolate Torte** (V, N)  
**Baked Vanilla Cheesecake** (V)  
**Plum & Almond Tart** (V, N)  
**Classic Crème Bruleé** (GFO)  
**Selection of Ice Creams & Sorbets**  
**Cheese & Biscuits** (GFO, V)  
 For full descriptions, please ask for a copy of our dessert menu.

**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.