



Lunch & Dinner Menu

Bar Nibbles/Small plates – great to share

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| Homemade hummus, flat bread, olives (V, VE) | £4.95 |
| Bowl of mixed olives (V, VE) | £4.50 |
| Warm breads, butter, virgin olive oil & balsamic (V) | £4.50 |
| Honey & wholegrain mustard glazed Yorkshire chipolatas | £6.95 |
| Tandoori spiced chicken strips, mint yoghurt (GF) | £6.95 |
| Chickpea bon bons, pesto mayo (V, VE, GF) | £6.50 |
| Breaded halloumi, sweet chilli, ginger & soy dip (V) | £6.95 |
| Spiced cauliflower wing, vegan garlic mayo (V, VE) | £6.50 |
| Deep fried whitebait, smoked paprika mayo (GF) | £6.50 |

Starters

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| Chef's homemade soup, warm bread & butter (V, VE, GFA) | £6.50 |
| Whole grilled garlic king prawns parsley, white wine & butter sauce | £10.95 |
| Ham hock & game terrine wrapped in smoked bacon roasted tomato chutney (GF) | £8.50 |
| Twice baked Fountains Gold Cheddar cheese soufflé apple & walnut salad (V) | £8.50 |
| Tomato, olive & spring onion bruschetta pesto dressing (V, VE) | £7.95 |
| Roasted beetroot & goats cheese salad candied walnuts (GF, V) | £7.50 |
| Chicken liver pate, butter crust, red onion jam garlic & thyme crostini | £7.50 |
| Grilled queen scallops, garlic & parsley butter warm bread (GFA) | £9.95 |
| Shetland rope grown mussels, warm bread (GFA) | |
| - White wine, garlic & cream | £11.00 |
| - Red coconut, Thai style chilli, lemongrass, coriander | £11.00 |
| - Forestière, red wine, bacon, mushrooms, garlic | £11.00 |

Moules frites

Scottish rope grown mussels, served with warm bread & fries (GFA)

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| White wine, garlic & cream | £21.00 |
| Red coconut, Thai style chilli, lemongrass, coriander | £21.00 |
| Forestière, red wine, bacon, mushrooms, garlic | £21.00 |
| Seafood and Mussel mariniere (King prawn, squid, crayfish) | £23.00 |

Fresh Bloomer Bread Sandwiches (GFA)

Served 12 - 2.30 Monday to Friday and 12 - 5.30 Saturdays

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| Roast sirloin of Yorkshire beef, salad, horseradish | £8.50 |
| Roast Wensleydale gammon ham, English mustard | £7.95 |
| Scottish smoked salmon, dill & black pepper cream cheese | £7.50 |
| Fountains Gold mature Cheddar, tomato pickle (V) | £6.95 |
| Crushed avocado & sun blushed tomato on toast (V) | £6.95 |
| <i>Add twice cooked chips or house fries</i> | £4.25 |

Hot Sandwiches served on buttered Rosemary foccacia

Served 12 - 2.30 Monday to Friday and 12 - 5.30 Saturdays

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| Char – roasted pepper & halloumi, pesto (V) | £7.95 |
| 'Fish Butty', battered East Coast haddock, homemade tartare sauce | £8.95 |
| Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy | £9.95 |
| <i>Add twice cooked chips or house fries</i> | £4.25 |

Seasonal salad bowls

Ideal for a lighter main course

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| Chicken breast caesar salad, cos lettuce, parmesan Croutons (without anchovies) (GF) | £15.95 |
| Bhuda bowl, pasta shells, tomato, red onion, cucumber all things seasonal (V, VE) | £13.95 |
| Smoked salmon, potato salad, spinach, red onion baby salad leaves (GF) | £15.95 |

From the Chargrill

Our beef, lamb and chicken for all our grills and burgers are sourced from 2 local suppliers – R&J Finest Farmers and Butchers (free range and grass fed) in Nidderdale & Yorkshire Dales Meat Company in Bedale, North Yorkshire.

Steaks are served with grilled cherry vine tomatoes, portobello mushroom, onion rings & twice cooked chips (GF)

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| 6oz flattened minute "Steak Frites", skinny fries | £16.95 |
| 10oz Sirloin Steak | £25.95 |
| 10oz Lamb Barnsley chop | £19.95 |
| 7oz Chicken breast | £16.95 |
| 10oz Wensleydale horseshoe gammon | £16.95 |
| <i>Add a green peppercorn, Harrogate blue cheese, bearnaise or mushroom sauce</i> | £3.50 |



Lunch & Dinner Menu

Sharing board

A little of everything ideal for two to share

"From the land" £23.95
 Honey glazed chipolatas, tandoori spiced chicken strips, chickpea bon bons, ham hock terrine, buffalo cauliflower wing, mixed olives
 homemade hummus, crostini, dips

Summer kebab & skewers

10" skewer served on a bed of seasonal house salad & garlic flat bread

Tandoori marinated chicken breast, mint yoghurt £16.95
 Mango chutney, pickled chillies
 Mediterranean vegetable & halloumi, pesto (V) £16.50
 Yorkshire rump steak, portobello mushroom £18.95
 black pepper mayo, crispy onions
 Swordfish & tiger prawn, sweet chilli sauce £19.95
 Lamb kofta, cucumber ribbons £19.95
 mint yoghurt

Main Courses

Battered East Coast haddock, twice cooked chips £15.95
 mushy peas, homemade tartare sauce, lemon
 Rump of Yorkshire lamb, dauphinoise potatoes £22.95
 wilted greens, piccolo parsnips, mint & redcurrant jus (GF)
 Pan roasted breast of Yorkshire duck £21.95
 crushed new potato & spring onion mash, roasted beetroot
 Grand Marnier & orange sauce (GF)
 Chicken, ham & leek puff pastry topped pie £16.95
 buttered green beans, creamy mashed potato
 Grilled sea bass fillets, sauté new potatoes, wilted spinach £17.95
 roasted vine tomato sauce (GF)
 Fresh pappardelle pasta, wild mushrooms, garden peas £15.95
 baby onions, crispy leeks, white wine & cream sauce (V)
 Bacon wrapped breast of roast chicken, wholegrain £17.95
 mustard mash, forestière sauce (GF)
 Moussaka, aubergine & courgette bake £15.95
 vegan cheese, plum tomato & red onion salad (V, VE, GF)

Burgers

Each burger is chargrilled and served in a vegan brioche bun with lettuce & tomato, served with coleslaw and twice cooked chips or skinny fries (GFA)

The Inn Classic £15.95
 8oz ground steak patty, melted Monterey jack
 grilled bacon, chef's burger sauce, dill pickle
The Bombay £14.95
 Onion bhaji burger, grilled tomato, mango chutney (V, VE)
The Phoenix £16.95
 8oz Piri Piri butterflied chicken breast, grilled chorizo
 chilli cheese, garlic & chive mayo
The Goat 'n' Beet £15.95
 Grilled goats cheese, roasted beetroot, chargrilled red
 pepper, crispy spinach, pesto (V)
The Hogger £17.95
 6oz Yorkshire wild boar & apple burger, grilled bacon
 smoked cheese, barbeque sauce
The Vegan Plant Burger £14.95
 Plant based patty, vegan cheese, vegan mayonnaise
 red onion chutney (V, VE)
The Aubergine stack £14.95
 marinated aubergine (chargrilled) homemade chilli jam
 vegan cheese (V, VE)

Side Dishes

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| Twice cooked chips | £4.25 | Skinny fries | £4.25 |
| Beer battered onion rings | £3.95 | Coleslaw | £2.00 |
| Garlic French beans | £4.00 | Seasonal salad | £4.00 |
| Buttered seasonal vegetables | £4.00 | Pan gravy small | £1.50 |
| Peppercorn Sauce | £3.50 | Blue cheese sauce | £3.50 |
| Mushroom Sauce | £3.50 | Bearnaise sauce | £3.50 |
| Chargrilled corn cob | £3.95 | | |

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.
 As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan



Lunch & Dinner Menu

Desserts

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| Chocolate brownie, dark chocolate sauce, locally made caramel & honeycomb ice cream | £7.50 |
| Cheese board, Camembert, Harrogate Blue, Fountains Gold, seedless grapes, chutney, biscuits (GFA) | £9.50 |
| Sticky toffee pudding, homemade butterscotch sauce Butter toffee ice cream | £7.50 |
| Strawberry cheesecake, locally made strawberry ice cream | £7.50 |
| Lemon & lime posset, crushed meringue, mango coulis | £6.95 |
| Dark chocolate tart, salted caramel sauce, vanilla ice cream | £7.50 |
| Eton mess, berry compote Chantilly cream | £6.95 |
| Summer fruit pudding, clotted cream ice cream | £7.50 |



After Dinner Drinks

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| Caramel Espresso Martini | £8.95 |
| Cherry Sour | £7.95 |
| Rum Old fashioned | £8.95 |
| Negroni | £7.95 |
| Cointreau Hot Chocolate Hot Chocolate & Orange Liqueur topped with fresh Whipped Cream | £7.95 |
| Baileys Hot Chocolate Hot Chocolate & Baileys Liqueur topped with fresh Whipped Cream | £7.95 |
| Gingerbread Latte Latte with our Special House Blend & gingerbread syrup | £4.25 |

After Dinner Drinks

Whiskey

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| Famous Grouse | £3.50 |
| Jameson | £4.50 |
| Glenmorangie 10yr | £5.00 |
| Laphroaig 10yr | £5.50 |
| Talisker 10yr | £6.00 |

Brandy

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| Courvoisier VS | £4.50 |
| Martell VS | £5.00 |
| Hennessy VSOP | £7.50 |
| Remy Martin 1738 VSOP | £8.00 |
| XR Hine Antique XO Premier Cru | £16.00 |

Rum

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| Bacardi Anejo Cuatro | £3.70 |
| Havana Club Black 7yr | £3.90 |
| Kraken Spiced | £3.90 |
| Bacardi Reserva Ocho | £4.90 |



Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto
£8.95

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| Fresh cream floater coffee | £4.95 |
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Coffee & Tea

Locally roasted 'York Coffee Emporium' blend

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| Americano | £3.50 | Cappuccino | £3.95 |
| Latte | £3.95 | Macchiato | £3.50 |
| Espresso | £3.00/£3.75 | Teas | £3.50 |