



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 |
| Sweetcorn fritters, coriander pesto (V, VE, GF) | £6.50 |
| Breaded halloumi, sweet chilli, ginger & soy dip (V) | £6.95 |
| 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 |
| 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 |
| - Orchard pig cider, leek & bacon | £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 |
| Orchard pig cider, leek & bacon | £21.00 |
| Seafood and Mussel marinere (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 |
| Pear, walnut & Harrogate blue cheese seasonal leaves, house dressing (V, VE) | £13.95 |
| Black pudding, bacon & poached egg seasonal leaves, house dressing (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

Summer kebab & skewers

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

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| Tandoori marinated chicken breast, mint yoghurt mango chutney, pickled chillies | £16.95 |
| Mediterranean vegetable & halloumi, pesto (V) | £16.50 |
| Yorkshire rump steak, mixed peppers black pepper mayo, crispy onions | £18.95 |
| Swordfish & tiger prawn, sweet chilli sauce | £19.95 |

Main Courses

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| Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon | £15.95 |
| Rump of Yorkshire lamb, dauphinoise potatoes wilted greens, piccolo parsnips, mint & redcurrant jus (GF) | £25.95 |
| Pan roasted breast of Yorkshire duck crushed new potato & spring onion mash, roasted beetroot Grand Marnier & orange sauce (GF) | £24.95 |
| Chicken, ham & leek puff pastry topped pie buttered green beans, creamy mashed potato | £16.95 |
| Grilled sea bass fillets, sauté new potatoes, wilted spinach roasted vine tomato sauce (GF) | £17.95 |
| Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy leeks, white wine & cream sauce (V) | £15.95 |
| Bacon wrapped breast of roast chicken, wholegrain mustard mash, forestière sauce (GF) | £17.95 |
| Moussaka, aubergine & courgette bake vegan cheese, plum tomato & red onion salad (V, VE, GF) | £15.95 |

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)

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| 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) | |

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 | | |

We ❤️ Sundays

Available every Sunday from 12pm till 8pm, bring the whole family and pre book a table in The Garden Room, also available for private hire, ideal for parties, private dining and events.

Further information please speak with a member of our INN-credible team.

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