



Lunch & Dinner Menu

Bar Nibbles/Small plates – great to share

Homemade hummus, flat bread, olives (V, VE)	£5.95
Bowl of mixed olives (V, VE)	£4.50
Warm breads, butter, virgin olive oil & balsamic (V)	£5.50
Grilled Yorkshire chorizo, sour cream & chive dip	£7.95
Tandoori spiced chicken strips, mint yoghurt (GF)	£7.50
Breaded halloumi, sweet chilli, ginger & soy dip (V)	£7.50
Deep fried whitebait, smoked paprika mayo (GF)	£7.25



Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Whole grilled garlic king prawns chilli & lime butter sauce (GF)	£11.95
Homemade pork & Doreen's Award winning black pudding scotch egg, mustard cream sauce	£9.95
Roulade of Scottish smoked salmon goats cheese mousse, salad leaves (GF)	£9.95
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini (GFA)	£8.95
Grilled queen scallops, garlic & parsley butter warm bread (GFA)	£11.95
Baked portobello mushroom stuffed with mixed nuts, savory rice, topped with vegan cheese, rocket (V, VE, GF)	£8.95
Shetland rope grown mussels, warm bread (GFA)	
- White wine, garlic & cream	£12.50
- Thai red coconut curry	£12.50
- Drunken Irish broth	£12.50



Moules frites

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

White wine, garlic & cream	£24.95
Thai red coconut curry	£24.95
Drunken Irish broth	£24.95

Fresh Bloomer Bread Sandwiches (GFA)

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

Roast Yorkshire beef, salad, horseradish	£9.50
Roast Wensleydale gammon ham, English mustard	£8.50
Scottish smoked salmon, dill & black pepper cream cheese	£9.50
Mature Cheddar, tomato pickle (V)	£8.25
Hummus, rocket, pomegranate & roast pepper (V)	£7.95
<i>Add twice cooked chips or house fries</i>	£4.25

Hot Sandwiches served on buttered crusty roll

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

Char – roasted pepper & halloumi, pesto (V, GFA)	£8.25
'Fish Butty', battered East Coast haddock, homemade tartare sauce	£9.95
Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy	£9.95
Topside of Beef, horseradish, red wine gravy	£9.95



Pies

Chicken, ham & leek puff pastry topped pie creamy mashed potato, buttered French beans	£17.95
Steak & ale shortcrust pie, buttered seasonal vegetables twice cooked chips	£18.95
Three bean stew puff pastry topped pie buttered kale, house fries (V, Vegan available)	£16.95



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)

6oz flattened minute "Steak Frites", skinny fries	£16.95
10oz Sirloin Steak	£26.95
10oz Lamb Barnsley chop	£21.95
7oz Chicken breast	£18.95
10oz Wensleydale horseshoe gammon	£17.95
<i>Add a green peppercorn, Yorkshire blue cheese, bearnaise or mushroom sauce</i>	£3.50



Lunch & Dinner Menu

Giant Yorkshire Puddings

Served with creamy mashed potato, buttered seasonal vegetables

Yorkshire pork sausages, red wine gravy, caramelised onions	£17.95
Roast chicken, sage & onion stuffing, Red wine gravy	£18.95
Steak & ale stew	£19.95
Three bean cassoulet (V)	£16.95

Local Mountgarret Estate Game

The estate covers 2,000 acres of rolling countryside and woodlands, established over many years to produce top quality game birds. Our game birds are personally selected, and hand delivered from the Estates Gamekeeper.

Bacon wrapped partridge, dauphnoise potatoes forestiere sauce (GF)	£25.95
Pan roasted pheasant, chestnut mash, roasted parsnips, Gran Marnier sauce (GF)	£25.95
Venison steak, creamy peppercorn sauce French beans, twice cooked chips (GF)	£25.95

Main Courses

Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£17.50
Slow braised Yorkshire lamb shank three bean cassoulet, new potatoes, spinach (GF)	£23.95
Piri Piri spiced chicken skewer flat bread, mixed salad, mango chutney, mint yoghurt	£18.95
Grilled sea bass fillet, sauté new potatoes, wilted spinach roasted vine tomato sauce (GF)	£19.95
Seafood linguine, king prawns, mussels, squid garlic, white wine & butter sauce	£23.95
Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy leeks, white wine & cream sauce (V)	£16.95
Moussaka, aubergine & courgette bake vegan cheese, plum tomato & red onion salad (V, VE, GF)	£16.95

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

The Inn Classic 8oz ground steak patty, melted Monterey jack grilled bacon, chef's burger sauce, dill pickle	£17.50
The Bombay Onion bhaji burger, grilled tomato, mango chutney (V, VE)	£15.95
The Phoenix 8oz Piri Piri butterflied chicken breast, grilled chorizo chilli cheese, garlic & chive mayo	£17.50
The Hogger 6oz Yorkshire wild boar & apple burger, grilled bacon smoked cheese, barbeque sauce	£19.50
The Vegan Plant Burger Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	£16.95

Side Dishes

Twice cooked chips	£4.25	Skinny fries	£4.25
Beer battered onion rings	£3.95	Coleslaw	£2.95
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	Cauliflower cheese	£4.50

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.

A discretionary service charge of 10% will be added to all tables of 13 people or more, please let a member of the team know if you wish to remove this element.

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