



Lunch & Dinner Menu

Bar Nibbles/Small plates – great to share

Homemade chimichurri, 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
Sweet potato wedges, hummus, toasted chickpeas (VG, GF)	£7.50
Deep fried whitebait, smoked paprika mayo (GF)	£7.25



Starters

Classic French onion soup, gruyère toast	£8.95
Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Whole grilled garlic king prawns white wine butter sauce (GF)	£11.95
Homemade pork & Doreen's Award-winning black pudding scotch egg, mustard cream sauce	£9.95
Scottish smoked salmon, pickled cucumber lemon gel, horseradish aioli (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
"Selle du cher" goat's cheese, nibbed walnuts, roasted beetroot, rocket (GF)	£8.95
Shetland rope grown mussels, warm bread (GFA)	
- White wine, garlic & cream	£12.50
- Thai red coconut curry	£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

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
Cucumber, cream cheese (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



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)

8oz Rump steak (35 day dry aged)	£19.95
10oz Sirloin Steak (35 day dry aged)	£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 or mushroom sauce</i>	£3.50



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

Chargrilled Skewers

Served on sourdough flatbread & seasonal mixed salad, lime wedge

Halloumi & roasted Mediterranean vegetables, pesto (V)	£16.95
Tandoori spiced chicken, mango chutney, minted yogurt	£18.95
Lightly spiced Yorkshire lamb kofta, minted yogurt	£19.95

Pies

Chicken, ham & leek puff pastry topped pie creamy mashed potato, buttered French beans	£17.95
Steak & ale short crust pie, buttered seasonal vegetables twice cooked chips <i>(Cooked to order please allow a minimum of 20 minutes)</i>	£18.95

Main Courses

Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£17.50
Spiced rump of Yorkshire lamb, cous cous, harissa sauce grilled cherry tomatoes (served pink)	£26.95
Venison steak, creamy peppercorn sauce French beans, twice cooked chips (GF)	£25.95
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
Smoked haddock risotto, Grana Padano & grilled leeks	£17.95
Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy shallots, white wine & cream sauce (V)	£16.95
“Bangers & mash” Yorkshire sausages, creamy mash buttered seasonal vegetables, red onion gravy	£17.95
Vegetable rogan josh, basmati rice, onion salad poppadom (V, VE)	£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
Forest Burger 8oz ground steak patty, Monterey jack, sautéed mushroom truffle mayo, crispy onions	£18.50
The Herdsman 8oz ground steak patty, Yorkshire blue cheese red onion marmalade	£18.50
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	£1.50
Peppercorn sauce	£3.50	Blue cheese sauce	£3.50
Mushroom 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.

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.

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