



Lunch & Dinner Menu

Bar Nibbles/Small plates – great to share

Homemade chimichurri, flat bread, olives (V, VE)	£5.95
Toasted pain rustique, bone marrow butter	£5.95
Bowl of nocerella olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter, virgin olive oil & balsamic (V)	£5.95
Grilled Yorkshire chorizo, sour cream & chive dip	£7.95
Coconut & peanut Thai chicken wings, sriracha yoghurt	£7.95
Sweet potato wedges, hummus, toasted chickpeas (VE, GF)	£7.50
Beer battered squid, herb mayo	£8.95



Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Poached duck egg on toasted malted rye bread garlic butter	£7.50
Classic French onion soup, melted cheese croute	£8.95
Whole grilled garlic king prawns white wine & garlic butter sauce (GF)	£11.95
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini (GFA)	£8.95
Scottish smoked salmon, pickled cucumber lemon gel, horseradish aioli (GF)	£9.95
Ham hock & mustard seed fritter, tossed rocket port & cranberry relish	£9.95
"Selle du cher" goat's cheese, nibbed walnuts roasted beetroot, rocket (GF)	£8.95
Burrata, tomato & oregano salad, extra virgin olive oil	£8.95
Grilled queen scallops, garlic & parsley butter warm bread (GFA)	£12.50
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, salad, English mustard	£8.50
Scottish smoked salmon, dill & black pepper cream cheese	£9.50
Mature Cheddar, salad, tomato pickle (V)	£8.25
Cucumber, cream cheese (V)	£7.95
Add twice cooked chips or house fries	£4.25



Hot Sandwiches served on buttered crusty pain rustique

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

Char – roasted pepper & halloumi, coleslaw, pesto (V, GFA)	£8.95
'Fish Butty', battered East Coast haddock, coleslaw homemade tartare sauce	£9.95
Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy	£9.95
Topside of Yorkshire Beef, horseradish, red wine gravy	£9.95
Add twice cooked chips or house fries	£4.25



Pies (Cooked to order please allow a minimum of 20 minutes)

Creamy chicken, gammon ham & leek puff pastry topped pie creamed mash, garlic French beans	£18.95
Yorkshire short crust steak & ale pie buttered seasonal vegetables, twice cooked chips	£19.95
Chefs traditional lamb hotpot buttered wilted seasonal greens	£18.95
Wild mushroom, spinach & potato short crust pie twice cooked chips, buttered seasonal vegetables	£17.95



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.

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

10oz Sirloin Steak (35 day dry aged)	£32.95
8oz Rump Steak (35 day dry aged)	£24.95
10oz Lamb Barnsley chop	£22.95
7oz Chicken breast	£18.95
10oz Wensleydale horseshoe gammon fried duck egg	£18.95
Add a green peppercorn, blue cheese, or mushroom sauce	£4.25



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Giant Yorkshire Puddings

Served with creamy mashed potato, buttered seasonal vegetables

Farmhouse Yorkshire pork sausages, onion gravy	£18.50
Roasted loin of pork, sage & onion stuffing, red wine gravy	£18.50
Daube of Yorkshire beef	£18.95
Creamy wild mushrooms & tarragon (V)	£17.50

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.

One pan roasted partridge, wrapped in smoky bacon caramelised onion stuffing, wilted greens, drunken potatoes red wine pan gravy	£26.95
Herb roasted pheasant, black pudding bon-bon champ mash, white wine & bacon gravy, buttered seasonal vegetables <i>(Available mid October onwards)</i>	£26.95
Pan seared 8oz venison haunch steak, rosti potato garlic french beans, red wine gravy	£26.95

Main Courses

Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£17.50
Pan roasted rump of Yorkshire lamb dauphinoise potatoes, seasonal vegetables, mint jus (GF) <i>(Please allow a minimum of 20 minutes)</i>	£26.95
Tandoori spiced chicken skewer, sourdough flatbread mixed salad, mango chutney, minted 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
Smoked haddock risotto, Grana Padano, crispy fried onions	£17.95
Red pepper pesto tagliatelle, sun blushed tomatoes fresh herbs	£16.95
Thai red vegetable curry, basmati rice Flat bread (V, VE, GFA)	£16.95

Burgers

Each burger is chargrilled and served in a brioche style 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	£17.95
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	£17.95
The Hogger 6oz Yorkshire wild boar & apple burger, grilled bacon smoked cheese, barbeque sauce	£19.95
The Vegan Plant Burger Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	£16.95
The Forest Burger 8oz ground steak patty, Monterey jack, sauteed mushroom truffle mayo, crispy onions	£18.95

Stone Baked Pizza's

Margarita Plum tomato sauce, mozzarella & cheddar	£14.95
Pepperoni Plum tomato sauce, pepperoni, mozzarella & cheddar	£15.95
Meat Feast Plum tomato sauce, pepperoni, ham, bacon, chorizo, mozzarella & cheddar	£16.95

Side Dishes

Twice cooked chips	£4.25	Skinny fries	£4.25
Beer battered onion rings	£4.00	Coleslaw	£2.95
Garlic French beans	£4.00	Buttered mash	£4.00
Buttered seasonal vegetables	£4.00	Pan gravy small	£1.50
Peppercorn Sauce	£4.25	Blue cheese sauce	£3.50
Mushroom Sauce	£4.25	Cauliflower cheese	£4.50
Chantenay carrots cumin seed butter	£4.00	Carrot & swede mash	£4.50

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