



Lunch & Dinner Menu

Bar Nibbles/Small plates – great to share

Homemade chimichurri, flat bread, olives (V, VE)	£5.95
Bowl of nocerella olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter, virgin olive oil & balsamic	£5.95
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£7.95
Tandoori spiced chicken strips, mint yoghurt (GF)	£7.95
Sweet potato wedges, hummus, toasted chickpeas (VE, GF)	£7.50
Crab, lemon & chive arancini, spicy tomato dip	£7.95

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Homemade pork & chorizo scotch egg baby gem, spicy cheese aioli	£8.95
Classic French onion soup melted cheese croustade, mini tin loaf	£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	£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
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
Roasted Turkey Breast, sage & onion stuffing 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 potato, garlic French beans	£18.95
Yorkshire short crust steak & ale pie buttered seasonal vegetables, twice cooked chips	£19.95
Wild mushroom, spinach & potato short crust pie twice cooked chips, buttered seasonal vegetables (VEA)	£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
Steak & ale stew	£18.95
Creamy wild mushrooms & tarragon (V)	£17.50

Main Courses

Pan seared 8oz venison haunch steak, rosti potato garlic french beans, red wine gravy	£26.95
Seven hour braised Yorkshire lamb shank smokey pancetta bean cassoulet, garlic french beans	£18.95
Pan roasted Yorkshire duck breast, roasted new potatoes carrots & shallots, wilted kale, redcurrant jus	£22.95
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 & garden pea risotto, Grana Padano crispy fried onions	£17.95
Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy shallots, white wine & cream sauce (V)	£16.95
Spinach & chickpea curry, lemon rice Flat bread (V, VE, GFA)	£16.95

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.

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

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	£17.95
8oz ground steak patty, melted Monterey jack grilled bacon, chef's burger sauce, dill pickle	
The Bombay	£15.95
Onion bhaji burger, grilled tomato, mango chutney (V, VE)	
The Phoenix	£17.95
8oz Piri Piri butterflied chicken breast, grilled chorizo chilli cheese, garlic & chive mayo	
The Angus Burger	£19.95
8oz prime "Aberdeen Black Angus" beef patty, truffle mayo gherkins, melted smoked cheese, charcoal brioche bun	
The Vegan Plant Burger	£16.95
Plant based patty, vegan cheese, vegan mayonnaise red onion chutney (V, VE)	
The Forest Burger	£18.95
8oz ground steak patty, Monterey jack, sauteed mushroom truffle mayo, crispy onions	

Stone Baked Pizza's

Margarita	£14.95
Plum tomato sauce, mozzarella & cheddar	
Pepperoni	£15.95
Plum tomato sauce, pepperoni, mozzarella & cheddar	
Meat Feast	£16.95
Plum tomato sauce, pepperoni, ham, bacon, chorizo mozzarella & cheddar	
Veggie Supreme	£15.95
Plum tomato sauce, mozzarella & cheddar, peppers, pineapple mushrooms, cherry tomatoes, red onion, olives	

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	£4.25
Mushroom Sauce	£4.25	Cauliflower cheese	£4.50

A discretionary service charge of 10% will be added to all tables of 10 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