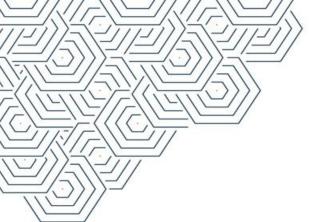
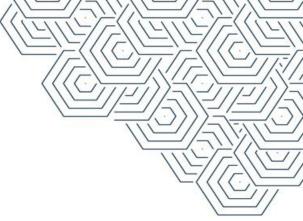


# **Lunch & Dinner Menu**

Bar Nibbles & Small Plates Great to share		Fresh Deli Roll Sandwiches (GFA) Served 12 - 2.30 Monday to Thursday & 12- 5.30 Friday & Saturday	
Nocerella olives (V, VE, GF)	£4.50	(Available on white or wholemeal)	
Warm breads, Yorkshire butter, virgin olive oil & balsamic	£6.50	Roast Yorkshire beef, salad, horseradish	£9.50
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£7.95	Roast Wensleydale gammon ham, salad, English mustard	£8.50
		Scottish smoked salmon, dill & black pepper cream cheese	£9.50 £8.25
Satay chicken strips, mint yoghurt (GF) (contains peanuts)	£8.50	Sliced mature Cheddar, salad, tomato pickle (V)  Pastrami, mustard, dill pickle, salad	
Crab, lemon & chive arancini, spicy tomato dip	£8.95		
Honey glazed pigs in blankets, grain mustard mayo	£7.95	Cucumber, cream cheese (V)	£7.95 £4.50
Fried sweet potato balls, kimchi (V, VE)	£7.95	Add twice cooked chips or house fries	
Starters		Fresh Hot Deli Roll Sandwiches (GFA) Served 12 - 2.30 Monday to Thursday & 12- 5.30 Friday &	Saturday
Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50	(Available on white or wholemeal)	
Homemade pork & black pudding scotch egg baby gem lettuce, mustard aioli	£9.50	Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy	£10.50
Classic French onion soup (made with beef stock)	£9.50	Topside of Yorkshire Beef, horseradish, red wine gravy	£10.50
melted cheese croute, mini tin loaf		Roasted pepper & halloumi, pesto (V, GFA)	£9.50
Whole grilled garlic king prawns white wine & garlic butter sauce (GF)	£12.50	'Fish Butty', battered East Coast haddock, coleslaw homemade tartare sauce	£10.50
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini	£9.50	Add twice cooked chips or house fries	£4.50
Scottish smoked salmon salad, beetroot, endive horseradish dressing	£9.95	Big Bowl Salads	
Home roasted beetroot & grilled halloumi salad red onion, roquette, pesto dressing	£8.95	The Healthy light bite option  Chargrilled chicken Caesar salad, cos lettuce, croutons, crispy of	
Half dozen grilled queen scallops, garlic & parsley butter	£12.50	garlic, Gran Padano & white wine dressing	£18.95
sea vegetables, warm bread (GFA)  Mussels Mariniere, warm bread (GFA)	£12.50	Smoked mackerel, crayfish, new potatoes, rocket herb vinaigrette	£17.95
		Falafel, beetroot, toasted chickpea, baby spinach cherry tomatoes (V, VG GF)	£16.95
12" Stone Baked Pizza's		×	
Margarita Plum tomato sauce, bocconcini mozzarella, basil leaves, oregano, herb oil (V)	£13.95	Chargrilled Skewers Served on warm flatbread with seasonal salad jalapenos & baby pearl peppers	
Prosciutto e Rucola Plum tomato sauce, bocconcini mozzarella, Parma ham, Fresh rocket, herb oil	£15.95	Tandoori spiced chicken skewer, mango chutney minted yoghurt	£18.95
Diavola	£15.95	Halloumi & Roast vegetable, nut free pesto, sour cream (V)	£17.95
Plum tomato sauce, bocconcini mozzarella, peppers, Chorizo, chilli flakes, herb oil		Swordfish & tiger prawn, sweet chilli, soy & ginger sauce	£19.95
		Thai yellow curry pork, peppers, red onion, siracha sauce	£18.95







£17.95

# **Lunch & Dinner Menu**

#### **The Inn Summer Sharing Boards**

Ideal for two to share! Please allow a minimum of 20 minutes

**BBQ platter**: Korean rib, honeyed glazed pigs in blankets £39.95 bbq chicken, 4oz burgers, salt & pepper fries, mini corn cobs coleslaw

**Steak Platter**: Chargrilled 10oz flat iron & 8oz rump steak £49.95 peppercorn sauce, twice cooked chips, onion rings

**Fruit de Mer:** Whole crevettes, grilled garlic queen scallops £49.95 Scottish smoked salmon, crayfish tails, crab claws warm bread, garlic aioli

# From The Sea

Pan fried Scottish salmon fillet, roasted sweet potato sugar snaps, saffron, lemongrass & ginger sauce	£18.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£17.50
Grilled sea bass fillet, sauté new potatoes, wilted spinach roasted vine tomato sauce (GF)	£19.95
Smoked haddock risotto, Grana Padano, crispy fried onions	£19.95
"Moules Frites," warm bread, fries	£24.95

# From The Farm

The Inn "Phoenix Burger"  7oz chargrilled chicken breast marinated in smokey Piri Piri, grilled chorizo, chilli cheese, served on a brioche bun with garlic & herb mayo, fries	£18.95
The Inn "Signature Burger"  8oz Aberdeen Angus ground steak & bone marrow patty gem lettuce, tomato, stout onions, smoked cheese served on a brioche bun with white truffle mayo, fries	£21.95
Short crust Yorkshire steak & ale pie, twice cooked chips buttered seasonal vegetables, red wine gravy (Cooked to order please allow a minimum of 20 minutes)	£19.95
Pan roasted rump of Yorkshire lamb spring vegetables, celeriac puree, redcurrant jus (GF) (Please allow a minimum of 20 minutes)	£26.95
Korean BBQ slow braised pork rib, Asian salad salt & black pepper fries	£19.95
Pan roasted 8oz Yorkshire venison steak	£26.95

spring vegetables, new season potatoes, blackberry jus

#### **Meat Free**

baby onions, crispy shallots, white wine & cream sauce (V)	
Thai yellow vegetable curry, wild jasmine rice flat bread (V, VE, GFA)	£17.95
Spiced spinach & potato shortcrust pastry pie buttered seasonal vegetables, meat free thyme scented ius (V	£17.95

Fresh pappardelle pasta, wild mushrooms, garden peas

#### From The Chargrill

Our beef, lamb, and chicken for all our grills and burgers are sourced from our local supplier R&J Finest Farmers and Butchers (free range and grass fed) based 12 miles away in Kirkby Malzeard, Ripon

Our chargrilled meats are brushed with our own garlic & chive butter, and 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)	£27.95
10oz Flat iron steak (35 day dry aged)	£22.95
10oz Lamb Barnsley chop (served pink)	£23.95
7oz Chicken breast	£18.95
<b>Steak Platter</b> : Chargrilled 10oz flat iron & 8oz rump steak peppercorn sauce, twice cooked chips, onion rings	£49.95

Add a green peppercorn, blue cheese, or mushroom sauce £4.25

### **Side Dishes**

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Twice cooked chips	£4.50	Skinny fries	£4.50
Truffle parmesan fries	£5.50	Cajun onion rings	£4.00
Garlic French beans	£4.00	Buttered mash	£4.00
Buttered seasonal vegetables	£4.00	Peppercorn sauce	£4.25
Beer battered onion rings	£4.00	Mushroom sauce	£4.25
Homemade coleslaw	£2.95	Blue cheese sauce	£4.25

#### **Cheese Menu**

For the best experience please select your cheeses now, so we can allow them to reach optimum temperature

## 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.

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.