



Lunch & Dinner Menu

Bar Nibbles & Small Plates

Great to share

Nocerella olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter, virgin olive oil & balsamic	£6.50
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£7.95
Satay chicken strips, mint yoghurt (GF) <i>(contains peanuts)</i>	£8.50
Crab, lemon & chive arancini, spicy tomato dip	£8.95
Honey glazed pigs in blankets, grain mustard mayo	£7.95
Fried sweet potato balls, kimchi (V, VE)	£7.95

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Homemade pork & black pudding scotch egg baby gem lettuce, mustard aioli	£9.50
Classic French onion soup <i>(made with beef stock)</i> melted cheese croute, mini tin loaf	£9.50
Whole grilled garlic king prawns white wine & garlic butter sauce (GF)	£12.50
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini	£9.50
Scottish smoked salmon salad, beetroot, endive horseradish dressing	£9.95
Home roasted beetroot & grilled halloumi salad red onion, rocket, pesto dressing	£8.95
Half dozen grilled queen scallops, garlic & parsley butter sea vegetables, warm bread (GFA)	£12.50
Mussels Mariniere, warm bread (GFA)	£12.50

12" Stone Baked Pizza's

Margarita Plum tomato sauce, bocconcini mozzarella, basil leaves, oregano, herb oil (V)	£13.95
Prosciutto e Rucola Plum tomato sauce, bocconcini mozzarella, Parma ham, Fresh rocket, herb oil	£15.95
Diavola Plum tomato sauce, bocconcini mozzarella, peppers, Chorizo, chilli flakes, herb oil	£15.95

Fresh Deli Roll Sandwiches (GFA)

*Served 12 - 2.30 Monday to Thursday & 12- 5.30 Friday & Saturday
(Available on white or wholemeal)*

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
Sliced mature Cheddar, salad, tomato pickle (V)	£8.25
Pastrami, mustard, dill pickle, salad	£9.50
Cucumber, cream cheese (V)	£7.95
<i>Add twice cooked chips or house fries</i>	£4.50

Fresh Hot Deli Roll Sandwiches (GFA)

*Served 12 - 2.30 Monday to Thursday & 12- 5.30 Friday & Saturday
(Available on white or wholemeal)*

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy	£10.50
Topside of Yorkshire Beef, horseradish, red wine gravy	£10.50
Roasted pepper & halloumi, pesto (V, GFA)	£9.50
'Fish Butty', battered East Coast haddock, coleslaw homemade tartare sauce	£10.50
<i>Add twice cooked chips or house fries</i>	£4.50

Big Bowl Salads

The Healthy light bite option

Chargrilled chicken Caesar salad, cos lettuce, croutons, crispy onions garlic, Gran Padano & white wine dressing	£18.95
Smoked mackerel, crayfish, new potatoes, rocket herb vinaigrette	£17.95
Falafel, beetroot, toasted chickpea, baby spinach cherry tomatoes (V, VG GF)	£16.95

Chargrilled Skewers

*Served on warm flatbread with seasonal salad
jalapenos & baby pearl peppers*

Tandoori spiced chicken skewer, mango chutney minted yoghurt	£18.95
Halloumi & Roast vegetable, nut free pesto, sour cream (V)	£17.95
Swordfish & tiger prawn, sweet chilli, soy & ginger sauce	£19.95
Thai yellow curry pork, peppers, red onion, siracha sauce	£18.95

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

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 £18.95
sugar snaps, saffron, lemongrass & ginger sauce

Battered East Coast haddock, twice cooked chips £17.50
mushy peas, homemade tartare sauce, lemon

Grilled sea bass fillet, sauté new potatoes, wilted spinach £19.95
roasted vine tomato sauce (GF)

Smoked haddock risotto, Grana Padano, crispy fried onions £19.95

“Moules Frites,” warm bread, fries £24.95

From The Farm

The Inn “Phoenix Burger” £18.95
7oz chargrilled chicken breast marinated in smokey Piri Piri,
grilled chorizo, chilli cheese, served on a brioche bun with
garlic & herb mayo, fries

The Inn “Signature Burger” £21.95
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

Short crust Yorkshire steak & ale pie, twice cooked chips £19.95
buttered seasonal vegetables, red wine gravy
(Cooked to order please allow a minimum of 20 minutes)

Pan roasted rump of Yorkshire lamb £26.95
spring vegetables, celeriac puree, redcurrant jus (GF)
(Please allow a minimum of 20 minutes)

Korean BBQ slow braised pork rib, Asian salad £19.95
salt & black pepper fries

Pan roasted 8oz Yorkshire venison steak £26.95
spring vegetables, new season potatoes, blackberry jus

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas £17.95
baby onions, crispy shallots, white wine & cream sauce (V)

Thai yellow vegetable curry, wild jasmine rice £17.95
flat bread (V, VE, GFA)

Spiced spinach & potato shortcrust pastry pie £17.95
buttered seasonal vegetables, meat free thyme scented jus (V)

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

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

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

Side Dishes

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.

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