



Lunch & Dinner Menu

Bar Nibbles & Yorkshire Tapas

Great to share

Gordal green olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter cold pressed extra virgin rapeseed oil, balsamic (V)	£6.95
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£6.95
Tandoori chicken strips, mint yoghurt (GF) <i>(may contain nuts)</i>	£7.95
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£6.50
Honey glazed pigs in blankets, homemade BBQ sauce	£7.50
Whipped feta, honey, toasted pumpkin seeds, flatbread (V)	£7.95

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Homemade pork & Doreen's black pudding scotch egg baby gem lettuce, mustard aioli	£10.95
Classic butter crusted chicken liver parfait crusty bread, stout onion jam	£10.95
Baked French camembert, toasted walnuts, confit garlic red onion marmalade, crostini (GFA) <i>(ideal for two to share)</i>	£13.95
Half dozen black tiger prawns tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	£10.95
Roulade of gravadlax, chargrilled red pepper sauce vierge, petit salad (DF, GF)	£10.95
Crispy duck gyoza, soy, Hoi Sin sauce, ribbon cucumber	£8.50
"Selle Du Cher" Goats cheese, nibbed walnuts roasted beetroot, rocket (V, GF)	£9.95
Half dozen grilled queen scallops, garlic & parsley butter warm bread (GFA)	£12.95
½ kg "Mussels Mariniere", warm bread (GFA)	£12.95
Classic French onion soup <i>(made with beef stock)</i> melted cheese croute, warm bread	£10.95

12" Stone Baked Pizza's

Margarita Plum tomato sauce, bocconcini mozzarella, cheddar mozzarella, cherry tomatoes (V)	£14.95
The Inn 'Meat feast' Plum tomato sauce, bocconcini mozzarella, cheddar Yorkshire pepperoni, ham, bacon, chorizo	£17.95
Yorkshire pepperoni Plum tomato sauce, bocconcini mozzarella, cheddar Yorkshire pepperoni	£16.95

Fresh Deli Roll Sandwiches

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white or wholemeal and Gluten Free available)*

Roasted topside of Yorkshire beef, salad, horseradish	£12.50
Roast Wensleydale gammon ham, salad, English mustard	£11.95
Crayfish tails, Marie rose sauce, lettuce, cucumber	£12.95
Sliced mature Cheddar, salad, tomato pickle (V)	£10.95
BLT - smoked bacon, lettuce, tomato & mayonnaise	£11.95

Fresh Hot Deli Roll Sandwiches (GFA)

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white or wholemeal and Gluten Free available)*

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£12.95
Herb roasted gammon, sage & onion stuffing red wine gravy dipping pot	£12.95
Topside of Yorkshire Beef, horseradish red wine gravy dipping pot	£13.50
Roasted pepper & halloumi, pesto (V, GFA)	£11.95
'Fish Butty', battered East Coast haddock homemade tartare sauce	£12.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£17.95
Garden pea, broad bean & charred leek risotto (V, GF)	£18.95
Chargrilled halloumi & vegetable skewer (V, GFA) flatbread, pesto, dressed salad	£19.95
"Redefined Meat" 8 oz Vegan steak frites chargrilled mushroom, plum tomato. house fries (V, VE, GF)	£24.95

From The Sea

Chargrilled sweet chilli tiger prawn & Mediterranean vegetable skewer, flatbread, dressed salad	£20.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£18.95
Grilled sea bass fillet, sauté new potatoes spinach & red onion, roasted vine tomato sauce (GF)	£19.95
Seafood linguine, king prawns, squid, octopus garlic butter & white wine sauce, fresh lemon	£21.95
1 kg "Moules Frites," warm bread, house fries (GFA)	£25.95

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

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie creamed mash potatoes, mixed seasonal greens, red wine gravy <i>(cooked to order, please allow over 20 minutes)</i>	£21.95
Chargrilled tandoori spiced chicken skewer, mango chutney flat bread, dressed salad, mint yoghurt	£19.95
Roast breast of corn-fed chicken, cauliflower cheese puree fondant potatoes, garden peas, broad beans, pan juices (GF)	£20.95
Slow braised BBQ belly pork rib, house fries, Asian salad BBQ sauce	£20.95
Pan roasted rump of Yorkshire lamb <i>(served pink)</i> dauphinoise potatoes, buttered cavello nero, mint gravy (GF) <i>(please allow a minimum of 20 minutes)</i>	£26.95

Side Dishes

Twice cooked chips (V)	£4.95	Skinny fries (V)	£4.95
Parmesan truffle fries (V)	£6.95	Cajun onion rings (V)	£4.50
Garlic French beans (V, GF)	£4.50	Buttered mash (V)	£4.50
Buttered seasonal vegetables (V)	£4.50	Peppercorn sauce (V)	£4.25
Beer battered onion rings (V)	£4.50	Mushroom sauce (V)	£4.25
Homemade coleslaw (GF, V)	£2.95	Blue cheese sauce (V)	£4.25

From The Char grill

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. Served with grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket & twice cooked chips

8oz Signature sirloin Steak (35 day dry aged)	£34.95
8oz Signature flat iron steak (35 day dry aged) <i>(best served medium rare)</i>	£23.95
12oz Lamb Barnsley chop <i>(served pink)</i>	£24.95
7oz Chicken breast	£18.95
Add a green peppercorn, blue cheese, or mushroom sauce	£4.25
Add a tiger prawn skewer (6)	£10.95
Upgrade to parmesan truffle fries	£1.50

The Inn Sharing Platters – £49.95

The Inn “Steak Platter” Two chargrilled 8oz signature flat iron steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce.

Upgrade to parmesan truffle fries for an extra £3.00

The Inn “BBQ Platter” BBQ slow braised belly pork rib, Piri Piri chicken, 4oz burgers, pigs in blankets, salt & pepper fries, mini corn cobs

The Inn Burgers

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 or twice cooked chips (GFA) <i>Upgrade to parmesan truffle fries for an extra</i>	£19.95 £1.50
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 or twice cooked chips <i>Upgrade to parmesan truffle fries for an extra</i>	£21.95 £1.50
The Inn “Plant Based Cheeseburger” 8oz “Redefine” plant-based patty, lettuce & tomato vegan mayo, vegan cheese, fries or twice cooked chips (V, VE, GFA)	£18.95
The Inn “Spicy Bhaji Burger” Homemade curry spiced onion patty, lettuce, tomato vegan mayo, mango chutney, fries or twice cooked chips (V, VE)	£18.95



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