

Lunch & Dinner Menu

Bar Nibbles & Yorkshire Tapas

Great to share

Gordal green olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter	£6.95
York cold pressed extra virgin rapeseed oil, balsamic (V)	
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£7.50
Tandoori chicken strips, mint yoghurt (GF)	£8.50
<i>(may contain nuts)</i>	
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£6.50
Honey glazed pigs in blankets, homemade BBQ sauce	£7.95
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
Truffle 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 <i>(shell off)</i> tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	£11.95
Scottish fillet of smoked salmon, lemon gel pickled cucumber, horseradish aioli, caviar	£11.95
Italian burrata mozzarella, plum tomatoes roasted beetroot, rocket, beetroot coulis (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	£11.50

12" Stone Baked Pizza's

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

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

*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

Big Bowl Summer Salads

Chargrilled chicken Caesar, croutons, crispy onions Gran Padano, Caesar dressing <i>(no anchovies)</i> (GF)	£19.95
Hot smoked mackerel, rocket, romaine, sliced new potatoes beetroot, herb vinegarette (GF)	£19.95
Vegan Greek salad, feta cheese, green beans, olives cherry tomatoes, new potatoes, oregano & lemon dressing (VE, GF)	£18.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£18.50
Fresh gnocchi, roasted Mediterranean ratatouille Gran Padano (V)	£18.95
"Redefined Meat" 8 oz Vegan steak frites chargrilled mushroom, plum tomato. house fries (V, VE, GF)	£24.95

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 Sea

Smoked haddock & garden pea risotto, crispy onions gran Padano (GF)	£19.95
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

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
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 cavolo nero, mint gravy (GF) <i>(please allow a minimum of 20 minutes)</i>	£26.95

Chargrilled Skewers

Served on warm flat bread with seasonal salad

Chargrilled halloumi & vegetable skewer, pesto (V, GFA)	£19.95
Chargrilled tandoori spiced chicken skewer, mango chutney mint yoghurt (GFA)	£21.95
Loin of swordfish & tiger prawn skewer sweet chilli sauce (GFA)	£22.95
Spicy lamb kofta, minted yoghurt (GFA)	£21.95

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
Battered onion rings (V)	£4.50	Buttered mash (V)	£4.50
Buttered seasonal vegetables (V)	£4.50	Peppercorn sauce (V)	£4.25
Garlic French beans (V, GF)	£4.50	Mushroom sauce (V)	£4.25
Homemade coleslaw (GF, V)	£2.95	Blue cheese sauce (V)	£4.25

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. 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	£19.95
10oz Yorkshire gammon steak & fresh pineapple	£19.95
Add a green peppercorn, blue cheese, or mushroom sauce	£4.25
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"	£19.95
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	
<i>Upgrade to parmesan truffle fries for an extra</i>	£1.50
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 or twice cooked chips	
<i>Upgrade to parmesan truffle fries for an extra</i>	£1.50
The Inn "Hogger Burger"	
8oz Pork & apple patty, smoked cheese, gem lettuce, tomato BBQ sauce, served on a brioche bun, house fries or twice cooked chips	£21.95
<i>Upgrade to parmesan truffle fries for an extra</i>	£1.50
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.

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Desserts, Coffee & After Dinner Drinks

Desserts

Eton mess, meringue, fresh raspberries, fruit compote Chantilly cream	£8.95
Crème brûlée, mixed berry compote shortbread (V, GFA)	£8.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£9.50
Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£9.50
Lemon curd cheesecake, lemon curd ice cream (V)	£8.95
Very berry & apple crumble tart vanilla custard (V)	£8.50
Belgian chocolate tart, chopped roasted nuts plant based salted caramel ice cream (V, VE, DF)	£8.95
Trio of local Yorvale ice cream (V, GFA) <i>Vegan options available</i>	£7.50
Affogato, local Yorvale vanilla pod ice cream espresso shot	£5.95
Sharing dessert platter A selection of sweet treats & desserts for two to share	£18.95
Cheese plate (1 cheese)	£9.50
Cheese board (3 cheeses) seedless grapes, celery, Yorkshire chutney, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	£13.50

For lovers of ice cream, please ask a team member to see our ice cream and sundaes menu (V, GF, VE options available)

After Dinner Drinks

'Espresso Martini' (Alcohol free available)	£9.95
Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	
'Choconut Espresso Martini'	£10.95
Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup	
'Rum Old Fashioned'	£10.95
Yorkshire Fairfax Golden Rum, demerara syrup, Angostura Bitters	
'Cherry Sour' (Alcohol free available)	£10.95
Cherry Heering Liqueur, Bacardi Quatro, raspberry syrup, lemon juice, Griottines morello cherries	
'Amaretto Sour'	£10.50
Disaronno Amaretto, lemon juice, Angostura Bitters	
'Whisky Sour'	£10.50
Scotch Whisky, lemon juice, sugar syrup, Angostura Bitters	

Cheese Card

Snowdonia Black Bomber: A rich, full cheddar with a decadent, smooth, creamy flavour, which started life in the rolling hills and valleys of Wales. Sculpted by the landscape, the first bite gives a rich cheddar flavour that flows across the palate to leave you with a moreish tang. **Bronze winner at the World Cheese Awards**

Endeavour: A double cream cow's milk cheese, mould ripened & double washed in Masons Yorkshire tea gin. The cheese is matured for 4 weeks. This cheese is highly sought after, with only a small number made every week. **Gold & Silver award winner at the World Cheese Awards**

Duke of Wellington: The Yorkshire French cheese! Originally produced to celebrate the Queen's Golden Jubilee and the Tour de France in Yorkshire. Creamy, complex, fruity and soft.

Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto	£9.95
Fresh cream floater coffee	£6.50
Cointreau or Baileys hot chocolate topped with fresh cream	£9.95

Coffee, Tea & Hot Beverages

Locally roasted 'award winning Leodis deli blend' Coffee

Americano	£3.95	Cappuccino	£4.25
Latte	£4.25	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95



Ordering dessert?
Don't forget your 4-legged friends. Get tails wagging with a delicious dog-friendly Pawvale ice cream pot.
Available in tantalising lamb or chicken flavours.

£3.00