

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
Deep fried duck gyoza (4), ribbon cucumber, hoi sin sauce	£8.50
Whipped feta & cream cheese, spicy hot honey dip	£7.95
flatbread (V)	

Starters

Chef's homemade soup (V, VE) warm bread & butter	£7.50
<i>Genius seeded bread bun available</i>	
Homemade pork & Doreen's black pudding scotch egg	£10.95
baby gem lettuce, mustard aioli	
Truffle butter crusted chicken liver parfait	£10.95
crusty bread, stout onion jam	
Baked French camembert, toasted walnuts, confit garlic	£13.95
red onion marmalade, crostini (GFA) <i>(ideal for two to share)</i>	
Half dozen black tiger prawns <i>(shell off)</i>	£11.95
tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	
Scottish fillet of smoked salmon, lemon gel	£11.95
pickled cucumber, horseradish aioli, caviar	
Italian burrata mozzarella, plum tomatoes	£9.95
roasted beetroot, rocket, beetroot coulis (V, GF)	
Half dozen grilled queen scallops, garlic & parsley butter	£12.95
warm bread <i>(Genius seeded bread bun available)</i>	
½ kg "Mussels Mariniere", warm bread (GFA)	£12.95
Chargrilled watermelon, feta & olive salad	£9.95
olive oil & sherry vinegarette (V)	

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, wholemeal or Genius seeded bun)

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, wholemeal or Genius seeded bun)

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

Big Bowl Summer Salads

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

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas	£18.50
baby onions, white wine & cream sauce (V)	
Fresh gnocchi, roasted Mediterranean ratatouille	£18.95
Gran Padano (V)	

Allergen Information: GF & GFA dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces. Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free

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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	£19.95
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

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 (V, GF)	£3.95	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)	£35.95
8oz Signature rump steak (35 day dry aged) <i>(best served medium rare)</i>	£27.95
12oz Lamb Barnsley chop <i>(served pink)</i>	£25.95
7oz Chicken breast	£20.95
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 rump 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 "Frito Misto Platter" Butterflied breaded prawns, seafood salad, smoked salmon, crayfish tails, breaded whitebait, grilled queen scallops

The Inn Burgers

The Inn "Phoenix Burger" £19.95
7oz chargrilled chicken breast marinated in smokey Piri Piri, grilled chorizo, Monterrey Jack cheese, served on a brioche bun with garlic & herb mayo, fries or twice cooked chips
Upgrade to parmesan truffle fries for an extra £1.50

The Inn "Signature Burger" £21.95
8oz Aberdeen Angus ground steak & bone marrow patty gem lettuce, tomato, stout onions, Monterrey Jack cheese, served on a brioche bun with white truffle mayo, fries or twice cooked chips
Upgrade to parmesan truffle fries for an extra £1.50

The Inn "Hogger Burger"
8oz Pork & apple patty, Monterrey Jack cheese, gem lettuce £21.95
tomato, BBQ sauce, served on a brioche bun, with house fries or twice cooked chips
Upgrade to parmesan truffle fries for an extra £1.50

The Inn "Spicy Bhaji Burger"
Homemade curry spiced onion patty, lettuce, tomato £18.95
vegan mayo, mango chutney, fries or twice cooked chips (V, VE)

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