

Festive Lunch & Dinner Menu

Bar Nibbles & Small Plates

Great to share

Gordal green olives (V, VE, GF)	£5.50
Warm breads, Yorkshire butter York cold pressed extra virgin rapeseed oil, balsamic (V)	£7.50
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Tandoori chicken strips, mint yoghurt (GF) <i>(may contain nuts)</i>	£8.95
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£6.95
Deep fried duck gyoza (4), Asian slaw, hoi sin sauce	£9.25
Whipped feta & cream cheese, Annabelle's honey flatbread (V)	£8.50
Deep fried crispy battered Brussel sprouts cranberry & Thai sweet chilli dipping sauce (V)	£7.95

Starters

Chef's homemade soup (V, VE) warm bread & butter <i>(Genius seeded bread bun available)</i>	£7.95
Homemade pork & Doreen's black pudding scotch egg baby gem lettuce, mustard aioli	£11.50
Ballotine of confit duck, Parma ham & ham hock Cumberland sauce, pickled balsamic onions, crostini (GFA)	£11.50
Classic French onion soup <i>(made with beef stock)</i> melted cheese croute, warm bread	£11.25
Deep fried breaded camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)	£11.95
Half dozen black tiger prawns <i>(shell off)</i> tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	£12.50
Roulade of Scottish gravadlax, dill & crayfish cream cheese pickled cucumber, lemon gel, horseradish aioli (GF)	£12.95
Italian burrata mozzarella, plum tomatoes roasted beetroot, rocket, beetroot coulis (V, GF)	£10.95
Half dozen grilled queen scallops, garlic & parsley butter warm bread <i>(Genius seeded bread bun available)</i>	£12.95

12" Stone Baked Pizza's

Margarita Plum tomato sauce, bocconcini mozzarella, cheddar mozzarella, cherry tomatoes (V)	£15.95
The Inn 'Festive meat feast' Plum tomato sauce, bocconcini mozzarella, cheddar pepperoni, turkey, pigs in blankets, chestnut stuffing	£18.95
Yorkshire pepperoni Plum tomato sauce, bocconcini mozzarella, cheddar Yorkshire pepperoni	£17.95

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 turkey breast, chestnut, sage & onion stuffing cranberry sauce	£12.50
Roast Wensleydale gammon ham, salad, English mustard	£12.50
Crayfish tails, Marie rose sauce, lettuce, cucumber	£12.95
Sliced mature Cheddar, salad, tomato pickle (V)	£11.25
BLT - smoked bacon, lettuce, tomato & mayonnaise	£12.95

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	£13.95
Roasted turkey breast, chestnut, sage & onion stuffing cranberry sauce, red wine gravy dipping pot	£13.95
Topside of Yorkshire Beef, horseradish red wine gravy dipping pot	£13.95
Roasted pepper & halloumi, pesto (V, GFA)	£12.95
'Fish Butty', battered East Coast haddock homemade tartare sauce	£12.95

Giant Yorkshire Puddings

Served with creamy mashed potato & buttered seasonal vegetables

Roasted turkey breast, pig in blanket chestnut, sage & onion stuffing, turkey gravy	£19.95
Roasted loin of Yorkshire pork, sage & onion stuffing, red wine gravy	£20.95
Braised Yorkshire reared steak & ale stew	£22.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£18.95
Homemade roasted chestnut mushroom & braised leek pie shortcrust pastry, sauté potatoes, Autumn greens & Brussel sprouts, meat free herbed gravy (VE, V, DF) <i>(cooked to order, please allow over 20 minutes)</i>	£19.95
Rigatoni pasta, ratatouille of Mediterranean vegetables fresh basil pesto, Gran Padano (V)	£18.95

The Inn "Plant Based Cheeseburger"

8oz plant-based patty, lettuce & tomato, vegan mayo, caramelised red onion, vegan cheese (V, VE, GFA)	£18.95
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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

Lunch & Dinner Menu

Locally Sourced Seasonal Game

Our game birds are personally selected, and hand delivered from our local supplier R&J Finest Farmers and Butchers based 12 miles away in Kirkby Malzeard, Ripon

Pan roasted whole local partridge, fondant potato sage & red onion stuffing, garlic buttered French Beans forestiere sauce (GFA)	£26.95
Pan seared 8oz Yorkshire venison haunch steak <i>(served pink)</i> dauphinoise potatoes, wilted cavolo nero, roasted shallot, green peppercorn sauce (GF)	£28.95

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	£22.95

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>	£23.95
Roast breast of corn-fed chicken, cauliflower cheese puree fondant potatoes, garden peas, edamame beans, pan juices (GF)	£21.95
Chargrilled tandoori spiced chicken skewer, flatbread mango chutney, mint yoghurt (GFA)	£21.95
7 hour slow braised Madras curried Yorkshire lamb shank saffron & pea basmati rice, mango chutney, mint yoghurt	£28.95

Side Dishes

Twice cooked chips (V)	£5.50	Skinny fries (V)	£5.50
Parmesan truffle fries (V)	£6.95	Cajun onion rings (V)	£5.50
Battered onion rings (V)	£5.50	Buttered mash (V)	£5.25
Buttered seasonal vegetables (V)	£5.25	Peppercorn sauce (V)	£4.50
Garlic French beans (V, GF)	£5.25	Mushroom sauce (V)	£4.50
Homemade coleslaw (GF, V)	£3.95	Blue cheese sauce (V)	£4.50

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)	£37.95
8oz Signature rump steak (35 day dry aged) <i>(best served medium rare)</i>	£29.95
12oz Lamb Barnsley chop <i>(served pink)</i>	£27.95
7oz Chicken breast	£21.95
10oz Yorkshire bacon loin steak & fresh pineapple	£21.95
Add a green peppercorn, blue cheese, or mushroom sauce	£4.50
Upgrade to parmesan truffle fries	£1.50

The Inn Sharing Platter – £57.95

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
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The Inn Burgers

The Inn “Signature Burger”	£22.95
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 “Festive Gobbler”	£20.95
Breaded turkey breast escalope, gem lettuce, beef tomato, Monterrey Jack cheese, cranberry mayo, served on a brioche bun with house fries or twice cooked chips	
Upgrade to parmesan truffle fries for an extra	£1.50

The Inn “Festive Hogger Burger”	£21.95
8oz wild boar patty, gem lettuce, beef tomato, Monterrey Jack cheese, crispy chilli & cranberry relish, served on a brioche bun, with house fries or twice cooked chips	
Upgrade to parmesan truffle fries for an extra	£1.50

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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Festive Desserts, Coffee & After Dinner Drinks

Desserts

Traditional Christmas pudding, brandy custard (GFA)	£8.95
Crème brûlée, mulled wine berry compote shortbread (V, GFA)	£9.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£9.95
Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£9.95
Ferrero Rocher & mascarpone cheesecake (V) Belgian chocolate sauce	£9.50
Homemade steamed jam roly poly vanilla custard (V)	£9.50
Glazed lemon tart strawberry & yuzu Yorvale ice cream (V, VE, DF, GF)	£9.50
Pear & sweet ginger crumble tart, vanilla custard (V)	£9.50
Trio of local Yorvale ice cream & sorbets (Please ask for today's selection) (Vegan available, DFA)	£7.95
Affogato, local Yorvale vanilla pod ice cream espresso shot	£6.50
Cheese plate (1 cheese)	£9.50
Cheese board (3 cheeses)	£13.50
seedless grapes, celery, Yorkshire chutney, biscuits (GFA, V) Please see our cheese card for selections 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

Keen's Cheddar: The Keen family have been making unpasteurised Keens Cheddar since moving to Moorhayes Farm in 1899. Keen's Cheddar is a tangy, extra mature **unpasteurised** Cheddar cheese, which wakes up even the drabest of cheese boards.

Dozmary Camembert: A bold soft cheese inspired by the wild beauty and legend of Bodmin Moor. Named after the mystical Dozmary Pool said to be the resting place of King Arthur's Excalibur, it carries the same sense of drama and heritage. Dozmary is oozy, buttery and bursting with character. **Supreme Champion in the speciality class at ICDA. Supreme Champion at Cheshire show**

Yorkshire Blue: Award winning Yorkshire blue is a mild and creamy cheese, made by Shepherds Purse. A great introduction to blue cheese, it uses the very best Yorkshire cow's milk. Yorkshire blue is handmade and matured over 8 weeks and turned by hand to help create the lovely blue veining and smooth creamy texture.

Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua,	£9.95
Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto	
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