

Lunch & Dinner Menu

Bar Nibbles & Yorkshire Tapas

Great to share

Spiced Gordal picante olives (V, VE, GF)	£5.50
Warm breads, Yorkshire butter	£7.50
York cold pressed extra virgin rapeseed oil, balsamic (V)	
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Tandoori chicken strips, mint yoghurt (GF)	£8.95
<i>(may contain nuts)</i>	
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
Salt & pepper pork rinds, apple sauce	£8.50

Starters

Chef's homemade soup (V, VE) warm bread & butter (GFA)	£7.95
Homemade pork & Doreen's black pudding scotch egg baby gem lettuce, mustard aioli	£11.50
Truffle butter crusted chicken liver parfait crusty bread, plum & apple chutney	£11.50
Classic French onion soup <i>(made with beef stock)</i> melted cheese croute, warm bread	£11.25
Baked French camembert, confit garlic, red onion marmalade crostini (GFA) <i>(ideal for two to share)</i>	£15.25
Half dozen black tiger prawns <i>(shell off)</i> tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	£12.50
Kinglas fillet of Scottish salmon, 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 (GFA)	£12.95

12" Stone Baked Pizza's

Margarita	£15.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese, mozzarella, cherry tomatoes (V)	
The Inn 'Chicken Inferno'	£18.95
Sriracha spiced chicken breast, plum tomato sauce, sliced peppers, red onion, crispy smoked chillies, bocconcini mozzarella, cheddar cheese	
Yorkshire pepperoni	£17.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese 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	£12.95
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, wholemeal or Genius seeded bun)

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£13.95
Herb roasted gammon, sage & onion stuffing red wine gravy dipping pot	£13.95
Topside of Yorkshire beef, horseradish red wine gravy dipping pot	£13.95
Roasted pepper & halloumi, pesto (V)	£12.95
'Fish Butty', battered East Coast haddock homemade tartare sauce	£12.95

Hot Roast Sandwich Served in a Yorkshire Pudding Wrap

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

Served with a hearty shot of soup and smattering of twice cooked chips

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£14.95
Herb roasted gammon, sage & onion stuffing red wine gravy dipping pot	£14.95
Topside of Yorkshire beef, horseradish red wine gravy dipping pot	£14.95

Giant Yorkshire Puddings

Served with creamy mashed potato & buttered seasonal greens

Local farmhouse Yorkshire pork sausages, onion gravy (VA)	£19.95
Roasted loin of Yorkshire pork, sage & onion stuffing, red wine gravy	£20.95
Braised Yorkshire reared steak & ale stew	£22.95

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

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, seasonal greens, meat free herbed gravy (VE, V, DF) £19.95
(cooked to order, please allow over 20 minutes)

Bangers & mash, grilled quorn sausages, buttered kale creamed mash potatoes, meat free onion gravy (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

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

Chargrilled swordfish Niçoise salad, sun blushed tomatoes, French beans, soft boiled egg, house dressing (GF) £20.95

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie creamed mash potatoes, mixed seasonal greens, red wine gravy (cooked to order, please allow over 20 minutes) £23.95

Pan seared 8oz Yorkshire venison haunch steak (served pink) £28.95 dauphinoise potatoes, wilted cavolo nero, roasted shallot, green peppercorn sauce (GF)

Roast breast of corn-fed chicken, cauliflower cheese puree £21.95 fondant potatoes, garden peas, edamame beans, pan juices (GF)

Pan roasted rump of Yorkshire lamb, dauphinoise potatoes roasted confit shallot, wilted cavolo nero, redcurrant jus (GF) £27.95

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 £24.95

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

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) (GF) £37.95

8oz Signature rump steak (35 day dry aged) (GF) £29.95
(best served medium rare)

12oz Lamb Barnsley chop (GF) £27.95
(served pink)

7oz Chicken breast (GF) £21.95

10oz Yorkshire bacon loin steak & fresh pineapple (GF) £21.95

Add green peppercorn (GF), blue cheese (GF) £4.50
or mushroom sauce (GF)

Upgrade to parmesan truffle fries £1.50

The Inn Burgers

Each burger is sourced from Yorkshire, chargrilled, and served in a brioche bun, with gem lettuce & beef tomato, portion of coleslaw & choice of house fries or twice cooked chips

The Inn "Phoenix Burger" £20.95

7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, Monterrey Jack cheese, garlic & herb mayo

The Inn "Signature Burger" £22.95

8oz Aberdeen Angus ground steak & bone marrow patty Monterrey Jack cheese, white truffle mayo

The Inn "Hogger Burger" £22.95

8oz pork & apple patty, grilled Wensleydale bacon, Monterrey Jack cheese, crispy smoked chillies, garlic & herb mayo

The Inn "Blue Stag Burger" £23.95

8oz local ground Yorkshire venison patty, Yorkshire blue cheese, red onion marmalade

Upgrade any burger to parmesan truffle fries £1.50

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

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Desserts, Coffee & After Dinner Drinks

Desserts

Homemade steamed jam roly poly, strawberry jam sauce vanilla custard (V)	£9.50
Homemade Biscoff & mascarpone cheesecake lotus biscuit (V)	£9.50
Crème brûlée, mixed 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
Pear & sweet ginger crumble tart, vanilla custard (V)	£9.50
Belgian chocolate tart, chopped roasted nuts plant based salted caramel ice cream (V, VE, DF)	£9.50
Trio of local Yorvale ice cream & sorbets <i>(Please ask for today's selection)</i> (Vegan available, DFA)	£7.95
Affogato, local Yorvale vanilla pod ice cream Amaretti crumb, espresso shot (DFA, GFA)	£6.50
Glazed lemon tart local Yorvale strawberry ice cream (V, GF)	£9.50
Cheese plate <i>(1 cheese)</i>	£9.50
Cheese board <i>(3 cheeses)</i>	£13.50
seedless grapes, chutney, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	

After Dinner Drinks

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

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