

## Lunch & Dinner Menu

### Bar Nibbles & Yorkshire Tapas

*3 to 4 dishes are great to share*

Spiced Gordal picante olives (V, VE, GF)	£5.95
Warm breads, Yorkshire butter	£8.50
York cold pressed extra virgin rapeseed oil, balsamic (V)	
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Fajita spiced chicken strips, guacamole (GF)	£9.50
<i>(may contain nuts)</i>	
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£7.50
Deep fried duck gyoza (4), Asian slaw, hoi sin sauce	£9.25
Crispy halloumi, hot honey, watercress (V)	£8.95
Deep fried flour tortilla, garlic salt, lime mayonnaise (V)	£8.95

### Starters

Chef's homemade soup (V, VE) warm bread & butter (GFA)	£8.95
Homemade pork & chorizo scotch egg, baby gem lettuce	£11.50
Smoked paprika & garlic aioli	
Truffle butter crusted chicken liver parfait	£11.50
crusty bread, plum & apple chutney	
Lamb kofta pitta bread, minced Yorkshire lamb kofta,	£11.95
garlic glazed pitta bread, houmous, corn & black bean salsa	
Baked French camembert, confit garlic, red onion marmalade	£15.25
crostini (GFA) <i>(ideal for two to share)</i>	
Half dozen black tiger prawns <i>(shell off)</i>	£12.95
tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	
Roulade of Scottish salmon, crayfish tails, dill & cream cheese	£12.95
pickled shallot, avruga caviar, wild garlic oil	
Italian burrata mozzarella, plum tomatoes	£11.50
roasted beetroot, rocket, beetroot coulis (V, GF)	
Half dozen grilled queen scallops, garlic & parsley butter	£12.95
warm bread (GFA)	
½ kilo moules marinière	£14.95
white wine, garlic & shallot cream sauce, warm foccacia	

### 12" Stone Baked Pizza's

<b>Margarita</b>	£15.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese,	
mozzarella, cherry tomatoes (V)	
<b>The Inn 'Chicken Inferno'</b>	£18.95
Sriracha spiced chicken breast, plum tomato sauce, sliced peppers, red	
onion, crispy smoked chillies, bocconcini mozzarella, cheddar cheese	
<b>Yorkshire pepperoni</b>	£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	£13.95
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)	£11.95
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	£14.50
apple sauce, red wine gravy dipping pot	
Herb roasted gammon, sage & onion stuffing	£14.50
red wine gravy dipping pot	
Topside of Yorkshire beef, horseradish	£14.95
red wine gravy dipping pot	
Roasted pepper & halloumi, pesto (V)	£13.50
'Fish Butty', battered East Coast haddock	£13.95
homemade tartare sauce	

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

### Chargrilled Skewers

*Served on warm flat bread with seasonal house salad*

Chargrilled halloumi & red pepper skewer, pesto (V, GFA)	£20.95
Chargrilled fajita spiced belly pork skewer, guacamole,	£22.95
tomato salsa (GFA)	
Loin of swordfish & tiger prawn skewer	£24.95
sweet chilli sauce (GFA)	
Chargrilled tandoori spiced chicken skewer, mango chutney	£22.95
mint yoghurt (GFA)	

**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)	£19.95
Homemade roasted chestnut mushroom & braised leek pie shortcrust pastry, sauté potatoes, seasonal greens meat free herbed gravy (VE, V, DF) <i>(cooked to order, please allow over 20 minutes)</i>	£21.95
Bangers & mash, grilled quorn sausages, buttered kale creamed mash potatoes, meat free onion gravy (V)	£19.95
<b>The Inn "Plant Based Cheeseburger"</b> 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)	£20.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£20.95
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	£23.95
Chargrilled swordfish Niçoise salad, sun blushed tomatoes, French beans, soft boiled egg, house dressing (GF)	£21.95
Kilo pot of moules marinière, warm focaccia white wine, shallot & cream sauce	£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>	£24.95
Chilli – maple glazed belly pork rib, house fries, coleslaw Asian inspired salad	£23.95
Pan roasted rump of Yorkshire lamb, dauphinoise potatoes roasted confit shallot, wilted cavolo nero, redcurrant jus (GF)	£28.95
Giant Yorkshire pudding, roasted loin of Yorkshire pork sage & onion stuffing, creamy mashed potato, buttered seasonal vegetables, red wine gravy	£21.95
Crispy chicken Caesar salad, soft boiled egg parmesan croutons, Caesar dressing <i>(no anchovies)</i>	£22.95

### The Inn Sharing Platter – £59.95

The Inn "Steak Platter" Two chargrilled 8oz signature rump steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce

### The Inn Fondue Sharing Platter – £68.95

The Inn "Fondue Steak Platter" Two chargrilled 8oz signature rump steaks, whole baked French camembert, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket

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) <i>(best served medium rare)</i>	£29.95
12oz Lamb Barnsley chop (GF) <i>(served pink)</i>	£27.95
7oz Chicken breast (GF)	£21.95
10oz Yorkshire bacon loin steak & fresh pineapple (GF)	£21.95
Add green peppercorn (GF), blue cheese (GF) or mushroom sauce (GF)	£4.50
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*

<b>The Inn "Phoenix Burger"</b> 7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, Monterrey Jack cheese, garlic & herb mayo	£21.95
<b>The Inn "Signature Burger"</b> 8oz Aberdeen Angus ground steak & bone marrow patty Monterrey Jack cheese, white truffle mayo	£23.95
<b>The Inn "Hogger Burger"</b> 8oz pork & apple patty, grilled Wensleydale bacon, Monterrey Jack cheese, crispy smoked chillies, garlic & herb mayo	£22.95
<b>The Inn "Hot Honey Chicken Burger"</b> 7oz chargrilled chicken breast, grilled pineapple, Monterrey Jack cheese, bacon jam	£22.95
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 lemon curd & mascarpone cheesecake crushed meringue (V)	£9.50
Crème brûlée, mixed berry compote shortbread (V, GFA)	£9.25
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)	£9.25
Homemade raspberry trifle, boudoir biscuit white chocolate curl	£9.95
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
Local Yorkshire rhubarb ice cream sundae, Chantilly cream chopped nuts, maraschino cherry	£9.50
Cheese plate (1 cheese)	£9.50
Cheese board (3 cheeses) seedless grapes, chutney, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	£13.50

### After Dinner Drinks

<b>Yorkshire 'Cold Brew' Espresso Martini (AF)</b> Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	£9.95
<b>Yorkshire 'Cold Brew' Choconut Espresso Martini</b> Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup	£10.95
<b>'Rum Old Fashioned'</b> Yorkshire Fairfax Golden Rum, demerara syrup, Angostura Bitters	£10.95
<b>'Cherry Sour' (AF)</b> Cherry Heering Liqueur, Bacardi Quatro, raspberry syrup, lemon juice, Griottines morello cherries	£10.95
<b>'Amaretto Sour'</b> Disaronno Amaretto, lemon juice, Angostura Bitters	£10.50
<b>'Whisky Sour'</b> Scotch Whisky, lemon juice, sugar syrup, Angostura Bitters <i>(AF) - Alcohol free available</i>	£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, 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 (Milk, Oat or Soya)	£4.95	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25

Hot or iced Gingerbread, Pumpkin spiced or Vanilla latte (Milk, Oat or Soya) £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