



NIBBLES

Freshly baked Farmhouse breads, butter, aged balsamic, Yorkshire rapeseed oil	3.75
Our marinated mixed olives	3.75

APPETISERS

Freshly prepared soup of the day, with crusty bread	6.50
Slow cooked ham hock terrine, caramelised onion, rhubarb chutney, toasted sourdough	8.25
Pan seared smoked haddock and prawn fishcake, buttered spinach, grain mustard, beurré blanc	7.50
Grilled Lowna Dairy goats cheese salad, pickled apple, walnut, pomegranate, crispy kale	7.50
Crispy duck and watercress salad, hoisin sauce, toasted sesame seeds, daikon, coriander	8.50 16.00
Baked mac 'n' cheese, wild mushrooms, smoked bacon, tarragon	6.75

CHAR-GRILL

All grills are served with wild mushroom marmalade, confit of tomato, fries, watercress and a sauce of your choice.

8oz sirloin - 28 day aged British beef	24.95
8oz rib eye - 28 day aged British beef	24.95
7oz butterfly chicken breast	16.95

SAUCES - Béarnaise, Peppercorn or Red wine sauce

MAINS

"Our" fish pie - king prawn, scallops and smoked haddock - white wine sauce, creamy mash topped with Gruyère cheese	16.95
Middletons' burger - 8oz burger, Fountains Gold Cheddar, burger sauce, baby gem, red onion, beef tomato, fries <i>add crispy bacon</i>	13.95 1.00
Maple glazed belly pork, caramelised apple purée, charred broccoli, fondant potato, red wine jus	15.50
Confit of duck leg, braised lentil cassoulet, dauphinois potato, red wine jus	16.00
Thwaites ale battered fish - please ask for today's catch - hand cut chips, minted crushed peas, tartare sauce, lemon	13.95
Golden beetroot risotto, salt baked beetroot, goats cheese, pea-shoots	13.50
Baked wild mushroom and ricotta gnocchi, tarragon cream, spinach, parmesan V <i>add char-grilled chicken</i>	12.95 2.50
Slow braised venison bourguignon, creamy mash, roasted chantenay carrots	16.95

SIDE ORDERS

French fries	Green salad with vinaigrette
Buttered seasonal greens	Sea salted hand cut chips
Beer battered onion rings	all at 3.50

FOR AFTERS

Caramelised pear and apple crumble, vanilla custard	6.95
Sticky toffee pudding, butterscotch sauce, caramel honeycomb ice cream	6.75
Glazed vanilla crème brûlée, berry compote, shortbread biscuit	6.95
Chocolate brownie, sweet butternut squash purée, honeycomb, double chocolate ice cream	6.95

Selection of British cheeses with artisan biscuits, rhubarb chutney and grapes - please ask for today's cheeses 8.95

CAN'T QUITE MANAGE A FULL DESSERT?

Try a taster portion of our sticky toffee pudding with your choice of tea or coffee 6.95

Selection of Yorvale ice creams - your choice from; Double chocolate, bourbon vanilla, strawberry, English butter toffee or caramel honeycomb 5.95 per scoop 2.00