



## NIBBLES

Black pudding bon bons, smoked onion mayonnaise	4
Freshly baked bread, butter, aged balsamic and Yorkshire extra virgin rapeseed oil, confit garlic	4
Our marinated mixed olives V	4
Yorkshire fettle cheese and pea croquettes, smoked onion mayonnaise V	4.5

## APPETISERS

Freshly prepared soup of the day, homemade bread	6
Chicken liver parfait, Yorkshire chutney, toasted sourdough	7.5
Duck salad - shredded confit duck leg, daikon, watercress, po sauce, toasted sesame seeds	Starter 8 Main 14
Panzanella and Ribblesdale Yorkshire goats cheese salad, sweet peppers, sun blushed tomatoes, croutons, red onion V	Starter 7.5 Main 13
Beetroot salmon gravlax, rocket, pickled vegetable salad	8

## CHAR-GRILL

All grill dishes served with confit tomato, fries, and dressed watercress

8oz sirloin (28 day aged British beef)	25	8oz rib eye (28 day aged British beef)	24	Butterfly chicken breast	14
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## SAUCES

Peppercorn	Red wine	Yorkshire blue cheese	2.75
Middletons burger, toasted brioche bun, grilled cheese, burger sauce, baby gem, tomato, beef tomato, red onion, fries	14	Spiced five bean burger, toasted brioche bun, lime yoghurt, baby gem, tomato, red onion, fries	14
Add bacon	15		

## MAINS

Pan fried hake, Yorkshire fettle and pea croquettes, lemon butter sauce	20
Garlic and rosemary roasted lamb rump, minted new potatoes, onion purée, crisp kale, red wine jus	21
Creamy chicken pie, chicken thighs, bacon leeks and kale in a rich creamy sauce, broccoli	14
Duck 'shepherd's' pie, confit duck leg in a rich red wine sauce, leeks, carrots, creamy mash	14.50

Thwaites Gold ale battered haddock, hand cut chips, mushy peas, tartare sauce, and lemon	14.95
Homemade tagliatelle, wild mushrooms, spinach in a creamy tarragon sauce with parmesan cheese	13
Add char-grilled chicken	16.5
Homemade pie of the week - ask your server for this weeks special	14.5

## SIDE ORDERS

French fries	
Creamy mash potato	
Buttered seasonal greens	
Beer battered onion rings	
Sea salt hand cut chips	
Sweet potato fries	
Rocket and parmesan salad with balsamic glaze	All 3.5

## FOR AFTERS

Rich chocolate and orange fondant, chocolate (Celebrating the heritage of our Joseph Terry Chocolate and Orange Cottages) orange ice cream	7
Knickerbocker glory, vanilla bean ice cream, seasonal berries, cream	7.5
Yorkshire egg custard tart, homemade raspberry sorbet	8
Classic homemade sticky toffee pudding, butterscotch sauce, vanilla bean ice cream	7.50

Eton mess, homemade meringue, Chantilly cream, seasonal berries	7.50
Selection of Artisan Yorkshire ice cream. Vanilla bean, double chocolate chip, strawberry, rhubarb or caramel honeycomb	Per scoop 2.50 3 scoops for 6

Yorkshire cheese, artisan biscuits, chutney, grapes, celery. Please ask your server for today's selection.		
1 cheese 3.95	3 cheeses 7.95	Selection of all 9.95