À LA CARTE

Snacks

Gordal Olives (DF, GF, V)	6
Local Pork Chipolatas, Prune Purée (DF, GF)	8
Seeded Sourdough, Wensleydale Bywater Butter (V, VE*)	8

Starters

Caramelised Leek & Potato Soup, Braised Leeks, Crispy Shallot, Chive Oil (GF, VE)	11
Confit Garden Beetroots, Pear, Beetroot Chutney, Yellison Goat's Curd, Crispy Buckwheat (GF, VE*)	14
Dalesend Cheddar & Onion Beignets, Roast Cauliflower Purée, Spiced Tomato Chutney (GF, V)	14
Gin-Cured Sea Trout, Horseradish Cream, Apple, Fennel (DF*, GF)	16
Waterford Farm Pork Scotch Egg, Sage, Rhubarb Brown Sauce (DF, GF)	18
Chicken Liver & Port Parfait, Pickled Vegetables, Garden Herb Oil, Sourdough Toast (GF*)	18
Prawn Cocktail, Marie Rose Sauce, Crevettes & Gem Lettuce, Wholemeal Bread (DF, GF*)	19
Seared Shetland Scallops, Celeriac, Sea Herbs, Potato, Verjus Cream (GF)	24

Main Courses

Maple & Miso-Glazed Pumpkin, Chestnut & Sage Risotto, Pumpkin Seed, Salsa Verde, Toasted Yeast (GF, VE)	26
Salt-Aged Belly Pork, Hispi & Chorizo Choucroute, Cider-Glazed Pork Cheek, Pommery Mustard (GF, DF*)	36
Red Wine Braised Ox Cheek, Roast Garlic Mash, Pancetta, Onion Jus (GF, DF*)	38
Halibut Forestière, Wild Mushrooms, Potato Rösti, Smoked Garlic & Cep Cream (GF)	42

Classics

'GFC' - Buttermilk Chicken Burger, Ranch Mayo, Brioche Bun, Pickled Cabbage, Baby Gem, Fries (GF*, VE*)	26
Yorkshire Coast Fish & Chips, Mushy Peas, Tartare, Curry Sauce (DF, GF*)	26
Sirloin Burger, Cheddar Cheese, Brioche Bun, Beef Tomato, Lettuce, Pickles, Burger Sauce, Fries (DF*, GF*, VE*)	28
North Sea Fish Pie, Mussels, Cheddar Mash, Greens (GF)	28
Yorkshire Steak & Hambleton Ale Pie, Buttered Mash, Seasonal Greens, Beef Gravy	29

From the Grill

All served with fries and seasonal salad

8oz Fillet (DF*, GF)	46	Whole Lobster *Grilled or Thermidor* (DF*, GF)	70
8oz Ribeye (DF*, GF)	40	10oz Gammon Chop, Glazed Pineapple (DF*, GF)	30
Hot Honey Rose Harissa Chicken, Tzatziki, Flatbread	29	Selection of Sauces (GF): Beef Gravy, Peppercorn, Béarnaise, Stilton	5

Sides

Each 7

Dripping Chips or Fries | Salt-Baked New Potatoes (GF)
Buttered Mash (GF) | Onion Rings | Buttered Greens (GF)
French Peas (GF) | Chargrilled Tenderstem Broccoli (GF)

Each 10

Pigs in Blankets (GF) | Truffle & Parmesan Fries (GF)
Creamed Hispi Cabbage & Parmesan-Herb Crumb (GF)
Truffled Mash (GF)

ALLERGENS & DIETARIES: GF - GLUTEN-FREE | DF - DAIRY-FREE | V - VEGETARIAN | VE - VEGAN | * - ADAPTABLE.
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIE INFORMATION.

A discretionary 10% service charge will be added to your bill.