



Lunch Menu

MAINS

BLACK SHEEP BATTERED HADDOCK WITH CHIPS 12.95
Our tartare sauce, mushy peas and optional curry powder dressing

SLOW COOKED SHOULDER OF LAMB £13.95
Pearl barley and pea broth, honey roast winter roots, lamb con-some and greens

SUPREME OF CHICKEN 12.50
Shallot mash and chasseur sauce

SIRLOIN OF YORKSHIRE BEEF 19.95
With triple cooked chips, Cafe de Paris butter, mushroom and tomatoes, wensleydale blue and watercress salad, port jus

PARSNIP AND CHESTNUT WELLINGTON 12.95
Lemon thyme infused whole roast shallots, warm pickled red cabbage

ROAST PUMPKIN WITH SAGE BUTTER, PUMPKIN GNOCCHI AND TOASTED PUMPKIN SEEDS 12.95
Wilted spinach and melting wensleydale cheese

SANDWICHES

Served on white or granary bread with side salad

YORK HAM, BLACK SHEEP PICKLE AND WATERCRESS 5.50

SMOKED SALMON AND CUCUMBER WITH CREAM CHEESE 6.50

GRATED SWALEDALE CHEESE WITH MAYONNAISE AND SUN BLUSH TOMATO, CHIVE AND PARSLEY 4.50

AVOCADO HUMMUS AND FENNEL SHAVINGS 5.50

CORONATION CHICKEN 6.50

SOUR DOUGH TOASTIE WITH YORK HAM, WENSLEYDALE BLUE AND PICKLED RED CABBAGE 6.50

TODAY'S FRESHLY MADE SEASONAL SOUP WITH TOASTED FOCACCIA AND BUTTERED CROUTON 5.50

SALADS

SLOW ROAST BEETROOTS WITH CHAR-GRILLED RED ONION PETALS, TRUFFLED GOATS CURD, WATERCRESS, HONEY AND MUSTARD DRESSING

SMALL 7.50 / LARGE 10.50

CORONATION CHICKEN SALAD WITH CONFIT CHICKEN LEG SPICED WITH GARAM MASALA, TOASTED ALMONDS, SWEET PICKLED APRICOT PUREE, DRESSED BABY GEM

SMALL 8.00 / LARGE 11.00

WHITBY CRAB WITH LEMON CREME FRAICHE AND SPRING ONION, BUTTERED CROUTON, APPLE AND FENNEL SHAVINGS

SMALL 8.00 / LARGE 14.00

DESSERTS

LIQUORICE BRULEE
With lemon shortbread
6.50

CHOCOLATE MARQUISE
With pistachio ice cream
6.50

ORCHARD CRUMBLE
Custard and vanilla ice cream
6.50

PARKIN
Caramel custard, apple compote
6.50

FRESH FRUIT SALAD
With elderflower cream
4.50

ICE CREAMS AND SORBETS
4.50

LOCAL CHEESE BOARD
8.95

Any food allergies? Please speak to a member of staff.