

MAIN MENU

[View Allergen Info](#)

SMALL PLATES (10)

Karaage Sticky Chicken

Japanese-inspired fried chicken, tossed in Korean BBQ sauce with toasted sesame seeds, red chilli and spring onion

£6.75

Crispy Battered Cod Goujons†

With tartare sauce and grilled lemon

£6.45

Battered Halloumi

With chilli jam, sour cream and pickled watermelon

£6.75

V

Vegetarian

Plant-based Nuggets

Impossible Nuggets, coated in your choice of Nashville hot sauce, Texan BBQ sauce or Korean BBQ sauce

£7.75

VG

Vegan

V

Vegetarian

Crispy Squid†

With spicy sweet chilli sauce, spring onion and grilled lemon

£6.75

Harissa Houmous and Flatbread

Smoked houmous with harissa, topped with seeds, served with toasted flatbread and roasted red peppers

£6.75

VG

Vegan

V

Vegetarian

Jerk Chicken Bao Buns

With Datties Soul Food Seasoned™ jerk rub and spicy jerk sauce

£7.75

Crispy Smashed Potatoes

Roasted and smashed new potatoes served with garlic aioli and topped with crispy Italian hard cheese

£6.75

V

Vegetarian

Pulled Beef Croquettes

With mustard mayo

£6.50

Honey & Mustard Sausages

Outdoor-bred Nidderdale pork chipolatas with a honey & English mustard glaze

£6.25

SHARERS (3)

Nachos

Spiced tortilla chips topped with nacho cheese sauce & Barber's 1833 Vintage Cheddar, smashed avocado, sour cream, salsa and jalapeños Add grilled chilli-glazed chicken breast

£10.95

V

Vegetarian

Chicken Wings

Chicken wings coated in your choice of Texan BBQ sauce, Nashville hot sauce, Korean BBQ sauce or spicy jerk sauce

£10.45

Trio of Fries

Fries with Korean BBQ sauce & sesame seeds, fries with garlic aioli & Italian hard cheese and sweet potato fries with Nashville hot sauce & jalapeños

£10.95

V

Vegetarian

BURGERS (3)

Cheese & Bacon Burger

6oz* aged beef patty with beechwood-smoked streaky bacon, Barber's 1833 Vintage Cheddar, coleslaw and lettuce, served in a seeded bun with house-seasoned fries, onion rings and house relish

£14.75

Beyond Meat® Burger

Beyond Meat® burger with smoky BBQ red onions, Violife vegan slice, coleslaw and lettuce, served in a seeded bun with house-seasoned fries and house relish

£13.95

VG

Vegan

V

Vegetarian

Katsu Chicken Burger

Buttermilk fried chicken breast and karaage chicken pieces, tossed in katsu curry sauce with coleslaw, lettuce, coriander, spring onion, and red chilli, served in a seeded bun with house-seasoned fries, onion rings, and house relish

£14.95

PUB CLASSICS (11)

Steak & Ale Pie

Award-winning slow-cooked steak & Ruddles Ale pie in shortcrust pastry with buttered mash or thick-cut chips, mushy or garden peas and merlot beef dripping gravy

£14.75

Fish & Chips†

Crispy battered Atlantic cod with thick-cut chips, tartare sauce and grilled lemon with mushy or garden peas Add bread & butter or curry sauce

£16.95

Wholetail Whitby Scampi†

Breaded Whitby scampi, thick-cut chips, tartare sauce and grilled lemon with mushy or garden peas

£13.45

Pulled Mushroom Chilli

Pulled smoky mushroom chilli served with parsley basmati rice, smashed avocado and spicy herb garnish

£14.95

VG

Vegan

V

Vegetarian

Flat Iron Steak

14-day-aged flat iron steak served with house-seasoned fries and blistered vine tomatoes Add a steak sauce: choose from merlot beef dripping gravy, Béarnaise, or peppercorn

£17.45

Mac & Three Cheese

With fresh garden salad Add garlic ciabatta or beechwood-smoked streaky bacon

£12.25

V

Vegetarian

Fresh Garden Salad

Dressed rocket with roasted new potatoes, spring onions, cucumber, pickled watermelon, and fresh mint

£13.50

VG

Vegan

V

Vegetarian

Fresh Garden Salad with Grilled Chilli-Glazed Chicken Breast

Dressed rocket with roasted new potatoes, spring onions, cucumber, pickled watermelon, and fresh mint with grilled chilli-glazed chicken breast

£16.00

Fresh Garden Salad with Grilled Halloumi

Dressed rocket with roasted new potatoes, spring onions, cucumber, pickled watermelon, and fresh mint with grilled halloumi

£16.00

V

Vegetarian

Fresh Garden Salad with two Salmon and Cheddar Fishcakes †

Dressed rocket with roasted new potatoes, spring onions, cucumber, pickled watermelon, and fresh mint with two salmon & Cheddar fishcakes †

£16.00

BBQ Chicken

Grilled chicken breast wrapped in beechwood-smoked streaky bacon, topped with beer cheese sauce and crispy onions, served on smoky BBQ relish with thick-cut chips, blistered vine tomatoes, and onion rings

£15.00

SANDWICHES (5)

Steak Sandwich

Sliced 14-day-aged flat iron steak with rocket, mustard mayo and crispy onions in a farmhouse loaf

£9.45

Cod Goujon Sandwich†

Crispy battered Atlantic cod goujons with baby gem lettuce and mayo in a farmhouse loaf

£9.25

Chicken BLT

Sliced chicken breast, beechwood-smoked streaky bacon, sliced vine tomatoes and baby gem lettuce with mayo in a farmhouse loaf

£8.95

Halloumi & Chilli Jam Flatbread Wrap

Grilled halloumi, chilli jam, roasted red peppers, rocket and mayo in a warm flatbread

£8.95

V

Vegetarian

Grilled Cheese Toastie

A medley of mature Cheddar, Gouda and Emmental, with béchamel sauce in a toasted farmhouse loaf

£8.75

V

Vegetarian

WHY NOT ADD A SIDE? (9)**House Seasoned Fries**

£3.50

V

Vegetarian

Thick Cut Chips

£3.50

V

Vegetarian

Sweet Potato Fries

£3.95

V

Vegetarian

Onion Rings

£3.25

V

Vegetarian

Garlic Ciabatta

£3.45

V

Vegetarian

Cheesy Garlic Ciabatta

£3.95

V

Vegetarian

Bread & Butter

£1.50

V

Vegetarian

Coleslaw

£2.25

VG

Vegan

V

Vegetarian

Fresh Garden Side Salad

£2.25

VG

Vegan

V

Vegetarian

DESSERTS (4)

Sticky Toffee Pudding

With custard

£6.25

V

Vegetarian

Triple Chocolate Brownie

Served warm with clotted cream ice cream and flaked chocolate

£6.25

V

Vegetarian

Lemon Tart

With fresh raspberries and vegan vanilla ice cream

£6.45

VG

Vegan

V

Vegetarian

Mini Dessert

Mini Triple Chocolate Brownie

£3.95

V