



Our new menu showcases the best in modern British cuisine, our passion for Yorkshire as well as exciting global influences. We use the finest seasonal ingredients, and both classic and innovative culinary techniques to bring you dishes that warm the heart and often surprise the senses.

to start

Soup of the Day V VGO

Freshly baked bread, flavoured butter.

Terrine of the Day

Please ask for more details.

Goat's Cheese V VEO

Fermented, pasted & pickled beetroot, black olive, seeds..
Vegan option available..

to follow

Fish and Chips

Mushy peas, lemon, tartare sauce, hand cut chips. Vegan
tofu option available.

Thai Sweet Potato Curry GF DF VG

Sweet potato, coconut, lime, mango chutney, poppadum.
Optional add chicken.

Steak & Hendersons Pie

Mushy peas, hand cut chips, gravy.

Church Hill Farm Chicken Supreme

Red onion, kale, bubble & squeak, green peppercorn.

Trio of Pork GF

BBQ pork fillet, roasted pork belly, belly ragout, potato
cake, apple, Ajo blanco.

to finish

Sticky Toffee Pudding V

Yorkshire ice-cream, toffee sauce, brandy snap..

Apple and Blackberry Crumble V VG GF

Spiced 'icecream'.

Icecream Sandwich V VG DF

Chocolate, peanut, waffle.

V - VEGETARIAN | VGO - VEGETARIAN OPTION
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION
VG - VEGAN | VEO - VEGAN OPTION | DF - DAIRY FREE

*Please inform us of any food allergies or special dietary
requirements and we will be happy to accommodate you.*