

Lunch
MENU

Whilst we prepare your food

Fresh crab and smoked salmon cone £2.95 each

Mini baguette with Bywater Farm salted Yorkshire butter £2.20 per person

Olives £5.00

Spicy peanuts £5.50, Smoked Almonds £5.50

Soup and a half
£14.50

Either of today's soups, with half of any sandwich below.

Add chips £4.95

Sandwiches

Roast rump of Yorkshire beef, pickled red onion, a smidge of horseradish £13.95

Warm sticky oriental belly pork, Asian vegetables £13.95

Fried Haloumi with Asian vegetables £13.95

Salmon, avocado, lemon and herb cream cheese £13.95

Ham, Mrs Kirkham's cheddar, gherkin and grain mustard mayo £12.95

Served in Dales baked white or granary bread with our
hand peeled, hand cut chips.

Starters

Cauliflower soup with almond £9.50

Cream of Tomato soup with fresh mint £9.50

Deep fried goujon of fresh haddock, potato and caper salad £10.95

Fresh Burrata, tomato and Nduja jam, olive and oregano bread, basil oil £12.95

Salad of watermelon, barrel aged feta and Kalamata olive, fresh mint £12.95

Parfait of duck liver, apple and carrot chutney, toasted brioche £12.95

Twice baked Old Winchester cheese soufflé, bacon and chive cream sauce £11.95

Slow braised beef rib, crisp Asian vegetable salad, sesame, peanut and chilli £13.95

A simple salad of Fresh Flamborough crab £15.95

Main Course

Braised Yorkshire Ox cheek "Rossini" red wine bordelaise, chive mash , buttered carrot £32.95

Pan fried calves' liver, grain mustard mash, "onions and toads in a Yorkshire hole", crispy bacon, red wine reduction £30.95

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Smoked haddock, king prawn, crab and fresh salmon thermidor, braised basmati rice £26.95

Fillet of fresh Sea Bass, "Caribbean risotto" with king prawn and chorizo, red pepper dressing, a drizzle of lemon oil £31.95

Please note we are unable to offer reduced adult portion sizes.

Puddings

Peach Melba Trifle; roast peaches, fresh raspberries, hazelnut liqueur £10.95

Homemade Eccles cake, Mrs Kirkham's Lancashire Cheese £9.95

Summer Eclair": Choux bun, vanilla pastry cream, fresh berries, fruit syrup £11.95

Spiced orange sponge, orange syrup, clotted cream ice cream £10.95

Coffee panna cotta, Whiskey cream, walnut brittle £10.95

Sticky toffee pudding £10.95

Simply a glass raspberry and mango sorbet £7.95

A Taste of five Cheeses £14.95

(add a 50ml glass of Andrew Quady's Californian Starboard Batch 88 for just £6.95)

Some puddings are or can be adapted to be gluten free.

We can also prepare a small selection of lactose free puddings upon request.

MAY WE SUGGEST A GLASS OF CHILLED DESSERT WINE TO ACCOMPANY YOUR PUDDING?

Lustau Moscatel De Alejandría £7.95 per 75ml glass

Pineau des Charentes rouge 5 year old £8.95 per 75ml glass

Andrew Quady's Californian Elysium Black Muscat, £42.50 half bottle or £8.95 per 75ml glass

Andrew Quady's Californian Orange Muscat, £42.50 half bottle or £8.95 per 75ml glass

Late harvest Sauvignon Blanc, Echeverria, Chile, £39.95 half bottle or £8.50 per 75ml glass

Little Beauty Noble Edition Gewürztraminer, 2015 £60.00 half bottle

Or maybe a Cognac, Malt or liqueur with coffee and homemade Amaretti biscuits

We use our own four bean blend created for strength of flavour without bitterness. A Superb full bodied, sweet, smooth & strong blend, a "hug in the mug" if you like. The beans are sourced by York Coffee Emporium, an artisan roaster on the outskirts of the city, and ground to order in our state of the art espresso machine to bring you the freshest cup of coffee possible.

Americano (Regular or Decaffeinated) £4.50

Espresso £4.50 | Double Espresso £5.00 | Cappuccino £4.75 | Latte £4.75 | Flat White £4.75

Hot chocolate £5.50 | Taylors Yorkshire tea and herbal infusions £3.95

Please note we are unable to offer reduced portion sizes

Please switch your mobile phones to silent.

Value added tax @ 20% is inclusive.

Service is not included.

10% service charge applies to parties of 8 or more.

If you have a food intolerance or allergy, please tell us as you order.

The onus is upon you to inform us of any allergy. Do not assume that because an allergen is not listed above, it has not been used in the creation of your meal.