



LUNCH

SANDWICHES / WRAPS / ON TOAST


Fish Butty Black Sheep Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer	9
Coconut Curried Chickpea & Sweet Potato Wrap  Mango Chutney & Baby Spinach	8
Smoked Ham Melt Smoked ham, Swiss cheese, caramelised onions on toasted focaccia	9
Mushrooms on toast Chestnut mushrooms, crème fraiche, tarragon, toasted sourdough, lemon & herb crumb	9

All served with a little dressed salad. Add Chunky or Skinny Fries | 4

LIGHT BITES

Chargrilled Yorkshire Wolds Chicken Breast (GF) Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing	12
Yorkshire Ploughman's Mature Cheddar Cheese, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham	12
Haddock Fishcakes (GF) English Spinach, Lemon & Baby Caper Beurre Blanc	10
Feta Salad  (GF) Yorkshire Fettle, Olives, Roasted Peppers, Roast Cherry Tomatoes, Croutons, Mint & Lemon Dressing	10

DESSERT

Sticky Toffee Pudding Butterscotch Sauce, Black Treacle Ice Cream	7.5
Clementine & Chocolate Mousse  Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream	9
Affogato Vanilla Ice Cream, Hot Espresso, Biscotti	6.5
Pear Tarte Tatin (Please note this is baked to order) Caramel Sauce, Candied Pecans, Vanilla Bean Ice Cream	8.5
Orange & Almond Cake (GF) Crème Fraiche, Yorkshire Honey	8
Northern Block Trio of Sorbet Ice Cream (GF) Please ask for our selection	7

LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 6 or more.