

SHARING BOARDS

SEAFOOD PLATTER

Baked Queenie Scallops, Haddock Goujons, Mini Prawn Cocktail
Severn & Wye Smoked Salmon
£13.95 | £24.95

WHOLE BAKED GARLIC STUDDED CAMEMBERT

Tomato Chutney & Warm Bread (V) £9.95

STARTERS

SEASONAL SOUP OF THE DAY

Warm Artisan Bread (V) £5.95

CLASSIC PRAWN COCKTAIL

Paprika Marie Rose, Crisp Baby Gem Lettuce, Confit Tomato
Pickled Cucumber (GF) £8.95

BAKED QUEENIE SCALLOPS

Garlic & Parsley Butter, Cheddar & Gruyère Crust
£9.95 | £14.95 Main with Fries

TERRINE OF CONFIT DUCK

Glazed Fig & Orange Salad, Walnut Crumb (GF) £7.95

TWICE BAKED CHEDDAR CHEESE & SPINACH SOUFFLE

Dressed Leaves, Balsamic Drizzle (V) £5.95

CHICKEN LIVER PARFAIT

Spiced Apple Chutney & Toasted Brioche £5.95

FROM THE GRILL



We work closely with our master butcher choosing beef from carefully selected farms across Yorkshire & surrounding counties. Dry aged for a minimum of 21 days & matured on the bone for outstanding flavour.

100Z GRAND RESERVE RIBEYE £25.95

80Z GRAND RESERVE SIRLOIN £19.95

Chunky Chips, Onion Rings
Mushroom, Confit Tomato & Rocket Salad
Add a Sauce Blue Cheese or Peppercorn £1.95

GRAND RESERVE 200Z SIRLOIN for two to share £54.95

Chunky Chips, Onion Rings
Mushroom, Confit Tomato & Rocket Salad
Blue Cheese or Peppercorn Sauce

MAIN COURSES

ROAST CHICKEN BREAST

Sautéed Potatoes, Tenderstem Broccoli, Tarragon Sauce (GF) £13.95

SWORDFISH STEAK

Crushed New Potatoes, Roasted Cherry Vine Tomatoes
Pesto Cream (GF) £15.95

BRAISED FEATHERBLADE OF BEEF

Mashed Potato, Roast Shallot
Glazed Carrots & Red Wine Jus (GF) £16.95

WILD MUSHROOM RISOTTO

Rocket & Parmesan (V, GF) £6.95 | £11.95

CROWN & CUSHION CLASSICS

THEAKSTON'S BEER BATTERED FISH & CHIPS

Crushed Peas, Tartare Sauce & Lemon £13.95

CROWN & CUSHION GOURMET 8OZ BURGER

Brioche Bun, Back Bacon, Mature Cheddar, Chunky Chips
Onion Rings & Tomato Chutney £13.95

CROWN & CUSHION GRAND RESERVE STEAK & ALE PIE

Chunky Chips, Roast Carrots & Traditional Gravy £14.95

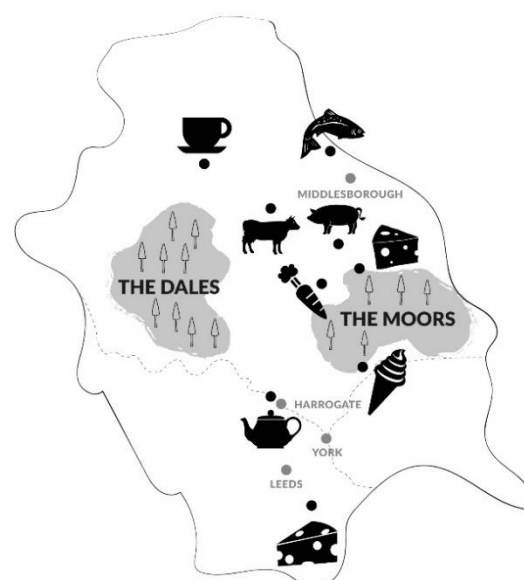
CROWN & CUSHION FISH PIE

Smoked Haddock, Scottish Salmon, King Prawns, Lemon & Dill
Velouté, Mash & Cheddar Topping, Seasonal Vegetables £14.95

SIDES £2.95

Chunky or Skinny Chips
House Salad, Honey & Mustard Dressing
Broccoli Chilli & Garlic (GF)
Buttered Seasonal Greens (GF)
Sautéed Cabbage (GF)
Theakston's Battered Onion Rings

CELEBRATE PROVENANCE



- Hodgson of Hartlepool Fish
- Lonton Coffee
- Smithy House Farm Pork
- Newsham Grange Beef
- Shepherd's Purse Cheese
- Mount St John Vegetables & Fruit
- Taylors of Harrogate
- Ryeburn of Helmsley
- Cryer & Stott Cheesemongers

All our food is prepared to order so we strive to satisfy all dietary requirements.
GF - represents dishes that are clear of gluten. Please inform one of our team of your specific allergy or dietary requirement when ordering. We do use gluten products in our kitchen, so although we do take great care to bring you gluten free dishes, we cannot guarantee dishes are 100% gluten free. 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 8 or more.