

MENU



STARTERS

Kitchen Garden Soup of the Day, Freshly Baked Sourdough	£7.00
[GFA / PBA]	
Korean Gochujang Fried Chicken, Crispy Coated in a Spiced Flour, Tossed in a Korean Barbecue Sauce, Sesame Pickled Vegetables	£10.00
Mojito Marinated King Prawns, Baby Gem, Cucumber, Avocado, Spicy Bloody Mary Cocktail Sauce	£12.00
Fountains Gold Cheese & Sun Blushed Tomato Croquette, Red Onion Chutney, Salad Leaves	£9.00
[GF V]	
Fresh Shetland Mussels, Please ask for daily flavour	£13.00
[GFA]	
Yorkshire Seasonal Salad, Baby Spinach, Garden Peas, Cherry Tomatoes, Cucumber, Avocado, Pear, Pickled Radish, Red Onion, Red Wine & Raspberry Dressing	£9.00
Add Feta Cheese +2 M	

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£8.00
Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti	£8.00
Northern Bloc Ice Cream & Sorbet, Please Ask for our Selection	£7.00
[PB / GFA]	
Banoffee Sundae, Fresh Cream	£9.00
Orange & Gin Posset, Fresh Strawberries, Vanilla Shortbread	£9.00
Spiced Rum Chocolate Tart, Lime & Mint Sorbet	£9.00
M	
Selection of Cheeses, Artisan Biscuits, Quince Jelly, Celery, Grapes, Chutney	£13.00

MAINS

Theakston Best Beer Battered Haddock, Homemade Mushy Peas or Garden Peas, Chunky Chips, Tartare Sauce, Lemon	£17.00
Add Curry Sauce +3	
Crown & Cushion Burger - Cheeseburger, Crispy Buttermilk Chicken, or Mixed Bean, Burger Relish, Brioche Bun, Chunky Chips or Skinny Fries, Homemade Coleslaw	£16.00
Pan Fried Red Sea Bream, Coconut Rice, Bok Choy, King Prawns, Homemade Sweet Red Chilli & Coriander Dressing	£22.00
Vegetable Linguine, Tenderstem Broccoli, Courgette, Sun Blushes Tomatoes, Leeks, Garden Peas, Basil Oil, Parmesan Cheese	£15.00
[PB]	
Yorkshire Steak & Ale Pie, Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	£16.00
Sage Herb Crusted Pork Tomahawk, Homemade BBQ Beans, Fries, Homemade Coleslaw	£18.00
Pan Fried Chicken Supreme, New Potatoes, Tenderstem Broccoli, Smoked Bacon, Wild Mushroom Jus	£18.00
Smoked Haddock Gratin, Swiss Rosti Potato Topping, Seasonal Greens	£18.00
Duo of Lamb, Pan Seared Loin, Liquorice Braised Shoulder Croquette, Garden Pea Puree, Seasonal Greens, Blackcurrant Jus	£24.00
10oz Rump Steak Grilled Mushroom, Tomato, Chunky Chips, Onion Rings, Rocket Salad	£24.00
Add Béarnaise Blue Cheese Peppercorn Sauce +3	

SIDES | £4.00

Chunky Chips / Skinny Fries	Mixed Garden Salad	Seasonal Vegetables, Herb Butter
Add Cheese +1		
Minted Garden Peas	Salt & Vinegar Onion Rings	Maple & Bourbon BBQ Mixed Beans

V - Vegetarian | PB - Plant Based | GF - Gluten Free | GFA - Gluten Free Alternative Available

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. 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 over six guests.



SUNDAY LUNCH MENU



STARTERS

Kitchen Garden Soup of the Day, Freshly Baked Sourdough [GFA / PBA]	£7.00
Korean Gochujang Fried Chicken, Crispy Coated in a Spiced Flour, Tossed in a Korean Barbecue Sauce, Sesame Pickled Vegetables	£10.00
Fountains Gold Cheese & Sun Blushed Tomato Croquette, Homemade Apple & Rhubarb Chutney [GF V]	£9.00
Mojito Marinated King Prawns, Baby Gem, Cucumber, Avocado, Spicy Bloody Mary Cocktail Sauce	£12.00
Yorkshire Seasonal Salad, Baby Spinach, Garden Peas, Cherry Tomatoes, Cucumber, Avocado, Pear, Pickled Radish, Red Onion Red Wine & Raspberry Dressing	£9.00
<i>Add Goat's Cheese +2 [V]</i>	

ROASTS & MAINS

21 Day Aged Roast Beef - Served Pink	£18.00
Roast Loin Of Pork, Apple Sauce, Crackling	£16.00
Breast of Yorkshire Wolds Chicken, Lemon & Thyme Stuffing	£16.00
Mushroom, Bean & Nut Roast	£16.00

All the Above are Served with a Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Cauliflower Cheese, Seasonal Vegetables & Traditional Gravy

Black Sheep Beer Battered Fish, Chips, Mushy or Garden Peas, Tartare Sauce, Lemon	£17.00
Yorkshire Steak & Ale Pie, Slow Braised Beef with Kirkstall Ale, Chunky Chips or Mash, Spring Greens, Homemade Gravy	£16.00

PUDDINGS

Homemade Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	£8.00	Spiced Rum Chocolate Tart, Lime & Mint Sorbet [V]	£9.00
Affogato, Vanilla Ice Cream, Hot Espresso, Biscotti	£8.00	Selection of Three Speciality Cheeses, Artisan Biscuits, Quince Jelly, Celery, Grapes, Chutney	£13.00
Northern Bloc Ice Cream & Sorbet, Please Ask for our Selection [PB / GFA]	£7.00		

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