



MAIN MENU

STARTERS

<i>Soup of the Day</i> *gf <i>Homemade Bread & Salted Butter</i>	£5
<i>Prawn & Crayfish Cocktail</i> *gf <i>Bloody Mary Sauce, Mixed Leaves, Homemade Treacle Soda Bread</i>	£8
<i>Caprese Salad</i> *gf <i>Tomato, Mozzarella, Fresh Basil, Olive Oil</i>	£6
<i>Catalan King Prawns</i> <i>Tomato Sauce, White Wine, Chilli, Garlic Butter & Mopping Up Bread</i>	£9
<i>Smoked Fish Plate</i> Available as Small or Large <i>Smoked Salmon, Smoked Trout, Smoked Mackerel Mousse, Soda Bread, Alioli, Marie Rose, Cucumber & Lemon Balm Herb</i>	£7 / £12

PLATTERS & SHARERS

<i>Classic Pub Combo</i> <i>Breaded Garlic Mushrooms, Chilli Cheese Bites, Lime & Ginger Chicken Strips, Potato Wedges, Onion Rings, Sweet Chilli & Garlic Mayo</i>	£16
<i>Chilli Nachos</i> *v Available as Small or Large <i>Corn Nachos, Melted Cheese, Beef or Veg Chilli, Sour Cream & Soft Herbs</i>	£7 / £12
<i>Y.A.P.A.S (Yorkshire Tapas)</i> <i>Haddock Goujons with Curry Sauce, Ham Hock & Wensleydale Croquettes with Honey Mustard Mayo, Homemade Scotch Egg with Brown Sauce, Homemade Pork Pie, Black Pudding Fritters with Apple Sauce, Yorkshire Pudding Dippers with Ale Gravy</i>	£18
<i>Anti Pasto for 1 or 2 People</i> *gf <i>Cured Italian Meats, Pickles, Sunblush Tomatoes, Mozzarella, Mixed Leaves, Garlic Focaccia</i>	£9 / £16

HOUSE BURGERS

Served with Chunky Chips

<i>Big M Rump Steak Burger</i> *gf <i>Bacon with Cheddar or Blue Cheese, Lettuce, Tomato, Marmite Mayo, Homemade Onion Rings, Pickles & Slaw</i>	£14
<i>BBQ Chicken Breast & Smoked Bacon Burger</i> *gf <i>Smoked Cheese, Mayo, Lettuce, Tomato, Homemade Onion Rings, Pickles & Slaw</i>	£14
<i>Lamb, Rosemary & Mint Burger</i> *gf <i>Melted Brie, Bacon, Lettuce, Tomato, Mayo, Homemade Onion Rings, Pickles & Slaw</i>	£15
<i>Falafel Burger</i> *vg, *gf <i>Lettuce, Tomato, Sweet Chilli Mayo, Pickles, Slaw & Sweet Potato Fries</i>	£13

If you or any of your party have food allergies, it is important you inform a member of staff before placing your order, as some menu items may contain nuts etc.

SEASONAL SPECIALS

<i>Chicken or Steak Fajitas</i>	£12
<i>Marinated in Mexican Spices with Peppers, Onions, Sour Cream, Cheese & Flour Tortillas</i>	
<i>Fresh Mint & Spring Vegetable Risotto *gf</i>	£11
<i>Parmesan Shavings & Garlic Focaccia</i>	
<i>Chicken Breast gf</i>	£14
<i>Wild Mushroom, Garlic Cream Sauce, Creamy Mash Potato, Steamed Greens</i>	
<i>Pan Fried Cod Loin & King Prawns</i>	£16
<i>Tuscan Style Vegetables, Lemon & Parsley Butter Sauce</i>	
<i>1/2 Roast Chicken in a Basket</i>	£12
<i>Homemade Chips, Mixed Leaves, Aioli</i>	
<i>Ploughman's Lunch</i>	£15
<i>Homemade Pork Pie, Homemade Scotch Egg, Mature Cheddar, Yorkshire Roast Ham, Apple, Pickles, Bread</i>	

CLASSICS

<i>Salt & Vinegar Battered Haddock *gf</i>	£14
<i>Homemade Chips, Yorkshire Caviar, Tartar Sauce, Lemon</i>	
<i>Steak & Tetley Ale Pie</i>	£14
<i>Creamy Mash or Chips, Yorkshire Caviar, Ale Gravy</i>	
<i>Chicken Breast BBQ Melt *gf</i>	£14
<i>Bacon, Cheese, BBQ Sauce, Homemade Chips, Dressed Leaves</i>	
<i>Breaded Scampi Tails</i>	£13
<i>Homemade Chips, House Salad, Tartar Sauce</i>	
<i>Beef Lasagne</i>	£13
<i>Dressed House Salad, Garlic Loaf</i>	
<i>Chicken Balti Curry *gf</i>	£13
<i>Wild Basmati Rice, Naan Bread & Mango Chutney</i>	
<i>Fish Pie *gf</i>	£15
<i>Haddock, Salmon, Smoked Haddock, Prawns, Mash Potato, Parmesan Crust, Peas</i>	

VEGETARIAN

<i>Red Lentil, Sweet Potato & Spinach Dhal *gf, vg, v</i>	£13
<i>Wild Basmati Rice, Naan Bread, Mango Chutney</i>	
<i>Vegetable Lasagne v</i>	£13
<i>Dressed House Salad & Garlic Loaf</i>	

SIDES

<i>Chips</i>	£3	<i>Coleslaw</i>	£1
<i>Cheesy Chips</i>	£4	<i>House Salad</i>	£3
<i>Homemade Spicy Fries</i>	£4	<i>Mushy Peas</i>	£3
<i>Onion Rings</i>	£3	<i>Cauliflower Cheese</i>	£4
<i>Garlic Bread</i>	£3	<i>Steamed Greens</i>	£3
<i>Bread & Butter (Two Slices)</i>	£2	<i>Garden Peas</i>	£3

v = Vegetarian vg = Vegan gf = Gluten Free
**v = Available as Vegetarian *vg = Available as Vegan *gf = Available as Gluten Free*