









Please speak to a member of the team if you have any dietary requirements.

STARTERS

Home Made Caramelized Onion Soup £8.50

Ciabatta Bread, Gruyere Cheese

Pan Seared Sea Scallops £11.95

Served with Pea Puree, Local Black Pudding & Crispy Prosciutto Ham

Goats Cheese Panacotta £8.95

Served with Heirloom Tomatoes, Candied Beet, Pine nuts and Beetroot coulis

Our Own Smoked Duck Breast £10.75

served with Spiced Plum Compote, Burnt Apple Puree & Vanilla Aioli

Classic Moules Mariniere £10.95

Served with Garlic, White wine, Parsley, Cream and Warm Sourdough bread

Baked Camembert £9.75

Served with Yorkshire Chutney, Vintage Balsamic, Garlic & Herb Ciabatta.

MAINS

Slow Roasted Lamb Shank £26.95

Served with a parsnip mash, spiced red cabbage, glazed baby cabbage and a redcurrant & rosemary jus

Marinated & Roasted Breast of Chicken £22.75

Served with Paris Brown Chestnut Mushrooms, Tarragon Infused Cream, Linguine & Tender stem Broccoli

Goats Cheese & Caramelised Onion Tart (v) £17.25

Served with creamed baby leeks & charred tenderstem broccoli

Slow Roasted Crisp Belly Of Pork £23.85

Served with Dauphinoise Potatoes, Sticky Red Cabbage & Coarse Grain Mustard & Apple Sauce

Lemon & Herb Crusted Cod Loin f24 85

Smoked Potato Puree, Buttered Samphire & Spiced Hollandaise Sauce

Spinach and Ricotta Tortellini £19.75

served in a Creamy Pesto and Sun Blushed Tomato Sauce with Fresh Parmesan

Large Mussel Pot

£22.50

Served in a white wine, garlic & parsley cream sauce with rustic bread (GF bread available)

10oz Ribeye Steak £29.75

Served with a grilled tomato, sauteed mushrooms, onion rings & chunky chips (GF without onion rings & either new potatoes or jacket potato instead of chips)

Butternut Squash Beetroot & Spinach Risotto £18.95

Toasted Pine nuts with Vegan Parmesan

Sides & Sauces £4.95 unless stated

- Chunky chips
- French fries
- Dianne sauce
- Peppercorn sauce
- Redcurrant & Rosemary Jus
- Garlic butter
- Battered onion rings
- Side salad
- Seasonal vegetables
- Garlic bread
- Cheesy garlic bread (£3.45)

All menu items are subject to availability & may be removed or substituted at any time

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. Fish dishes may contain bones.



DESSERTS

Home Made Chocolate Tiramisu with Macerated Cherries Salted Caramel and a Rich Chocolate Ice-Cream £8.95

Warm Apple Crumble Cake with Caramelised Pear, BlackBerry Gin Compote served with Sauce Anglaise £8.50

Mini White Chocolate Cake Pop with a smooth Raspberry Sorbet, Bitter Chocolate Ganache and served with a fruit salsa £8.95

Glazed Lemon Cheese Tart with Poached Plums a Pistachio Crumb and our own Ginger Ice cream £8.75

Traditional Yorkshire Parkin with Poached Rhubarb and a Rhubarb Soup offered with Yorkshire Vanilla Ice cream £8.95

David our Pastry Chefs Home Made Sticky Toffee Pudding with Honeycomb Pieces and Black Sheep Ice Cream £8.95

HOT DRINKS			
Americano	£3.50	Decaf Coffee	£3.50
Latte	£3.50	Hot Chocolate	£3.50
Cappuccino	£3.50	Pot of Tea	£2.95
Espresso	£3.50	Twinning's Flavours	£2.95
Mocha	£3.50	Liqueur Coffees	£6.95

ASK A TEAM MEMBER FOR ALLERGY ADVICE.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. Fish dishes may contain bones.

(V) – Suitable for vegetarians (GF) – gluten free (vg) – suitable for vegans

