

OUR SUPPLIERS

Our meat is from R&J Yorkshires Finest Butchers in Thirsk where meat is matured and butchered using traditional methods. All meat is locally sourced and produced to the highest welfare standards.

Local fishmonger Taylors Seafood supply our fish and seafood, they are passionate about seafood and source through sustainable methods.



A very warm welcome to The Yorkshire bar and grill, serving food 12noon to 9.30pm.

FOR THE TABLE

CRISPY CHICKEN WINGS <i>D/GF</i>	£4.50
whiskey honey glaze	
MIXED OLIVES <i>D/GF/V</i>	£3.50
SMOKED ALMONDS <i>D/GF/N/V</i>	£3
HUMMUS <i>D/V</i>	£4
crostini	
FRIED YORKSHIRE BLUE CHEESE <i>V</i>	£4.50
Hendersons relish	
TOASTED CIABATTA <i>D/V</i>	£3
rapeseed oil, balsamic	
BATTERED FISH PIECES	£4
tartare sauce	
HONEY GLAZED PIGS IN BLANKETS	£4
DEEP FRIED WHITEBAIT	£4
tomato fondue	

TO START

POTATO & WATERCRESS SOUP <i>V</i>	£5	CRISPY DUCK LEG SALAD <i>D/GF/N</i>	£8
truffle oil, cheese croutes		hazelnuts, chicory, rhubarb	
SMOKED MACKEREL TERRINE	£6	CRAB & SWEETCORN CAKES	£7
gin soaked cucumber, lime & tonic, avocado		lemon & garlic mayonnaise	
POTTED SALT BEEF <i>GF</i>	£6.50	FRIED YORKSHIRE BLUE CHEESE <i>V</i>	£6.50
watercress pesto, onion		Henderson's relish, pickles	
SMOKED CHEESE & RED ONION RAREBIT <i>V</i>	£6	GRILLED ASPARAGUS <i>V</i>	£7
dressed shoots		crispy egg, hollandaise sauce	

GRILL

Served with mushroom, tomato, watercress & a choice of chips, fries, roast new potatoes or mashed potatoes

LOBSTER <i>GF</i>	HALF £22	WHOLE £40
garlic butter		
CHATEAUBRIAND <i>GF</i>	£59	
including 1 side & 2 sauces		
RIBEYE STEAK <i>D/GF</i>	£23	
8oz 40 day aged		
SIRLOIN STEAK <i>D/GF</i>	£22	
8oz 40 day aged		
FLAT IRON STEAK <i>D/GF</i>	£16	
8oz		
RUMP STEAK <i>D/GF</i>	£17	
8oz 40 day aged		
CHICKEN BREAST <i>GF</i>	£14	
garlic butter		
GAMMON PAVE <i>GF</i>	£15	
10OZ PORK RIBEYE <i>D/GF</i>	£16	
10oz		

MAIN COURSES

ROAST RUMP OF LAMB <i>GF</i>	£19
asparagus, dauphinoise potato, wild garlic	
TRIO OF CHICKEN	£16
pan roast, crispy wing, pasty, roast potato, mushroom, spinach	
FISH & CHIPS <i>D</i>	£13
homemade mushy peas cooked in ham stock, tartar sauce	
PAN ROAST SALMON <i>GF</i>	£16
warm jersey royal salad, shrimp butter	
RISOTTO OF SPRING VEGETABLES <i>GF/V</i>	£12
goat's cheese, mint	
ROAST RED ONION TART <i>V</i>	£13
asparagus, tomato fondue	
BRAISED LAMB SHOULDER	
SHEPHERD'S PIE <i>GF</i>	£15
minted mash	
MUSSELS	£13
in white wine & cream sauce, fries	

YORKSHIRE BAR & GRILL SAMPLE BOARD - Ideal to share

SMALL BOARD	£10
any three of the above nibbles you fancy	
LARGE BOARD	£20
a grazing collection of the above nibbles	

BURGERS

In a brioche bun with tomato & lettuce, fries

CLASSIC	£12
plain 8oz burger	
CHICKEN	£12
cheddar cheese	
BACON CHEESE	£14
8oz burger topped with bacon & cheddar	
SALT BEEF BURGER	£15
8oz burger topped with salt beef & pickles	
STEAK SANDWICH	£11
grilled rump steak, crispy onions, mustard mayonnaise	

SAUCES

YOUR CHOICE OF	
Yorkshire blue cheese sauce <i>GF/V</i>	£2.50
Peppercorn sauce <i>GF</i>	£2.50
Garlic butter <i>GF/V</i>	£2.50
Mushroom <i>V</i>	£2.50

SPECIALS

Please speak to a member of the team about today's specials.

DESSERTS

COFFEE CRÈME BRÛLÉE <i>GF/V</i>	£5	PINK GRAPEFRUIT TART <i>V</i>	£6.50	FROZEN SELECTION <i>N/V</i>	£5
cinder toffee		raspberry & sorrel sorbet		from Northern Block Leeds	
DARK CHOCOLATE BROWNIE <i>N/V</i>	£6	RHUBARB CHEESECAKE	£6.50	ENGLISH ARTISAN CHEESEBOARD <i>N</i>	£8
cookie dough ice cream		ginger, marshmallow		with traditional accompaniments	
CARROT CAKE <i>N/V</i>	£6	CHOCOLATE MARQUISE <i>N/V</i>	£6.50	BANOFFEE ETON MESS <i>GF/V</i>	£5.50
maple crème fraiche, pecans		salted caramel jelly, hazelnuts			

SIDES

YOUR CHOICE OF	
Jersey royal potatoes in garlic butter <i>GF/V</i>	£3.50
Spring greens & bacon <i>GF</i>	£3.50
Fries <i>V</i>	£3
Chunky chips <i>V</i>	£3.50
Honey roast chantennay carrots <i>GF/V</i>	£3
Roast new potatoes <i>D/GF/V</i>	£3

STEAK Night

£30 for 2 people
2 RUMP STEAKS & A BOTTLE OF HOUSE WINE
EVERY WEDNESDAY

GOURMET BURGER & Beer

£9.95 per person for a BURGER & BEER
EVERY THURSDAY

GIN SATURDAYS

A CHOICE OF 10 DIFFERENT GINS including a tonic
£3.50
SATURDAYS 12NOON TO 11PM

SUNDAY LUNCH

1 Course	2 Courses	3 Courses
£12.95	£16.95	£19.95

SUNDAY 12.30PM TO 4PM

DINNER ALLOWANCE Hotel guests with dinner included have an allowance of up to £30 per person.

ALLERGEN INFORMATION Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION *D* dairy free | *GF* gluten free | *N* may contain nut traces | *V* vegetarian | The majority of our dishes can be adapted to suit a gluten or dairy free diet