



A LA CARTE MENU

V VEGETARIAN

VE VEGAN

GF GLUTEN-FREE

½ HALF PORTION AVAILABLE

STARTERS

Homemade soup of the day, garnish, warm bread and salted butter **V** **VE** **GF** 6.00

Free range York herb fed chicken liver and cognac pate, Isaac Poad Yorkshire rhubarb gin jelly, apple and golden sultana salad and brioche 6.50

Doreens of Thirsk black pudding and Terrington free range scotch egg, Yorkshire ham and celeriac remoulade, pea shoots and house dressing 7.50

Avocado delice, roasted local smoked salmon, cold water prawns, Yorkshire gold, Fauconberg Bloody Mary sorbet **V** 8.50

HOMEMADE STONE BAKED PIZZA

Margarita **V** 10.00

Meat Feast 11.00

Pepperoni 11.00

Veggie Feast **V** 11.00

MAINS

Fauconberg homemade shortcrust pastry and Aberdeen Angus shin of beef pie, hand cut chunky chips, Yorkshire peas and beef gravy 14.95

Lightly beer battered catch of the day, homemade tartare sauce, Yorkshire peas, hand cut chunky chips, samphire and fresh lemon **½** 14.95 / 8.00

Whitby breaded scampi, hand cut chunky chips, homemade tartare sauce, Yorkshire peas, samphire and fresh lemon **½** 14.00 / 8.00

Handmade local Aberdeen Angus beef burger, Fauconberg relish, Sutton bank bacon, English Cheddar, crisp lettuce, vine tomato and fries (*vegan option available*) 13.50

Fresh penne pasta, homemade basil pesto, wild mushroom, Easingwold asparagus, 18-month aged parmesan, fresh herb crispy crumb **½** 11.50 / 15.50 with chicken / 8.00

PLEASE ALSO SEE OUR DAILY SPECIALS BOARD WHICH IS INSPIRED BY LOCAL INGREDIENTS DELIVERED ON THE DAY