



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, homemade chutney and toast 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

Cantaloupe melon, fig and blood orange sorbet **V** **VE** 7.00

Local chargrilled chicken supreme Caesar salad, smoked pancetta and 18 month aged Parmesan 8.50 / 17.00 *main*

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, peas and beef gravy 14.95

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

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

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

Pasta, homemade basil pesto, wild mushroom, Easingwold asparagus, 18-month aged parmesan, fresh herb crispy crumb **½** **V** *starter 7.00 / main 14.00 with chicken starter 8.50 / main 17.00*

8oz Aberdeen Angus rib eye steak, confit tomatoes, Rothwell garlic mushrooms, skinny fries and white truffle oil 27.00

Chefs catch of the day - see board for details *MP*

Cauliflower and chickpea madras curry, basmati rice and naan bread **V** **VE** 15.00

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