



LUNCH


SANDWICHES / WRAPS / ON TOAST

- Fish Butty** | Black Sheep Beer Battered Haddock, Tartare Sauce, White or Brown Bloomer 9
- Coconut Curried Chickpea & Sweet Potato Wrap**  | Mango Chutney & Baby Spinach 8
- Smoked Ham Melt** | Smoked ham, Swiss cheese, caramelised onions on toasted focaccia 9
- Mushrooms on toast** | Chestnut mushrooms, crème fraiche, tarragon, toasted sourdough, lemon & herb crumb 9
- All served with a little dressed salad. Add Chunky or Skinny Fries | 4*

LIGHT BITES

- Chargrilled Yorkshire Wolds Chicken Breast (GF)** | Caesar Salad – Baby Gem, Croutons, Parmesan, Caesar Dressing 12
- Yorkshire Ploughman's** | Mature Cheddar Cheese, Balsamic Pickled Onions, Homemade Pork & Apple Sausage Roll, Sourdough & Yorkshire Ham 12
- Haddock Fishcakes (GF)** | English Spinach, Lemon & Baby Caper Beurre Blanc 10
- Feta Salad**  **(GF)** | Yorkshire Fettle, Olives, Roasted Peppers, Roast Cherry Tomatoes, Croutons, Mint & Lemon Dressing 10

DESSERT

- Sticky Toffee Pudding** | Butterscotch Sauce, Black Treacle Ice Cream 7.5
- Clementine & Chocolate Mousse**  | Chocolate Cookie Crumb, Candied Orange, Chocolate & Blood Orange Ice Cream 9
- Affogato** | Vanilla Ice Cream, Hot Espresso, Biscotti 6.5
- Pear Tarte Tatin** | (Please note this is baked to order) Caramel Sauce, Candied Pecans, Vanilla Bean Ice Cream 8.5
- Orange & Almond Cake (GF)** | Crème Fraiche, Yorkshire Honey 8
- Northern Block Trio of Sorbet | Ice Cream (GF)** | Please ask for our selection 7

LOOKING FOR THE PERFECT PAIRING? ASK OUR TEAM ABOUT OUR WINE OF THE MONTH

(GF) GLUTEN FREE | (GFA) GLUTEN FREE AVAILABLE | (V) VEGETARIAN |  VEGAN | (VGA) VEGAN OPTION AVAILABLE

If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables of 6 or more.