

FOOD MENU



Our Food Menu

We will only ever serve you food we'd be happy to be served ourselves, which is why all our chickens and eggs are free range. We also support local artisan Cheese makers like Mrs Bell from Shepherd's Purse.

We buy seasonal and local produce wherever possible. Sourcing the best quality fresh ingredients from ethical producers costs us more, but we know that if we can trust our suppliers, then you can trust us.

The Great British Pie

Yorkshire Steak, Mushroom & Timothy Taylor Beer Pie with mash *or* dripping cooked chips £9.75

Slow Cooked Chicken, Leek & Ham Pot Pie with mash *or* dripping cooked chips £9.25

The Grouse Fish Pie with mash & a Ryedale cheese crust £10.95

Roasted Squash, Beetroot & Yorkshire Fettle Pie with herb mash £8.95

All our Great British pies are served with seasonal vegetables.

Wateredge Farm Steaks

All our steaks are from Wateredge farm in the Yorkshire Dales, matured for 30 days, seasoned with Maldon sea salt & black pepper. Served with dripping cooked chips, watercress & crispy onion rings.

10 oz signature 'flat iron' steak £13.95

8 oz sirloin steak £16.95

16 oz T-bone steak £18.95

20oz Bone on Rib of Beef for two to share £39.95 (please note this will take a little longer to cook)

Add to your steak – Pepper sauce, blue cheese sauce or sticky red wine sauce for £2.00

Home Comforts

Roasted Chicken Breast with dauphinoise potatoes, crispy bacon & creamy mushroom sauce £9.95

Slow Roast Free Range Belly Pork with caramelised apple, savoy cabbage, sautéed potatoes & braising juices £11.95

Yorkshire Sausage with smooth mash, crispy onion rings & Ram Tam gravy £8.95

Griddled Liver with bubble & squeak cake, roasted cherry tomatoes & red wine gravy £9.95

Slow Cooked Yorkshire Dales Lamb Shank Rosemary mash, buttered carrots and braising gravy £12.95

All the above are served with seasonal vegetables

Thick Cut Wensleydale Gammon with soft fried hen's egg, pineapple pickle & dripping cooked chips £9.50

'Scampi in a Basket' Fresh Fleetwood scampi, dripping cooked chips, crushed peas & tartare sauce £9.75

Homemade Burger with cheese, crispy bacon, homemade BBQ sauce, crispy onion & dripping cooked chips £8.95

'Fish & Chips' Timothy Taylor beer battered haddock, dripping cooked chips, tartare sauce & chip shop mushy peas £11.95

SIDES

Seasonal Vegetables £1.95

Tomato & Rocket Salad with Aged Balsamic Vinegar £2.50

Crispy Onion Rings £1.95

Dripping Cooked Chips £1.95

Parmesan & Thyme Chips £2.95

Creamy Mash Potato £1.95

Dauphinoise Potatoes £1.95

Starters

Black Pudding Scotch Egg with a bottle of HP brown sauce £4.95

Fresh Mussels with garlic, white wine & cream with crusty breads £6.95

Free-range Chicken & Ham Terrine with homemade piccalilli and melba toast £5.95

Crispy Fried Bluemin White Cheese with red onion relish £5.75

Potted Morecambe Bay Shrimps with toasted granary bloomer & lemon £5.95

Soup of the Moment with Craven Bakery bloomer £4.50

Homemade Yorkshire Pudding with sticky red onions & roast gravy £3.95

Family Sized Sharing Pies

Any of our Great British Pies to serve a family of four with bowls of mash, chips and seasonal vegetables £35

(Please allow at least 30 minutes or ask about pre-ordering)

Sharing Boards

Perfect for two to share

(or if your hungry great as a main course)

Charcuterie Board with chicken liver pâté, ham and chicken terrine, black pudding scotch egg, air dried ham, Yorkshire chorizo, pickles, piccalilli, salad & crusty bread £12.95

Seafood Board with potted shrimps, homemade fish fingers, salmon fish cake, prawn cocktail, marinated anchovies, tartare sauce, lemon, salad & crusty bread £12.95

Yorkshire Ploughman's Board with air dried ham, chicken liver pâté, two Yorkshire cheeses, chutney, pickles, salad and crusty bread £9.95

Yorkshire Cheese Board with Shepherds Purse Yorkshire Blue, Bluemin White, Monk's Folly, Yorkshire Fettle, Ryedale, chutney, salad & crusty bread £8.95

Lighter Dishes

'Posh' Bolognese with slow cooked beef ragù, red wine, parmesan & free range egg linguine £8.95

Classic Chicken Caesar Salad with parmesan, anchovies, croutons & baby gem lettuce £8.25

Smoked Haddock Risotto with crispy poached egg £5.95/£9.25

Salmon Fish Cake with lemon & caper mayonnaise & dressed salad £5.25/£8.95

Handmade Pea & Shallot Tortellini with Yorkshire fettle and salsa verde £6.25/£9.25

Warm Squid & Yorkshire Chorizo Salad with tomatoes & shallot dressing & rocket £5.95/£8.95

Bubble & Squeak Cake with roasted field mushroom, soft poached egg & watercress sauce £8.95

Sandwiches - served until 5pm

Hot and cold, all served with dripping cooked chips. Choose from Craven Bakery white *or* granary bloomer.

Wateredge Farm Steak with Yorkshire Blue cheese & English mustard on ciabatta £7.25

Free Range Crispy Belly Pork with sage & onion stuffing & apple sauce £5.95

Fresh Water Prawns with crisp lettuce and Grouse Inn cocktail sauce £5.95

Homemade Fish Fingers with crisp lettuce and tartare sauce £7.25

Ryedale Cheese with red onion relish £5.95

Roast Chicken with crisp lettuce and mayonnaise £5.95

Add a little pan of soup for £1.50

- Vegetarian

Gluten free dishes
we can easily adjust certain dishes to be made with non-gluten containing ingredients - please ask.

Nut traces
Certain items may contain traces of nuts - just ask.

Our teams appreciate recognition for good service and we make sure all tips go direct to our teams.



Find us online...

Weekday Lunch & Evening's

Don't forget our fixed price menu is available
Monday – Friday 12.00pm - 6.30pm
Two courses for £10.95 & three courses for £13.95

Steak & Wine Night

Order two of our fabulous 30-day
matured Wateredge farm steaks every
Wednesday and receive a free bottle of
house wine.



Fabulous Fish Fridays

Join us on a Friday when our chefs showcase their talents with
some delicious fresh fish specials. Dine with us
after 5pm and get 50% off any of our wines.



Lazy Weekends

Got the kids this weekend? We are the perfect place for a family
lunch, whether it's a burger and an award winning cask ale or one
of our great Sunday roasts. Our fresh children's menu is available
everyday with a fun-filled activity pack.

WHITE WINES

Villarrica Sauvignon Blanc 2010/11, Maule Valley, Chile
Loaded with fresh gooseberry, citrus & herb notes that
lead to a crisp, dry finish.
Btl £15.25 250ml £5.35 175ml £3.95

Villarrica Chardonnay 2011, Maule Valley, Chile
Ripe peach & melon mingle with macadamia nuts &
cream on a vibrant, refreshing palate.
Btl £15.25 250ml £5.35 175ml £3.95

Grand Cape Chenin Blanc 2011, Western Cape,
South Africa
Refreshingly fruity – apples, guava & citrus. Off-dry,
crisp, fruity.
Btl £15.75 250ml £5.75 175ml £4.50

Ancora Pinot Grigio 2011, IGT Venezia, Italy
Hand harvested & gently pressed to retain fresh fruit,
lees stirred for weight & texture – Uber PG!
Btl £14.75 250ml £5.15 175ml £3.95

The Cloud Factory Sauvignon Blanc 2011,
Marlborough, New Zealand
This elegant Sauvignon Blanc has aromas of stone-
fruit and flavours of guava & lime. One sip and your
up, up...and away!
Btl £18.95

Nostros Gran Reserva Chardonnay 2011,
Casablanca Valley, Chile
Big, rich, classic oaked Chardonnay with roasted
cashews, vanilla, citrus & melon.
Btl £20.25

FIZZY WINES

Prosecco Le Dolci Colline Spumante Brut NV, Italy
Hand picked Prosecco. Soft, peachy, easy drinking fizz
with hints of apple, pear and orange blossom.
Btl £19.95

Champagne Gremillet Brut Sélection NV,
France - IWSC
This small, family run house making rich, fruity
Champagnes has won the IWSC Champagne NV
Trophy, 3 out of the last 5 years including 2011!
Btl £34.95

Champagne Gremillet Brut Rosé de Saignée 2006
Vintage, France
Made properly, not by adding a dash of red wine like
most are! That's why it's so deep & bursting with red
fruits along with toast or brioche – breakfast anyone?
Btl £39.95

Champagne Lallier Grand Cru Grande Réserve Brut
NV, France
Small "House" next to cellars older than and matured
for longer than, Bollinger, oh, & GRAND CRU!!!!
This truly is class in a glass.
Btl £39.95

RED WINES

Villarrica Merlot 2011, Maule Valley, Chile
Soft & very smooth with plum & damson flavours.
Bigger & richer than most with a long finish.
Btl £15.25 250ml £5.35 175ml £3.95

Deer Point Private Selection Cabernet Sauvignon 2010,
Thracian Valley, Bulgaria
Aromas of mature cherry, almond, eucalyptus &
cinnamon, with flavours of bramble and black fruit
with a rich finish.
Btl £15.25 250ml £5.35 175ml £3.95

Grand Cape Shiraz 2011, Western Cape, South Africa
Smokey spicy blackberry fruit cake & a twist of black
pepper. Fruity, full, soft.
Btl £15.75 250ml £5.75 175ml £4.50

Patternina Monte Haro Rioja 2009, Spain
Velvet soft and super smooth Rioja filled with cassis &
vanilla notes from some oak maturation.
Btl £18.25 250ml £6.25 175ml £4.95

Calusari Pinot Noir 2011, Viile Timisului, Romania
A welcoming nose of autumn fruits. Soft smooth &
spicy flavours throughout with generous fruit flavours
& lingering aftertaste.
Btl £17.95

The Pugilist Cabernet Sauvignon 2008,
Limestone Coast, Australia
Full of cassis, cedar and mint, the epitome of the iron
fist in the silken glove. The big hitter of all the grape
varieties.
Btl £19.95

One Chain Vineyards "The Curmudgeon" Shiraz 2008,
Barossa Valley, Australia
Big brash beastly Barossa Shiraz at its best! A belter!
Best value from the Barossa in years – just what Shiraz
should be. Dry, full bodied, rich, spicy. Made by Chris
Ringland of Three Rivers fame.
Btl £19.95

Nieto Reserva Malbec 2010, Mendoza, Argentina
A block-buster with concentrated blackcurrant, plums
& figs, plus a spicy, vanilla & mocha backbone. Mmm!
Btl £23.25

ROSÉ WINES

Ancora Pinot Grigio Rosé 2011, IGT Venezia, Italy
Dry and fruity with sweet red berries and cherries. No
blush nonsense, this is a full on proper Rosé due to a
large dollop of pinot noir... shhhh!
Btl £14.75 250ml £5.15 175ml £3.95

Les Acrobates Reserve Cinsault Rosé 2011, France
Off-dry, very fruity & oozing strawberries, with a
refreshingly crisp finish. It just seems to evaporate!
Btl £15.75 250ml £5.75 175ml £4.50

PORT & PUDDING WINES

Château Haut-Roquefort 2010 Cadillac, France
100% Semillon & 100% botrytised - some vines are over
100 years old. Apricot, quince, candied fruit. Sauternes on
a budget but better!
35cl Btl £15.25 125ml £5.50

Araldica "I Classici" Moscato Passito Palazzina 2005, Italy
Refreshing & complex with apricot, acacia, nuts lemon
curd & vanilla.
35cl Btl £19.25 125ml £6.50

Krohn Late Bottled Vintage Port 2006, Portugal
LBV Port with bags of flavour & length - black plums,
spice & dried herbs, rich, long finish.
75cl Btl £29.95 100ml £4.95

Krohn Colheita 2000 – Single Vintage Tawny, Portugal
Dried figs, raisins, chocolate, honey, caramel & sweet,
dried apricots – this is a pudding! Very intense.
75cl Btl £34.95 100ml £5.95

Quinta de Ventozelo 2000 - Full Vintage Port, Portugal
From a truly great year, this has lashings of sweet red
& black fruit, is very spicy with plenty of backbone for
dealing with cheese, or sipping by the fire.
75cl Btl £44.95

REFRESHING COOLERS Non-alcoholic cocktails

Hell No J2 – Oh! £2.25
All the fun with none of the additives.
Passion fruit purée, orange juice and fresh lemon juice

Cranberry Fizz £2.25
Raspberry purée, cranberry juice & fresh lime topped with
lemonade

Appleberry £2.25
Raspberry purée, apple juice & fresh lime topped with
lemonade

Pineapple Express £2.25
Passionfruit purée, pineapple juice & fresh lime topped
with lemonade

Make your own! Ask staff for custom mixes.

