

BOTTLED BEERS & CIDERS

Birra Moretti £4.9
330ml | 4.6%

Bulmers Original £5.9
500ml | 4.5%

Old Mout Pineapple & Raspberry £6.5
500ml | 4%

Sol £4.9
330ml | 4.2%

Red Berries £5.9
500ml | 4%

Old Mout Kiwi & Lime £6.5
500ml | 4%

SPIRITS

Smirnoff Vodka £4
37.5%

Captain Morgans Dark £4
40%

Captain Morgans Spiced £4
35%

Jameson Irish Whisky £4.8
40%

Jack Daniels £4
40%

Gordons London Dry Gin £4
37.5%

Courvoisier VS £4.5
40%

SOFT DRINKS

Schweppes Lemonade | 16oz | £3.2

Purezza Still/Sparkling Water | 750ml | £4

Diet Coke | 16oz | £3.2

Coke Zero | 16oz | £3.2

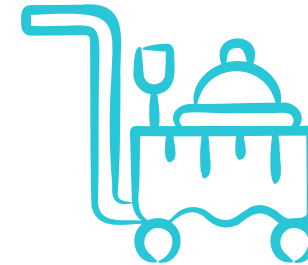
WINE

Ancora Pinot Grigio, IGT Provincia di Pavia
125ml **£5.35** | 175ml **£7** | 250ml **£9.25** | Bottle **£27**

Ancora Pinot Grigio Rosé, IGT Provincia di Pavia
125ml **£5.5** | 175ml **£7** | 250ml **£9.00** | Bottle **£26**

Karu Merlot, Chile
125ml **£5.25** | 175ml **£6.75** | 250ml **£8.75** | Bottle **£26**

For a full list of our drinks offering please come and see up at the bar or call **5890**.



ROOM SERVICE

Proper Yorkshire Hospitality

Our room service menu is available between **11.30am and 9.15pm**. However, items marked with **"24/7"** are available 24 hours a day and the breakfast selection available between **7:30am and 11:30am**. To order, **call our restaurant on 5890**.

A **tray charge of £5** will be applied to your bill.

BREAKFAST BITES

Served until 11:30am. All breakfast bites are served in a floured bap

Sausage Bap £5.5

Bacon Bap £5.5

Vegetarian Sausage Bap (v/ve) £5.5

Fresh Three Egg Omelette £5

Choose 2 fillings: ham/ tomato/ cheddar/ onion/ red pepper.

Add on extra's £1 each

Mushrooms/ fried egg/ hash brown/ tomato/ beans

SANDWICHES

All served with crisps, coleslaw, dressed salad.

Fish Finger Buttie £12

Battered fish goujons, toasted brioche bun, cos lettuce, tartare sauce

Club Sandwich £12.5

Chargrilled chicken breast, smoked streaky bacon, egg mayonnaise, cos lettuce, tomato, served on white or brown bloomer

Roast Beef & Caramelised Onion

Baguette (v) £10

Topside of beef, served with a jug of gravy

BBQ Pulled Pork Ciabatta £10

Melted mature cheddar cheese, crispy onions, BBQ sauce

24/7

Yorkshire Ham £9

Sliced Tomato, cos lettuce, Dijon mayonnaise, served on white or brown bloomer

24/7

Egg Mayonnaise (v) £8

Watercress and cos lettuce, served on white or brown bloomer

BBQ Chicken Wrap £10

Buttermilk fried chicken, red onion, cos lettuce, bbq sauce

Sweet Chilli Tuna Ciabatta £10

Tuna mayonnaise, sweet chilli, cucumber, mature cheddar

24/7

Cheese Savoury (v) £8

Mature cheddar, pepper, red onion and chive, served on white or brown bloomer

MAINS

Yorkshire Beer Battered Haddock Fillet £19

Hand cut chunky chips, minted mushy peas, curry sauce, tartare sauce, charred lemon

Yorkshire Beef Cheek Bourguignon (gfo) £24

Double cream mashed potatoes, maple roasted carrots, glazed shallot & parsnip crisps, served in a large Yorkshire pudding

Chicken Parmigiana £19

Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, hazelnut pesto and pine nut tossed salad

Pan Seared Salmon Fillet (gf) £23

Mascarpone, samphire and pea risotto, tenderstem broccoli, crisp capers, parsley infused olive oil

24/7

Tender Chicken Tikka Masala £18.5

Pilau rice, naan bread, mango chutney

24/7

Kerelan Cauliflower & Red Pepper Curry (v) £16

Pilau rice, naan bread, mango chutney

SALADS

Caesar Salad £10

Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing

Winter Superfood Salad (v/veo) £11

Barley, roasted squash, kale, cabbage, carrot, roasted sweet potato, chestnuts, pecans, pumpkin seeds, beetroot, Wensleydale, cranberry dressing

Add Chargrilled Tuna Steak £7

Add Chargrilled Chicken Breast £7

Add Chargrilled Halloumi £7

SIDES

Onion Rings (v/ve) £4

Skin on Fries (v/ve/gfo) £4.5

Hand Cut Chunky Chips (v/ve/gfo) £4.5

Dressed Mixed Leaf Salad (v/ve/gf) £5

PIZZA

Authentic 12" Hand Stretched, Stone Baked Pizza with Italian tomato base and melting mozzarella

Classic Margherita (v/gfo/veo) £12

Topped with Italian tomato & buffalo mozzarella

Garlic Pizza Bread (v/ve) £7

Confit garlic oil, chopped parsley add mozzarella for £2

Sundried Tomato, Spinach & Portabella

Mushroom (v/gfo) £13

Red pesto base, buffalo mozzarella

Pepperoni £14

Italian tomato, cured pepperoni, garlic infused oil

Nduja Pollo (gfo) £15

Spicy Italian sausage, pulled chicken breast, jalapeños

Meat Feast (gfo) £16

Chicken, pepperoni, spicy Italian sausage, BBQ pulled pork, melting mozzarella

BBQ Pulled Pork £15

BBQ pork shoulder, mozzarella, crispy onions

BURGERS

All served in a toasted Brioche bun with salad, gherkin, onion ring, red cabbage slaw, & skin on fries

170gm (6oz) Bacon Cheeseburger £18

Smoked maple streaky bacon, caramelised onion jam, mature cheddar

Triple Hog Burger £20

6oz beef burger, smoked maple streaky bacon, BBQ pulled pork, bacon jam, mature cheddar

Vegan Burger (ve) £16

Breaded "buttermilk" Quorn fillet, portabella mushroom, vegan cheddar

Chicken Fillet Burger £18

Herb & Spice breaded chicken fillet, tomato relish, mature cheddar

Korean BBQ Chicken Burger £19

Herb & Spice breaded chicken fillet, Korean BBQ sauce, Asian slaw

PASTA

Creamy Beef Ragu Rigatoni £15

Slow cooked beef shin ragu, mascarpone, basil leaf & Grana Padano

Pesto Chicken Linguine £16

Charred chicken breast, basil pesto, sun-dried tomato, linguine, shaved grana padano

Tomato, Red Pepper and Mascarpone Risotto (v) £15

Oven baked red pepper, sun-dried tomato pesto, bocconcini mozzarella, pine nut, baby basil

Roast Pumpkin, Spinach and Chestnut Gnocchi £14 (v/ve)

Toasted pumpkin seeds, squash puree, crisp sage

DESSERTS

Sticky Toffee Pudding (v) £8

Bailey's butterscotch sauce, vanilla pod ice cream

Apple, Sultana & Pear Crumble (v/veo) £8

Rum & Raisin ice cream

Caramelised Biscuit Cheesecake (v) £8

Pecan Brittle, toffee, honeycomb ice cream

Warm Raspberry & White Chocolate Blondie (v) £8

White chocolate ice cream, macerated raspberries

Chocolate Truffle Cake (v/ve/gf) £8

Mandarin sorbet

VE Vegan | DF Dairy Free | V Vegetarian | GF Gluten Free

Allergens & Intolerances

We strive to accommodate guests with allergies and intolerances, but all food and drinks are prepared in environments where allergens are present. Therefore, we cannot guarantee any item is completely allergen- or gluten-free. Please inform our team of any allergies or intolerances before ordering. An allergen matrix is available for reference. For gluten-free orders, we take precautions but cannot ensure the absence of gluten due to shared kitchen facilities. Those with coeliac disease or gluten intolerance should consider this when ordering. Your safety matters—ask if unsure.