

Starters

Deep fried king prawns wrapped in filo pastry, salad garnish and homemade sweet chili dip. £ 5.75

Homemade ham hock terrine, boiled egg, piccalilli, salad garnish, crusty roll and butter £ 5.50

Homemade chorizo and mozzarella pizza dough parcels, salad garnish and garlic mayonnaise dip £ 5.25

Homemade soup of the day with a warm crusty roll and butter £ 3.95

Classic prawn-cocktail, mixed leaf salad, brown bread and butter £ 6.75

Homemade duck liver and orange parfait, salad garnish, crisp croutes and orange marmalade £ 5.75

Homemade smoked haddock and leek fishcakes, salad garnish and dill mayonnaise £ 6.75

Deep fried breaded brie, salad garnish and cranberry sauce £ 5.25

Posh mushrooms on toast, assorted wild mushrooms in a creamy garlic sauce, served on a toasted brioche bun £ 6.50

Jerk chicken skewer, salad garnish and garlic mayonnaise dip £ 5.50 (GF + DF)

Nachos, sour cream, homemade guacamole, salsa, topped with mozzarella, cheddar and jalapeno peppers £ 4.75 (GF)

For any dietary requirements, please don't hesitate to ask one of our staff members.

Main Course Favourites

Homemade steak 'n' ale pie, suet and herb crust, homemade chips and fresh vegetables
£ 12.95

Fish, leek and pea pie, buttered mash and cheddar cheese top, served with fresh vegetables
£ 12.95 (GF)

BBQ chicken, chicken breast stuffed with smoked apple-wood cheese, wrapped with Serrano ham, BBQ sauce and homemade chips £ 11.95 (GF + DF)

Sausage 'n' mash, trio of Jackson's sausages, buttered mash, red onion gravy and fresh vegetables £ 10.95

Pan fried lambs liver and smoked bacon, buttered mash, red onion gravy and fresh vegetables £ 11.95

Deep fried breaded wholetail scampi, mixed salad, homemade chips and tartare sauce
£ 12.75

Homemade beef lasagne, mozzarella topping, mixed salad with either fries, garlic ciabatta or homemade chips £ 11.95

Beer battered jumbo haddock, mushy peas, homemade chips and tartare sauce £ 11.95 (DF)

From the grill

10oz gammon steak, egg, pineapple, roasted tomato, mushroom and homemade chips
£ 11.95 (GF)

8oz sirloin steak, roasted tomato, mushroom, beer battered onion rings and homemade chips
£ 17.25 — Go surf 'n' turf with 5 king prawns in filo pastry £ 2.50 extra.

Mixed grill, rump steak, gammon, pork sausage, lamb chop, black pudding, roasted tomato, mushroom, beer battered onion rings, peas and homemade chips £ 18.95

8oz homemade beef burger, smoked cheese, baby gem, onion, tomato, coleslaw, beer battered onion rings and homemade chips £ 11.95

Chicken fillet burger, chorizo, baby gem lettuce, onion, tomato, coleslaw, beer battered onion rings and homemade chips £ 11.95

Sauces

Black peppercorn and brandy £ 2.25

Yorkshire blue cheese £ 2.25

Cider, honey and wholegrain mustard £ 2.25

Onion, mushroom, garlic and Dijon mustard £ 2.25

Spicy tomato £ 2.25

Chefs Special Selection

8oz pork loin steak, black pudding fritter, onion, mushroom, garlic, Dijon mustard sauce, herb roasted new potatoes and fresh vegetables £ 12.25

Pan fried fillet of salmon, rosti potato, creamy Thai spiced bisque and fresh vegetables £ 12.95 (GF)

Slow cooked minted lamb shank, buttered mash, red wine and redcurrant sauce and fresh vegetables £ 13.95

Poached fillet of smoked haddock, herb roasted new potatoes, tomato, white wine, tarragon sauce and fresh vegetables £ 12.95 (GF + DF)

Oven baked supreme of chicken, crisp pancetta, sautéed potatoes, tarragon, leek cream sauce and fresh vegetables £ 12.75 (GF)

Smoked haddock and pea risotto, smoked haddock, garden peas, arborio rice and creamy white wine sauce £ 10.95 (GF)

Vegetarian options

Homemade vegetable lasagne, mozzarella topping, mixed salad with either fries, garlic ciabatta or homemade chips £ 11.95

Homemade five bean chili, mixed salad, tortillas and long grain rice £ 10.95 (GF + DF)

Truffled wild mushroom risotto, assorted wild mushrooms, arborio rice and a creamy white wine sauce £ 10.95 (GF)

Mediterranean vegetable filo basket, courgette, aubergine, peppers, onion, garlic, tomato herb sauce, mixed salad and homemade chips £ 10.95

Side orders

Mixed salad bowl £ 2.50

Fresh vegetables £ 2.25

Beer battered onion rings £ 1.95

Homemade chips £ 2.25

Sweet potato fries £ 2.25

French fries £ 2.25

Cheesy garlic ciabatta £ 2.50

H O T E L

Pure indulgence

Sticky toffee pudding, warm butterscotch sauce & Chantilly cream £ 4.95

Chocolate brownie, warm rich Belgium chocolate brownie, chocolate sauce, white chocolate shavings and caramel ginger ice cream £ 5.25

Homemade cheese cake, flavour changes weekly, please ask our Front of House staff
£ 5.25

Apple and blackberry crumble, served with either custard, cream or ice cream £ 5.25

Trio of ice cream, served in a brandy snap basket with chocolate soil and berry coulis £
5.25

Baileys creme brulee, with an almond short cake £ 5.25

Sorbet, trio of refreshing sorbets with berry coulis £ 5.25 (GF + DF)

Teas and coffees

Do not forget about our range of teas and freshly ground coffees as well as liqueur coffees.

Our fine selection of tea include:

Yorkshire tea, Green tea, Peppermint, Earl Grey or various flavoured teas.

Or choose one of our freshly ground coffees:

Latte, cappuccino, americano, espresso, mocha coffee or a simple filter coffee.

Or go for a nice hot chocolate with marshmallows and cream.

Lighter options

(Available Monday to Saturday 12.00-5.30pm)

Sandwiches

Roast Yorkshire ham and tomato £ 5.95

Luxury North Atlantic prawn with brandied Marie Rose £ 7.95

Cheddar cheese and Branston pickle £ 5.95

Tuna mayonnaise and cucumber £ 6.95

Warm Cajun spiced chicken breast with tzatziki dip £ 6.95

Hot beef and onion gravy (on ciabatta) £ 6.95

Mini battered haddock with homemade tartare £ 7.25

Bacon and brie ciabatta £ 6.95

Sausage and red onion ciabatta £ 6.95

All of the above are served with coleslaw and hand-cut chips.

Choose from warm ciabatta, white tea-cake or white or brown bread.

Please ask our waiting staff for the available salads.

H O T E L

Mid Week Evening Special For Two

Two main meals for £16.95

Monday – Thursday: 5.30-8.00pm excl. bank holidays

Homemade steak 'n' ale pie, suet and herb crust, homemade chips and fresh vegetables

Trio of Jackson's sausages served with buttery mash and red onion gravy

Deep fried breaded wholetail scampi, mixed salad, homemade chips and tartare sauce

Lambs liver and smoked bacon on a bed of creamy mash with a rich red onion gravy

Homemade beef lasagne topped with mozzarella cheese, served with salad and either homemade chips, fries or garlic ciabatta

Homemade vegetable lasagne, mozzarella topping, mixed salad and a choice of either fries, garlic ciabatta or homemade chips

8oz in-house hand made Hall burger, topped with smoked cheddar on baby gem lettuce, tomato and red onion, served with coleslaw, homemade chips and onion rings

Chicken fillet burger with chorizo, baby gem lettuce and red onion. Served with coleslaw, homemade chips and onion rings

Beer battered jumbo haddock, mushy peas, homemade chips and our homemade tartare sauce (DF)

H O T E L

Traditional Sunday Lunch

1-course £9.95

2-course £12.95

Either choose a starter and main or a main and dessert.

Starters

Homemade soup of the day with a warm crusty roll

Homemade duck liver and orange parfait, salad garnish, crisp croutes and orange marmalade

Posh mushrooms in a creamy garlic sauce, served with a warm crusty roll and butter

Mains

Traditional Sunday Roast, served with all the trimmings

Homemade steak 'n' ale pie, suet and herb crust, homemade chips and fresh vegetables

Homemade vegetable lasagne, mozzarella topping, mixed salad and a choice of fries, garlic ciabatta or homemade chips

Mediterranean vegetable filo basket, courgette, aubergine, peppers, onion, garlic, tomato herb sauce, mixed salad and homemade chips

Desserts

Apple and blackberry crumble, served with either custard, cream or ice cream

Trio of ice-cream in a brandy snap basket, chocolate soil and berry coulis

Sticky toffee pudding with hot butterscotch sauce, Chantilly cream

Please make us aware of any allergies before ordering. Thank you!

Sunday's get very busy. To avoid disappointment, please book.

H O T E L