

Starters

Oven baked camembert, ciabatta soldiers, red onion marmalade and salad garnish
£ 6.95

Homemade soup with a crusty roll and butter £ 4.50

Classic prawn-cocktail, mixed leaf salad, brown bread and butter £ 6.95

Homemade duck liver and orange parfait, salad garnish, crisp croutes and orange marmalade £ 5.95

Beer battered haddock goujons, salad garnish and homemade tartare sauce £ 6.50
(DF)

Deep fried breaded brie, salad garnish and cranberry sauce £ 5.50

Posh mushrooms on toast, assorted wild mushrooms in a creamy garlic sauce, served on a toasted brioche bun £ 6.95

Nachos, sour cream, guacamole, salsa, topped with mozzarella, cheddar and jalapeno peppers £ 4.95 (GF)

Feta, olive, sun blush tomato and red onion salad, served with a crusty roll and balsamic dip £ 5.95 (DF)

Dietary requirements

A lot of our dishes can be made gluten and dairy free, ask one of our staff members for advise. For any other dietary requirements speak to our staff, they will be happy to advise you.

Main Course Favourites

Homemade steak 'n' ale pie, suet and herb crust, homemade chips and fresh vegetables
£ 13.50

Homemade cottage pie, buttered mash top and fresh vegetables £ 11.25

Sausage 'n' mash, trio of Jackson's sausages, buttered mash, red onion gravy and fresh
vegetables £ 11.25

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

Oven baked supreme of chicken, crisp pancetta, butter sautéed potatoes, tarragon, leek
cream sauce and fresh vegetables £ 13.25 (GF)

Deep fried breaded wholetail scampi, mixed salad, homemade chips and tartare sauce
£ 12.95

Homemade beef lasagne, mozzarella topping, mixed salad with either fries, garlic ciabatta or
homemade chips £ 12.95

Beer battered jumbo haddock, mushy peas, homemade chips and tartare sauce £ 12.75 (DF)

Pan friend fillet of salmon, rosti potato, topped with a sundried tomato pesto, served with
fresh vegetables £ 13.25 (GF)

Slow cooked minted lamb henry, buttered mash potato, red wine and redcurrant sauce and
fresh vegetables £ 14.25

From the grill

10oz gammon steak, egg, pineapple, roasted tomato, mushroom and homemade chips
£ 12.50 (GF)

8oz sirloin steak, roasted tomato, mushroom, beer battered onion rings and homemade chips
£ 18.50

8oz homemade beef burger, smoked cheese, baby gem, onion, tomato, coleslaw, beer battered
onion rings and homemade chips £ 12.25

Chicken fillet burger, chorizo, baby gem lettuce, onion, tomato, coleslaw, beer battered onion
rings and homemade chips £ 12.25

8oz pork loin steak, black pudding fritter, onion, mushroom, garlic, Dijon mustard sauce,
herb roasted new potatoes and fresh vegetables £ 12.95

Sauces

Black peppercorn and brandy £ 2.75

Yorkshire blue cheese £ 2.95

Onion, mushroom, garlic and Dijon mustard £ 2.75

Spicy tomato £ 2.50

Vegetarian options

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 £ 2.75

Fresh vegetables £ 2.75

Beer battered onion rings £ 2.50

Homemade chips £ 2.75

Sweet potato fries £ 2.95

Fries £ 2.75

Garlic ciabatta £ 2.95

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Pure indulgence

Sticky toffee pudding, warm butterscotch sauce & Chantilly cream £ 5.25

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

Homemade cheesecake, 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

Pear and dark chocolate frangipane, served either warm or cold with a Chantilly scroll
£ 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 £ 6.95

Luxury North Atlantic prawn with brandied Marie Rose £ 8.95

Cheddar cheese and Branston pickle £ 6.95

Tuna mayonnaise and cucumber £ 7.95

Warm Cajun spiced chicken breast with tzatziki dip £ 7.95

Hot beef and onion gravy (on ciabatta) £ 7.95

Mini battered haddock with homemade tartare £ 8.25

Bacon and brie ciabatta £ 7.95

Sausage and red onion ciabatta £ 7.95

Hot pork, gravy and stuffing £ 7.95

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.

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