

New Years Eve Lunch & Dinner Menu

Bar Nibbles & Small Plates

Great to share

Gordal green olives (V, VE, GF)	£5.50
Warm breads, Yorkshire butter	£7.50
York cold pressed extra virgin rapeseed oil, balsamic (V)	
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£6.95
Crispy deep fried battered Brussel sprouts	£7.95
cranberry & Thai sweet chilli dipping sauce (V)	

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.95
Homemade pork & black pudding scotch egg	£11.50
baby gem lettuce, mustard aioli	
King prawn & crayfish cocktail, gem heart, watercress	£10.95
bloody Mary sauce, warm Rosemary focaccia (GFA)	
Ballotine of confit duck, Parma ham & ham hock	£11.50
Cumberland sauce, pickled balsamic onions, crostini (GFA)	
Deep fried breaded camembert	£9.95
tossed rocket, cranberry & redcurrant dipping sauce (V)	
Half dozen grilled queen scallops, garlic & parsley butter	£12.95
warm bread (GFA)	

12" Stone Baked Pizza's

Yorkshire pepperoni	£17.95
Plum tomato sauce, bocconcini mozzarella, cheddar	
Yorkshire pepperoni	
The Inferno	£18.95
Chicken breast fillets, fiery crispy chillis, plum tomato sauce,	
bocconcini mozzarella, cheddar, mushrooms, peppers, olives	

Meat Free

Ratatouille of roasted vegetables, gnocchi & feta	£18.95
crispy onions, basil (V)	
Rigatoni pasta, creamy white wine & fresh basil pesto sauce,	£18.95
crispy onions, Gran Padano (V)	

Locally Sourced Seasonal Game

Our game birds are personally selected, and hand delivered from our local supplier R&J Finest Farmers and Butchers based 12 miles away in Kirkby Malzeard, Ripon

Pan roasted whole local partridge, fondant potato	£26.95
sage & red onion stuffing, garlic buttered French Beans	
forestiere sauce (GFA)	
Pan seared 8oz Yorkshire venison haunch steak (<i>served pink</i>)	£28.95
dauphinoise potates, wilted cavolo nero, roasted shallot	
green peppercorn sauce (GF)	

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan

From The Sea

Battered East Coast haddock, twice cooked chips	£19.95
mushy peas, homemade tartare sauce, lemon	
Grilled sea bass fillet, sauté new potatoes, wilted spinach	£19.95
roasted vine tomato sauce (GF)	

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie	£23.95
creamed mash potatoes, mixed seasonal greens, red wine gravy	
<i>(cooked to order, please allow over 20 minutes)</i>	
Pan roasted rump of Yorkshire lamb, dauphinoise potatoes	£27.95
slow confit shallot, seasonal vegetables, mint jus (GF)	

From The Chargrill

Our beef, lamb, and chicken for all our grills and burgers are sourced from our local supplier R&J Finest Farmers and Butchers (free range and grass fed) based 12 miles away in Kirkby Malzeard, Ripon

Our chargrilled meats are brushed with our own garlic & chive butter. Served with grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket & twice cooked chips

8oz Signature rump steak (35 day dry aged)	£29.95
<i>(best served medium rare)</i>	
12oz Lamb Barnsley chop	£27.95
<i>(served pink)</i>	
Add a green peppercorn, blue cheese, or mushroom sauce	£4.50
Upgrade to parmesan truffle fries	£1.50

The Inn "Signature Burger"	£22.95
8oz Aberdeen Angus ground steak & bone marrow patty	
gem lettuce, tomato, stout onions, smoked cheese, served on a brioche	
bun with white truffle mayo, fries or twice cooked chips	
Upgrade to parmesan truffle fries for an extra	£1.50

The Inn "Festive Gobbler"	
Panko breaded 7oz turkey escalope, grilled bacon	£20.95
smoked cheese, served on a brioche bun with cranberry sauce, house	
fries or twice cooked chips	
Upgrade to parmesan truffle fries for an extra	£1.50

Side Dishes

Twice cooked chips (V)	£5.50	Skinny fries (V)	£5.50
Parmesan truffle fries (V)	£6.95	Cajun onion rings (V)	£5.50
Battered onion rings (V)	£5.50	Buttered mash (V)	£4.50
Buttered seasonal greens (V)	£5.25	Peppercorn sauce (V)	£4.50
Garlic French beans (V, GF)	£4.50	Mushroom sauce (V)	£4.50
Homemade coleslaw (GF, V)	£3.95	Blue cheese sauce (V)	£4.50



New Years Eve Lunch & Dinner Menu

Desserts

Traditional Christmas pudding, brandy custard	£8.95
Crème brûlée, mulled wine berry compote shortbread (V, GFA)	£9.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£9.95
Ferrero Rocher & mascarpone cheesecake Belgian chocolate sauce (V)	£9.50
Homemade steamed jam roly poly vanilla custard (V)	£9.50
Lemon curd cheesecake, lemon curd ice cream	£9.50
Cheese plate (1 cheese)	£9.50
Cheese board (3 cheeses)	£13.50
seedless grapes, celery, Yorkshire chutney, biscuits (GFA, V)	
<i>Please see our cheese card for selections available</i>	

Cheese Card

Keen's Cheddar: The Keen family have been making unpasteurised Keens Cheddar since moving to Moorhayes Farm in 1899. Keen's Cheddar is a tangy, extra mature **unpasteurised** Cheddar cheese, which wakes up even the drabest of cheese boards.

Dozmary Camembert: A bold soft cheese inspired by the wild beauty and legend of Bodmin Moor. Named after the mystical Dozmary Pool said to be the resting place of King Arthur's Excalibur, it carries the same sense of drama and heritage. Dozmary is oozy, buttery and bursting with character. **Supreme Champion in the speciality class at ICDA. Supreme Champion at Cheshire show**

Yorkshire Blue: Award winning Yorkshire blue is a mild and creamy cheese, made by Shepherds Purse. A great introduction to blue cheese, it uses the very best Yorkshire cow's milk. Yorkshire blue is handmade and matured over 8 weeks and turned by hand to help create the lovely blue veining and smooth creamy texture.

After Dinner Drinks

'Espresso Martini' (Alcohol free available) Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup	£9.95
'Choconut Espresso Martini' Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup	£10.95
'Rum Old Fashioned' Yorkshire Fairfax Golden Rum, demerara syrup, Angostura Bitters	£10.95
'Cherry Sour' (Alcohol free available) Cherry Heering Liqueur, Bacardi Quatro, raspberry syrup, lemon juice, Griottines morello cherries	£10.95
'Amaretto Sour' Disaronno Amaretto, lemon juice, Angostura Bitters	£10.50
'Whisky Sour' Scotch Whisky, lemon juice, sugar syrup, Angostura Bitters	£10.50

Liqueur Coffee

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto	£9.95
Fresh cream floater coffee	£6.50
Cointreau or Baileys hot chocolate topped with fresh cream	£9.95

Coffee, Tea & Hot Beverages

Locally roasted 'award winning Leodis deli blend' Coffee

Americano	£3.95	Cappuccino	£4.25
Latte	£4.25	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25
Gingerbread latte	£4.95	Pumpkin spiced latte	£4.95



A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this element.

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION **GF** gluten friendly | **GFA** gluten free available | **V** vegetarian | **VA** vegetarian available | **VE** Vegan