



New Years Eve Lunch & Dinner Menu

Bar Nibbles & Yorkshire Tapas

3 to 4 dishes are great to share

Spiced Gordal picante olives (V, VE, GF)	£5.95
Warm breads, Yorkshire butter	£8.50
York cold pressed extra virgin rapeseed oil, balsamic (V)	
Beetroot & goats cheese bon bons, beetroot puree (V)	£8.95
Tandoori spiced chicken strips, minted yoghurt (GF) <i>(may contain nuts)</i>	£9.50
Crispy deep fried battered Brussel sprouts cranberry & Thai sweet chilli dipping sauce (V)	£7.95

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£8.95
Homemade pork & chorizo scotch egg, baby gem lettuce smoked paprika & garlic aioli	£11.50
Classic crayfish cocktail, baby gem, Marie Rose sauce warm rosemary focaccia (GFA)	£10.95
Cock-a-leekie chicken terrine, piccalilli, crostini (GFA)	£11.50
Deep fried breaded Somerset Dozmary camembert tossed rocket, cranberry & redcurrant dipping sauce (V)	£9.95
Half dozen grilled queen scallops, garlic & parsley butter warm tin loaf (GFA)	£12.95

12" Stone Baked Pizza's

Margarita	£15.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese, mozzarella, cherry tomatoes (V)	
The Inn 'Chicken Inferno'	£18.95
Sriracha spiced chicken breast, plum tomato sauce, sliced peppers, red onion, crispy smoked chillies, bocconcini mozzarella, cheddar cheese	

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£19.95
The Inn "Plant Based Cheeseburger"	£18.95
8oz plant-based patty, lettuce & tomato, vegan mayo, caramelised red onion, vegan cheese, house fries (V, VE, GFA)	

From The Sea

Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, fresh lemon wedge	£20.95
Grilled sea bass fillet, sauté new potatoes wilted spinach & red onion, roasted vine tomato sauce (GF)	£19.95

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie creamed mash potatoes, seasonal greens, red wine gravy <i>(cooked to order, please allow over 20 minutes)</i>	£24.95
Pan roasted rump of Yorkshire lamb, dauphinoise potatoes roasted confit shallot, wilted cavolo nero, redcurrant jus (GFA)	£28.95
Pan seared 8oz Yorkshire venison haunch steak <i>(served pink)</i> dauphinoise potatoes, wilted cavolo nero, roasted shallot green peppercorn sauce (GF)	£28.95

Chargrilled Skewers

Served on warm flat bread with seasonal house salad

Chargrilled tandoori spiced chicken skewer, mango chutney mint yoghurt (GFA)	£22.95
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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) <i>(best served medium rare)</i>	£29.95
12oz Lamb Barnsley chop <i>(served pink)</i>	£27.95
10oz Yorkshire bacon loin steak & pineapple	£21.95
<i>Add a green peppercorn, blue cheese, or mushroom sauce</i>	£4.50
<i>Upgrade to parmesan truffle fries</i>	£1.50

The Inn Burgers

*Sourced from Yorkshire, chargrilled, and served in a brioche bun, with gem lettuce &
beef tomato, portion of coleslaw & choice of house fries or twice cooked chips*

The Inn "Signature Burger"	£23.95
8oz Aberdeen Angus ground steak & bone marrow patty, Monterrey Jack cheese, white truffle mayo	
The Inn "Hot Honey Chicken Burger"	£22.95
7oz chargrilled chicken breast, grilled pineapple, Monterrey Jack cheese, hot honey drizzle	
<i>Upgrade any burger to parmesan truffle fries</i>	£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)	£5.25
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

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



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Desserts

Traditional Christmas pudding, brandy custard (V)	£8.95
Crème brûlée, mulled wine berry compote shortbread (V, GFA)	£9.50
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V)	£9.95
Homemade verry berry & mascarpone cheesecake (V)	£9.50
Homemade steamed jam roly poly vanilla custard (V)	£9.95
Lemon curd Eton mess, vanilla cream, meringue (GF, V)	£9.50
Affogato, local Yorvale vanilla pod ice cream Amaretti crumb, espresso shot (DFA, GFA, V)	£6.50
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 drabbest 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.

Ribblesdale Honey & Flower: Produced by the award-winning Ribblesdale cheese company in Yorkshire. The fresh, citrusy tang of a young goat's cheese perfectly balances the gentle sweetness of local honey and the fragrant aroma of edible flower petals, making it a highly sought-after centrepiece for cheeseboards.

Liqueur Coffee & Espresso Martinis

Cold press (cold brew) coffee has up to 66% less acidity and bitterness than hot-brewed coffee, resulting in a richer, less abrasive taste. Making it perfect for our Espresso Martinis – Why not give one a try?

Yorkshire 'Cold Brew' Espresso Martini (AF) £9.95
Eristoff Vodka, Inn blend Espresso, Tia Maria, sugar syrup (AF) - Alcohol free available

Yorkshire 'Cold Brew' Choconut Espresso Martini £10.95
Yorkshire Fairfax Chocolate & Walnut Rum, Inn blend Espresso, Tia Maria, sugar syrup

Irish Whisky, Tia Maria, Baileys, Brandy, Kahlua, £9.95
Gin (known as an English coffee) Dark Rum, Grand Marnier, Cointreau, Amaretto

Fresh cream floater coffee £6.50

Cointreau or Baileys hot chocolate £9.95 topped with fresh cream

After-Dinner Coffee, Tea & Sweet Treats

Wishing to extend your meal but feel over faced with dessert? Relax, unwind and indulge – add a selection of sweet treats (French macaron, homemade chocolate brownie bite & chocolate truffle) to any beverage below at an inclusive price of £7.00 – Because every meal deserves a sweet ending!

Americano	£3.95	Cappuccino	£4.25
Latte (Milk, Oat or Soya)	£4.95	Macchiato	£3.95
Espresso	£3.25/£3.95	Teas	£3.95
Cadburys hot chocolate	£4.50	Flat white	£4.25

Hot or iced Gingerbread, Pumpkin spiced or Vanilla latte (Milk, Oat or Soya) £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.

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