

Christmas Eve Lunch Menu

Bar Nibbles & Yorkshire Tapas

3 to 4 dishes are great to share

Spiced Gordal picante olives (V, VE, GF)	£5.95
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Tandoori spiced chicken strips, minted yoghurt (GF) <i>(may contain nuts)</i>	£9.50
Beetroot & goats cheese bon bons, beetroot puree (V)	£8.95
Crispy battered Brussel sprouts cranberry & sweet chilli dipping sauce (V)	£8.50

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
Truffle butter crusted chicken liver parfait garlic & thyme crostini, plum & apple chutney	£11.50
Deep fried breaded Somerset Dozmary camembert tossed rocket, cranberry & redcurrant dipping sauce (V)	£11.95
Roulade of Scottish salmon, crayfish tails, dill & cream cheese pickled shallot, avruga caviar, wild garlic oil	£12.95
Half dozen grilled queen scallops, garlic & parsley butter warm tin loaf (GFA)	£12.95

12" Stone Baked Pizza's

Margarita Plum tomato sauce, bocconcini mozzarella, cheddar cheese, mozzarella, cherry tomatoes (V)	£15.95
The Inn 'Festive Meat Feast' Plum tomato sauce, bocconcini mozzarella, mild cheddar pepperoni, turkey, pigs in blankets, chestnut stuffing	£18.95

Fresh Hot Deli Roll Sandwiches

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white or wholemeal and Gluten Freindly available)*

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£14.50
Roasted turkey breast, chestnut, sage & onion stuffing cranberry sauce, red wine gravy dipping pot	£14.95
Topside of Yorkshire Beef, horseradish red wine gravy dipping pot	£14.95
Roasted pepper & halloumi, pesto (V, GFA)	£13.50
'Fish Butty', battered East Coast haddock homemade tartare sauce	£13.95

Allergen Information: Gluten Friendly & Gluten Friendly Available dishes - Please be aware, although dishes are made/available with non-gluten ingredients, all our dishes are prepared in kitchens that are not an allergen free zone where wheat, nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely "free from" traces of allergens. We use vegetable oil in our fryers, these are used for various products and therefore may contain gluten, crustacean, fish, dairy, wheat & nut allergen traces.

Some dishes can be adapted for dietary/allergy requirements - Please ask a team member at time of ordering.

DIETARY INFORMATION: V vegetarian | VA vegetarian available | VE Vegan | DF Dairy free

Hot Roast Yorkshire Pudding Wrap

Served with a hearty shot of soup and smattering of twice cooked chips

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£14.95
Herb roasted gammon, sage & onion stuffing red wine gravy dipping pot	£14.95
Topside of Yorkshire beef, horseradish red wine gravy dipping pot	£14.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy shallots, white wine & cream sauce (V)	£19.95
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The Inn "Plant Based Cheeseburger"

8oz plant-based patty, lettuce & tomato, vegan mayo, caramelised red onion, vegan cheese, house fries (V, VE, GFA)	£18.95
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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 spinach & red onion, roasted vine tomato sauce (GF)	£19.95
Seafood linguine, king prawns, squid, octopus, mussels garlic butter & white wine sauce, fresh lemon	£23.95

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
7 hour slow braised Madras curried Yorkshire lamb shank pea basmati rice, mango chutney, mint yoghurt	£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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The Inn Sharing Platters – £59.95

The Inn "Steak Platter" Two chargrilled 8oz signature rump steaks, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket, peppercorn sauce

Upgrade to parmesan truffle fries for an extra £3.00

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The Inn Fondue Sharing Platter – £68.95

The Inn “Fondue Steak Platter” Two chargrilled 8oz signature rump steaks, whole baked French camembert, onion rings, twice cooked chips, portobello mushrooms, cherry vine tomatoes, rocket

Upgrade to parmesan truffle fries for an extra £3.00

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 sirloin Steak (35 day dry aged) (GF)	£37.95
8oz Signature rump steak (35 day dry aged) (GF) <i>(best served medium rare)</i>	£29.95
12oz Lamb Barnsley chop (GF) <i>(served pink)</i>	£27.95
7oz Chicken breast (GF)	£21.95
10oz Yorkshire bacon loin steak & pineapple (GF)	£21.95
Add green peppercorn, blue cheese or mushroom sauce	£4.50
Upgrade to parmesan truffle fries	£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	
Upgrade any burger to parmesan truffle fries	£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

Desserts

Traditional Christmas pudding, brandy sauce (V, GF)	£8.95
Crème brûlée, mulled wine berry compote shortbread (V, GFA)	£9.50
Chocolate brownie, chocolate sauce	£9.95
local Yorvale caramel & honeycomb ice cream (V, GFA)	
Sticky toffee pudding, homemade butterscotch sauce	£9.95
local Yorvale butter toffee ice cream (V)	
Homemade Nutella & raspberry cheesecake (V)	£9.95
Lemon curd Eton mess, Chantilly cream, meringue (GF, V)	£9.50
Belgian chocolate tart, chopped roasted nuts	£9.50
dairy free salted caramel ice cream (V, VE, DF)	
Trio of local Yorvale ice cream <i>(please ask for today's selection)</i> (V, GFA, VEA, DFA)	£7.95
Affogato, local Yorvale vanilla pod ice cream espresso shot	£6.50
Cheese board <i>(3 cheeses)</i>	£13.50
seedless grapes, celery, Yorkshire chutney, biscuits (GFA, V)	
<i>Somerset Dozmary camembert, Keen's Cheddar & Yorkshire blue</i>	

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 <i>(Milk, Oat or Soya)</i>	£4.95		

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 <i>(AF) - Alcohol free available</i>	
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 topped with fresh cream	£9.95

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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