

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)	
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£8.50
Tandoori spiced chicken strips, minted yoghurt (GF)	£9.50
<i>(may contain nuts)</i>	
Padron peppers, spiced chilli & lime salt (V, VE, DF, GF)	£7.50
Deep fried duck gyoza (4), Asian slaw, hoi sin sauce	£9.25
Crispy halloumi, hot honey, dressed rocket (V)	£8.95
Beetroot & goats cheese bon bons, beetroot puree (V)	£8.95

Starters

Chef's homemade soup (V, VE) warm bread & butter (GFA)	£8.95
Homemade pork & chorizo scotch egg, baby gem lettuce smoked paprika & garlic aioli	£11.50
Truffle butter crusted chicken liver parfait crusty bread, plum & apple chutney	£11.50
Lamb kofta pitta bread, minced Yorkshire lamb kofta, garlic glazed pitta bread, houmous, corn & black bean salsa	£11.95
Baked French camembert, confit garlic, red onion marmalade crostini (GFA) <i>(ideal for two to share)</i>	£15.25
Half dozen black tiger prawns <i>(shell off)</i> tossed in rapeseed oil, garlic & chilli, petit salad (DF, GFA)	£12.95
Roulade of Scottish salmon, crayfish tails, dill & cream cheese pickled shallot, avruga caviar, wild garlic oil	£12.95
Italian burrata mozzarella, plum tomatoes roasted beetroot, rocket, beetroot coulis (V, GF)	£11.50
Half dozen grilled queen scallops, garlic & parsley butter warm bread (GFA)	£12.95
½ kilo moules marinière white wine, garlic & shallot cream sauce, warm focaccia	£14.95

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	
Yorkshire pepperoni	£17.95
Plum tomato sauce, bocconcini mozzarella, cheddar cheese Yorkshire pepperoni	

Fresh Deli Roll Sandwiches

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white, wholemeal or Genius seeded bun)*

Roasted topside of Yorkshire beef, salad, horseradish	£13.95
Roast Wensleydale gammon ham, salad, English mustard	£12.50
Crayfish tails, Marie rose sauce, lettuce, cucumber	£12.95
Sliced mature Cheddar, salad, tomato pickle (V)	£11.95
BLT - smoked bacon, lettuce, tomato & mayonnaise	£12.95

Fresh Hot Deli Roll Sandwiches

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white, wholemeal or Genius seeded bun)*

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy dipping pot	£14.50
Herb roasted gammon, sage & onion stuffing red wine gravy dipping pot	£14.50
Topside of Yorkshire beef, horseradish red wine gravy dipping pot	£14.95
Roasted pepper & halloumi, pesto (V)	£13.50
'Fish Butty', battered East Coast haddock homemade tartare sauce	£13.95

Hot Roast Sandwich Served in a Yorkshire Pudding Wrap

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

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

Big Bowl Salads

Vibrant big bowl salads packed with fresh, seasonal ingredients

Caesar salad, soft boiled egg, parmesan croutons, Caesar dressing <i>(no anchovies)</i>	£17.95
<i>Upgrade to panko breaded crispy chicken Caesar for an extra</i>	<i>£5.00</i>
Grilled smoked mackerel, rocket, romaine, sliced new potatoes, beetroot, herb vinegarette (GF)	£19.95
Chargrilled swordfish Niçoise salad, sun blushed tomatoes, French beans, soft boiled egg, house dressing (GF)	£21.95

Allergen Information: GF & GFA 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

Lunch & Dinner Menu

Chargrilled Skewers

Served on warm flat bread with seasonal house salad

Chargrilled halloumi & red pepper skewer, pesto (V, GFA)	£20.95
Chargrilled tandoori spiced chicken skewer, mango chutney mint yoghurt (GFA)	£22.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, white wine & cream sauce (V)	£19.95
Homemade roasted chestnut mushroom & braised leek pie shortcrust pastry, sauté potatoes, seasonal greens meat free herbed gravy (VE, V, DF)	£21.95

(cooked to order, please allow over 20 minutes)

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

Smoked haddock & garden pea risotto, crispy onions Gran Padano (GF)	£20.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£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 garlic butter & white wine sauce, fresh lemon	£23.95
Kilo pot of moules marinière, warm focaccia white wine, shallot & cream sauce	£25.95

From The Farm

Homemade short crust Yorkshire reared steak & local ale pie creamed mash potatoes, mixed seasonal greens, red wine gravy	£24.95
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(cooked to order, please allow over 20 minutes)

Chilli – maple glazed belly pork rib, house fries, coleslaw Asian inspired salad	£23.95
Pan roasted rump of Yorkshire lamb, dauphinoise potatoes roasted confit shallot, wilted cavolo nero, redcurrant jus (GF)	£28.95
Pan seared 8oz Yorkshire venison haunch steak <i>(served pink)</i> crushed new potatoes, garlic French beans, roasted shallot, green peppercorn sauce (GF)	£28.95

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

The Inn "BBQ Platter" BBQ belly pork rib bites, honey roasted pigs in blankets, tandoori marinated chicken breast strips, mini 4oz burger slider (2), corn on the cob, house fries or twice cooked chips

Upgrade to parmesan truffle fries for an extra £3.00

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)	£29.95
<i>(best served medium rare)</i>	
12oz Lamb Barnsley chop (GF)	£27.95
<i>(served pink)</i>	
7oz Chicken breast (GF)	£21.95
10oz Yorkshire bacon loin steak & pineapple (GF)	£21.95
<i>Add green peppercorn (GF), blue cheese (GF) or mushroom sauce (GF)</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 "Phoenix Burger"	£21.95
7oz chargrilled chicken breast marinated in smokey Piri Piri grilled chorizo, Monterrey Jack cheese, garlic & herb mayo	
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 vegetables (V)	£5.25	Peppercorn sauce (V)	£4.50
Garlic French beans (V, GF)	£5.25	Mushroom sauce (V)	£4.50
Homemade coleslaw (GF, V)	£3.95	Blue cheese sauce (V)	£4.50

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Desserts, Coffee & After Dinner Drinks

Desserts

Homemade very berry cheesecake (V)	£9.50
Lemon curd Eton mess, vanilla cream, meringue (GF, V)	£9.50
Raspberry & apple crumble tart, vanilla custard (V)	£9.25
Crème brûlée, mixed berry compote shortbread (V, GFA)	£9.25
Chocolate brownie, chocolate sauce local Yorvale caramel & honeycomb ice cream (V, GFA)	£9.95
Sticky toffee pudding, homemade butterscotch sauce local Yorvale butter toffee ice cream (V)	£9.95
Homemade Yorkshire raspberry & stem ginger trifle, boudoir biscuit	£9.95
Belgian chocolate tart, chopped roasted nuts plant based salted caramel ice cream (V, VE, DF) <i>(contains nuts)</i>	£9.50
Trio of local Yorvale ice cream & sorbets <i>(Please ask for today's selection)</i> (Vegan available, DFA)	£7.95
Affogato, local Yorvale vanilla pod ice cream Amaretti crumb, espresso shot (DFA, GFA)	£6.50
Cheese plate <i>(1 cheese)</i>	£9.50
Cheese board <i>(3 cheeses)</i>	£13.50
seedless grapes, chutney, biscuits (GFA, V) <i>Please see our cheese card for selections available</i>	

For lovers of ice cream, please ask a team member to see our ice cream and sundaes menu (V, GF, VE options available)

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 <i>(Milk, Oat or Soya)</i>	£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

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.

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



Ordering dessert?
Don't forget your 4-legged friends. Get tails wagging with a delicious dog-friendly Pawvale ice cream pot.
Available in tantalising lamb or chicken flavours.

£3.00