

AFTERNOON BITES
Available 2.00pm-5.00pm

Nibbles and Dishes to Begin

Soup of the day, Homemade Bread, Yorkshire Butter £4.50

(V) Tomlinson's Deep Fried Cauliflower Fritters,
Curried Mayonnaise £3.75

Nigel's Free Range Rare Breed Chipolatas, Cumberland, Spicy
Pork & Black Pudding, Mustard Mayonnaise £3.75

Gloucester Old Spot Crispy Pork Croquette Crackling,
Tomlinson's Rhubarb Chutney £6.00

(V) Twice Baked Fountains Gold Cheese Soufflé, Cheese Sauce,
Herb Salsa £5.50

Mains

Fish Pie - North Sea Fish, Seawater Prawns, Leeks, Parsley,
Baked with Mashed Potato, Sprinkled with Wensleydale Mature
Cheese £11.50

(V) **Cheese & Onion Pie** -Wensleydale Mature & Fine Fettle
Cheese, English Onions, Sour Cream Jacket,
Tomato & Red Onion Salad £11.00

(Please be patient as the pies take 20 minutes to cook)

Fish & Chips - Battered Deep Fried Line Caught Haddock,
Marrowfat Peas, Real Chips cooked in Dripping, Tartare Sauce
Large £12.75 Medium £9.50

Seasonal Salads

Breast of Nidderdale Chicken, Avocado, Yorkshire Fine Fettle Cheese, Cos Lettuce Salad, Tarragon Dressing, Bread £10.00
Without Chicken £8.75

Mackenzie's Smoked Salmon, Seawater Prawn, Morecambe Bay Shrimps, Pickled Cucumber, Sour Cream, Caper Dressing
£13.75

(V) English Tossed Salad – Little Gem, Mustard Cress, Salad, Tomato, Cucumber, Celery, Pepper, Radish & Avocado
Small £3.75 Large 8.00

Puddings £5.50

Sticky Toffee Pudding, Butterscotch Sauce, Jennings' Cream

Poached Pear, Vanilla Ice Cream, Chocolate Sauce & Toasted Almonds

Homemade Ice Cream

Our Ice Cream is made using Organic Milk sourced from Gazegill Organic Farm. **2 Scoops £3.50 3 Scoops £5.00**
Flavours - Vanilla, Milk Chocolate, Honeycomb, Raspberry
Ripple

Local Cheeseboard

Three Yorkshire Cheeses, Smoked, Blue & Tasty, with a guest cheese from the region
Served with Butter, Homemade Bread, Biscuits, Celery & Fireside Chutney £6.50