



SHARERS

Our sharers are an ideal starter to share between two

THE DRAYMAN'S

Scotch egg, pork pie, Yorkshire cheese, pickles, chicken liver parfait, chutney with warm bread and butter **£26**

MEZE SHARER



Hummus, vegetable crudities, olives, tzatziki and warmed flat bread **£13**  

THE BIG BBQ

Smoked jumbo chicken wings, 'low and slow' ribs, rare breed sausage, grilled corn, chorizo, bbq beans and coleslaw **£28**

STARTERS



SOUP OF THE DAY

Chef's soup to match the seasons and warmed bread **£5.50**  


PIGEON BREAST

Pan-fried Yorkshire pigeon breast alongside Black Sheep black pudding, granny smith apple and a blackberry jus **£8**


MRS BELL

Mrs Bell's Blue Cheesecake accompanied by locally sourced asparagus, beetroot tartare and a smoked Wensleydale egg yolk **£6**  


PARFAIT

Chicken liver parfait with toasted brioche with a Riggwelter and gooseberry chutney **£7.50** 



CURED SALMON

Masham Gin house cured salmon with pink grapefruit, avocado and sesame **£7** 

CHILLI WINGS

6-hour-smoked jumbo chicken wings, charred & tossed in BS BBQ Sauce **£7** 

YORKSHIRE BRIE

Breaded, deep-fried Yorkshire brie and a Cumberland sauce **£6**  

PORK PIE

Chef's Black Sheep pork pie finished with a Riggwelter chutney **£5**

SCOTCH EGG

Soft boiled egg wrapped in pork sausage sided by curried mayo **£7**

BLACKSHEEP



BREWERY

BAA...R MEETS BISTRO

SERVED 6-9PM | WEDNESDAY - SATURDAY



Our 'Baa...r Meets Bistro' menu offers a selection of British bar classics alongside some mouth watering Bistro inspired dishes. Using the finest locally sourced ingredients the only question you'll be asking yourself is what to try next time...



WHILE YOU WAIT



Nachos, spinach and artichoke dip **£6**  

Smoked spiced nuts **£2**  

Beef jerky **£4**

Bread & chef's butter **£3.50**  

Marinated olives **£3**  

Sesame candied walnuts **£2**  

FROM THE GRILL


Our locally reared rare breed livestock is carefully selected by our chefs & aged for a minimum of 28 days to allow an incredibly enhanced flavour & mouth-watering texture. All our dishes from the grill are served with a portobello mushroom, roasted plum tomato and choice of potato.

100Z SIRLOIN £24 

80Z RIBEYE £22 

350Z PORK TOMAHAWK £17 

CHATEAUBRIAND

A joy that's shared is a joy made double. We serve our classic cut of prime fillet steak with a choice of two sauces, beer-battered onion rings and choice of potato. **(Serves 2) £55** 

POTATO CHOICE

Hand-cut chips, creamy mash, dauphinoise or sweet potato fries

SAUCES AND BUTTERS £2


Red wine jus, béarnaise, peppercorn, Harrogate Blue, garlic butter, cafe de Paris butter

Add sautéed garlic king prawns for **£4.50**

GOURMET BEEF BURGER


6oz beef pattie in a toasted brioche bun with lettuce, sliced tomato, dill pickle and bbq sauce, bacon, confit onion and choice of cheese **£13**
Cheddar, Harrogate Blue or Brie

BBQ BABY BACK PORK RIBS

'Low & slow' 12-hour-smoked baby back pork ribs doused in our signature BBQ sauce with classic slaw and hand-cut chips **£15** 

MAINS

BBQ LAMB

BBQ marinated Yorkshire lamb rump with broad beans, roasted garlic mash, chanterelle mushroom and peas finished with an elderberry jus **£15** 


HAZELNUT HAKE

Hazelnut crusted Scottish hake partnered with fondant potato, pak choi, spiced carrot and orange gastric **£16**


RIGGWELTER PROPER PIE

Yorkshire bred beef slowly braised in award winning Riggwelter ale with mushy peas, gravy and your choice of chips or mash **£13**


HADDOCK & CHIPS

Whitby landed 54° North-battered haddock with classic sides of hand cut chips, tartar sauce and mushy peas **£13** 


OLIVE GNOCCHI

Black olive and horseradish gnocchi, heritage tomatoes, courgette, goat's curd and basil **£12** 

GLAZED DUCK


Local honey glazed duck breast accompanied with dauphinoise potato, roasted roscoff onion and a cardamom jus **£16** 

VEGGIE PIE

Curried vegetable pie, mango chutney and a house salad **£12** 

CHICKEN OR PRAWN

CAESAR SALAD

With baby gem lettuce, brioche croutons, anchovies, aged parmesan and caesar dressing **£13** 

SIDES £3

Hand Cut Chips

Grilled Corn

Onion Rings

Seasonal Greens

Parmesan Fries

House Salad

Coleslaw


Caesar Salad


Sweet Potato Fries

  @BLACKSHEEPCV



For food allergy and dietary information, please speak to our staff about the ingredients in your meal, when making your order.

Available Gluten Free 

Vegetarian 



BLACK SHEEP

BREWERY

BAA...R MEETS BISTRO

SERVED 6-9PM | WEDNESDAY - SATURDAY

BURGER NIGHT

EVERY THURSDAY NIGHT

**GET 2 BURGERS
& 2 PINTS OF
BLACK SHEEP
FOR £20**

BOOK A TABLE TO AVOID
DISAPPOINTMENT

FOR THE KIDS

Carrot, cucumber, apple sticks and grapes

£3.95 **GF** **V**

All our kids meals are served with mash potato or chips
and garden peas or beans (except tomato pasta)

FREE
SCOOP OF
ICE CREAM FOR
ALL CLEAN
PLATES!

Vanilla, chocolate
or strawberry

CHICKEN NUGGETS
HADDOCK GOUJONS **GF**
PORK SAUSAGES AND GRAVY

TOMATO PASTA **GF** **V**
CHEESE BURGER

ALL £6.95

**GET
CREATIVE!**

Ask member
of staff about our
activities for
little ones.

SUNDAY LUNCH

12-4PM

**A CHOICE OF
YORKSHIRE ROASTS
WITH ALL THE
TRIMMINGS**

BOOK A TABLE TO AVOID
DISAPPOINTMENT