



— 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 crudité's, olives, tzatziki and warmed flat bread **£13**  

YORKSHIRE CHARCUTERIE

Selection of Black Sheep smoked Yorkshire game and meats, served with 3 Yorkshire cheeses, pickles, fresh bread and chutneys **£25** 

— STARTERS —

SOUP OF THE DAY

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

MRS BELL'S BLUE & ONION JAM TART

served with leek fondue **£6.50**


PAN-FRIED WILD MALLARD BREAST

served with confit leg, celeriac remoulade and a pickled elderberry jus **£8**


CURED & SMOKED VENISON

Black Sheep smoked and cured Yorkshire venison served with a runny Wensleydale hen's egg, beetroot tartare and aged parmesan **£7**


PARFAIT

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



DRESSED WHITBY WHITE CRAB

With avocado puree, pink grapefruit, preserved lemon dressing and a sesame wafer **£7** 

BBQ WINGS

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

YORKSHIRE BRIE

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

PORK PIE

with Rosebud piccalilli **£5**

SCOTCH EGG

Runny Wensleydale hens egg wrapped in pork sausage with curried mayo **£7**



BLACK SHEEP 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.


10oz SIRLOIN £22 

10oz RIBEYE £24 

30oz PORK CHOP £27 

RARE BREED SAUSAGES £13

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) £56** 

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, Café de Paris butter. Add sautéed garlic king prawns for **£4.50**

GOURMET BEEF BURGER

6oz beef patty in a toasted brioche bun with lettuce, sliced tomato, dill pickle and bbq sauce, bacon, confit onion and choice of cheese **£13.50**
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, corn and hand-cut chips **£15** 

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

— MAINS —

ROASTED LOCAL VENISON LOIN

Hazelnut Stout braised haunch pithivier, sweet and sour red cabbage, chestnuts and chocolate game jus **£17**


PAN-FRIED SEA TROUT

Roast cauliflower, BBQ sprouting broccoli, rhubarb, and herring roe velouté **£17**


RIGGWELTER PROPER PIE

Yorkshire bred beef slowly braised in award winning Riggwelter ale with mushy peas, gravy and your choice of chips or mash **£14**


HADDOCK & CHIPS

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


GNOCCHI

Roast pumpkin, wild mushroom and tarragon cream sauce, aged parmesan cheese and rocket **£13** 


ROAST CORN-FED CHICKEN BREAST

Stuffed with apricot and sage stuffing with duck fat roast root vegetables and chicken jus **£16** 

VEGGIE PIE

Vegetable and paneer korma 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

Onion Rings

Truffle Parmesan Chips

Coleslaw

Sweet Potato Fries

Grilled Corn

Seasonal Greens



House Salad

Caesar Salad

Mash

  @BLACKSHEEPPVC



Available Gluten Free  Vegetarian 



BLACK SHEEP

BREWERY

BAA...R MEETS BISTRO

SERVED 6-9PM | WEDNESDAY - SATURDAY



PIE NIGHT

EVERY TUESDAY NIGHT

**PIE AND A PINT
OF BLACK SHEEP
FOR £10**

FOR THE KIDS

Carrot, cucumber, apple sticks and grapes

£3.95  

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 
PORK SAUSAGES AND GRAVY

TOMATO PASTA  

CHEESE BURGER

ALL £6.95

**GET
CREATIVE!**

Ask member
of staff about our
activities for
little ones.

BURGER NIGHT

EVERY THURSDAY NIGHT

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