



A La Carte Menu

Starters

Bread Selection (For Two) <i>Focaccia, Sourdough, Brown Tin, White Bloomer, Compound Butter, Oil & Balsamic Vinegar.....</i>	<i>8</i>
Chicken Wings <i>Tossed in your choice of Cajun Caramel or Black Sheep Hot Sauce.....</i>	<i>8</i>
Smoked Haddock Thai Fishcake GF <i>Sweet Chili Sauce, Dressed Salad.....</i>	<i>9</i>
Vegan Pate VE <i>Chick Pea, Roasted Vegetables and Herb Pate, Sourdough Crisp.....</i>	<i>8</i>
Fried Pheasant Strips GF <i>Pear & Spiced Honey, Dressed Salad.....</i>	<i>9</i>
Goats Cheese and Caramelized Onion Tart <i>Dressed Salad.....</i>	<i>7.5</i>
Masham Gin & Beetroot Cured Salmon GF	

Mains

Black Sheep Burger <i>Lamb Burger, Caramelised Onion Marmalade, Goats Cheese, Baby Gem, Tomato, Fries & Dressed Salad.....</i>	<i>17</i>
Wagyu Burger <i>Wagyu Beef Burger, Asian Slaw, Wasabi Mayonnaise, Furikake Fries & Dressed Salad.....</i>	<i>19</i>
Katsu Chicken Burger GF <i>Breaded Chicken Breast, Katsu Ketchup, Baby Gem, Tomato, Katsu Spice Fries & Dressed Salad.....</i>	<i>17</i>
Moving Mountains Burger VE <i>Vegan Burger, Vegan Cheese, Hummus, Pickles, Baby Gem, Tomato, Fries and Salad.....</i>	<i>17.5</i>
Riggwelter Beef Pie <i>Served with Chips, Minted Mushy Peas & Riggwelter Gravy.....</i>	<i>17.5</i>
Short Rib Mac and Cheese <i>Pulled Slow Roasted Beef Short Rib, Cheddar Cheese Sauce.....</i>	<i>18</i>
54°North Lager Battered Haddock GF <i>Served with Chunky Chips, Minted Mushy Peas, Tartare Sauce & Lemon.....</i>	<i>18</i>
Pan fried Chicken Supreme GF <i>Sauteed Mushrooms, Broad Beans, Fondant Potato, Pancetta, Cream & White Wine Sauce.....</i>	<i>19</i>
Wild Mushroom & Spinach Gnocchi <i>With a White Wine Sauce.....</i>	<i>17</i>
Pan Fried Pork Belly Roll GF <i>Black Pudding Mash, Roasted Honey Glazed Carrots, Bacon Wrapped Green Beans, Respire, Apple & White Wine Sauce.....</i>	<i>19</i>

Sides

Fries or Chunky Chips.....	<i>4</i>
Battered Onion Rings.....	<i>4</i>
Cauliflower Bites.....	<i>4</i>
Mixed Salad.....	<i>4</i>