



MAIN MENU



SMALL PLATES

3 for £15 | 5 for £22 | £6 each

Fried Chicken Breast **GF**
with gravy mayonnaise

Grilled King Prawns **GF**
with lemongrass and ginger dressing

Marinated Gordal Olives **GF**

Cheese Beignets **GF V**
with mustard mayonnaise

Crispy Chicken Wings **GF**
with chipotle, ranch dressing or buffalo sauce

Pork Croquettes **GF**
with salsa verde

Cod Arancini **GF**
with dill mayonnaise, relish and parmesan

French Onion Soup
with a warm herb crouton

BBQ Bream Fillet **GF**
with basil, pickled cucumber and pomegranate

'Baron Bigod' Cheese Rarebit **V**
with sourdough muffin and truffle

Pulled Lamb Shoulder **GF**
with pickled cauliflower and aubergine purée

Grilled Pork Loin **GF**
with apple and radish salad

Heritage Tomato Salad **VE**
with broad beans, black garlic and sourdough crisps

Grilled Hispi Cabbage **VE**
with harissa yoghurt, crispy onion and black garlic

SHARERS

Cote de Boeuf **£60**
rib steak with beer & bone marrow sauce, short rib mac & cheese, truffle & parmesan fries and pickled shallot & watercress salad (available Thursday – Saturday)

MAINS

Grilled Pork Chop **£18**
in cider and mustard sauce with mashed potatoes and tenderstem broccoli

Braised Short Rib Bourguignon **£18**
with mashed potatoes

Beer Battered Cod **GF** **£16**
with chips, mushy peas and tartar sauce

Chicken Schnitzel **GF** **£15**
with fennel & apple slaw and gremolata

Yorkshire Asparagus Risotto **£15**
with garden peas and parmesan
(**VE** option available)

Short Rib Burger **£16**
with truffle mayo, bacon jam and gem lettuce with rosemary fries
(**GF** option available)

Beef, Beer & Bone Marrow Pie **£18**
with seasonal greens and mashed potatoes

DESSERTS

Tiramisu **£7**

Sticky Date Pudding **GF VE** **£7**
served with 'Rigg' & raisin ice cream

Yorkshire Rhubarb & Custard Cheesecake **GF** **£7**

SIDES

£5 EACH

Short Rib Mac & Cheese
(contains gluten. **V** option available)

Baked Aubergine Tahini **GF VE**
with miso glaze, pomegranate and spring onions

Truffle & Parmesan Fries **GF**

Salt & Pepper Fries **GF**
with hoisin sauce and siracha mayonnaise

BBQ Potatoes **GF**
with golden brown butter (**VE** option available)

Beer Battered Onion Rings **GF VE**

Triple Cooked Chips **GF VE**

Please mention any **allergies** to a member of staff before ordering.

GF Gluten Free **V** Vegetarian **VE** Vegan