



Dinner Menu

AVAILABLE FROM 5PM

STARTERS

HOMEMADE SOUP OF THE DAY

Homemade soup of the day served with crusty bread and butter (V) (VGN) (GFO)

£7.25

BREADED WHITEBAIT

Crispy breaded whitebait with a homemade dill, lemon and garlic mayonnaise

£7.95

GARLIC MUSHROOMS

Creamy garlic and white wine mushrooms topped with melted Wensleydale cheese served with crusty bread (V) (GFO)

£7.95

PAN FRIED KING PRAWNS

Pan fried king prawns in garlic butter served with a crusty roll

£8.95

MIXED OLIVE & BREAD

Green and black pitted olives with a selection of oils and crusty bread (V) (VGN) (GFO)

£6.95

HALLOUMI BITES

Crispy Halloumi bites served with chilli jam (V)

£7.25

MAIN COURSES

STEAK & DROVERS ALE PIE

Homemade steak and drovers ale pie in a shortcrust pastry, served with mashed potatoes or twice cooked chips, mushy peas and a jug of gravy

£19.95

LAMBS LIVER WITH BUBBLE & SQUEAK

Lambs liver (pink or well done), bubble & squeak, lambs bacon, onion rings and lamb gravy served with seasonal vegetables (GFO)

£17.95

ASKRIGG ALE BEER BATTERED COD

Askrigg ale battered cod, twice cooked chips, mushy peas and homemade tartare sauce

£17.95

MUSHROOM & RED PEPPER STROGANOFF

Homemade mushroom and red pepper stroganoff served with long grain rice (V) (VE) (GF)

£15.95

CUMBERLAND SAUSAGE

Local Cumberland sausage, mashed potato or twice cooked chips, gravy, garden or mushy peas and parsnip chips

£18.95



PRIME DALES BEEFBURGER

Local Dales Beefburger topped with red onion marmalade, lettuce and tomato in a sourdough bun with homemade onion rings, skinny fries and salad

£18.95

Add Wensleydale, Blue, Cheddar cheese or bacon for **£2.50** (per item)

GARDEN BURGER

Breadcrumbs mixed vegetable and spinach garden burger topped with red onion marmalade, lettuce and tomato in a sourdough bun with homemade onion rings, skinny fries and salad (V) (VGN) (GFO)

£17.95

PAN FRIED SEABASS WITH SEAFOOD RISOTTO

Panfried seabass on a bed of seafood risotto, cherry tomatoes, parmesan shavings drizzled with honey and mustard glaze (GF)

£21.95

CHICKEN AND BACON TAGLIATELLE

Chicken & Bacon Tagliatelle in a carbonara style sauce served with garlic bread

£18.95

FEATHERBLADE OF BEEF

Oven braised featherblade of beef, truffle mash, roasted silver skin onions, beef and red wine jus served with seasonal vegetables (GF)

£21.95

BRIE, MUSHROOM AND CRANBERRY WELLINGTON

Homemade wellington with creamy brie mushrooms and cranberry served with skinny fries and salad (V)

£16.95

DESSERTS

RHUBARD CRUMBLE

Served with vanilla custard (GF)

£8.95

HOMEMADE STICKY TOFFEE PUDDING

Served with butterscotch sauce and vanilla ice cream (V) (GF)

£7.95

ETON MESS

Brandy-soaked cherries, mixed berry compote, meringues and cream (V) (VGN) (GF)

£7.95

PROFITEROLES

Cream filled profiteroles served with strawberries and a Belgian chocolate sauce (V)

£7.95

YORKSHIRE CHEESEBOARD

Yorkshire Wensleydale, smoked Wensleydale, Yorkshire Blue, brie and goats' cheese with crackers, chutney, grapes and apple (V) (GFO)

£9.95

ICE CREAM

Choose from Vanilla, strawberry, chocolate or mint choc chip ice cream, raspberry or mango sorbet

1 scoop **£2.50**

2 scoops **£4.00**

3 scoops **£5.50**



CHILDRENS MENU

ALL DISHES £8.50

ALL CHILDRENS MEALS INCLUDE A SCOOP OF THEIR CHOICE OF ICE CREAM AND A GLASS OF SQUASH

PORK SAUSAGE

With mash or skinny fries, peas and gravy

WHITBY SCAMPI

With skinny fries and peas

BREADED CHICKEN GOUJONS

With skinny fries and peas

CHEESE AND TOMATO PIZZA

With skinny fries and peas (V)

PENNE PASTA

In a homemade tomato sauce, with cheddar cheese, and served with a garlic flatbread (V,VE)

SIDE DISHES

ALL £3.50

TWICE COOKED CHIPS (V)

SKINNY FRIES (V)

HOMEMADE ONION RINGS (V)

HOUSE SALAD (V) (VGN) (GFO)

CRUSTY PETIT PAIN WITH BUTTER (V) (VGO)

DISH OF OLIVES (V) (VGN)

GARLIC BREAD (VGNO)

SEASONAL VEGETABLES (V) (VGN)

(V) Vegetarian

(VGN) Vegan

(VGNO) Vegan option available

(GF) Gluten free

(GFO) Gluten free option available