



Dinner Menu

Starters

Prawn Cocktail £7.50

Greenland Prawns, Smoked Salmon, King Prawn, Marie Rose,
Gem Lettuce, Tomato & Cucumber

Confit Onion & Leek Risotto £6.95 (V)

Poached Hens Egg, Watercress

Confit Duck Leg Stir Fry £7.25

Pan Fried Veg, Hoi Sin Sauce, Cashews and Crispy Noodles

Brasserie Fish Cakes £6.50

Dressed Leaves and Sweet Chilli Crème Fraiche

Soup of the Day £5.95

Please ask Your Waiter for Details

Creamy Garlic Mushrooms £6.25 (V)

Toasted Farmhouse Bread, Gruyere Cheese

Main Courses

Line Caught Haddock & Chips £12.50

In Timothy Taylor Ale Batter, Mushy Peas, Hand
Cut Chips and Tartar Sauce

Braised Belly Pork £14.50

Roast Chantenay Carrots, Baby Parsnips,
Dauphinoise Potatoes, Red Wine Jus and Crackling

Slow Roast Lamb Shoulder £17.00

Braised Red Cabbage, Creamy Mashed Potato and
Red Wine Jus

Yorkshire Beef & Landlord Pie £12.95

Shortcrust Pastry, Mash, Buttered Greens, Jus

The Brasserie Burger £12.95

Topped with Smoked Bacon, Onion, Yorkshire Blue
Cheese, Gherkin, Tomato Chutney & Fries

Dry Aged 8oz Ribeye Steak £19.95

Hand Cut Chips, Onion Rings, Dressed Leaves and
Peppercorn Sauce

Wild Mushroom Ravioli £13.00 (V)

Spinach & Tenderstem Broccoli, Truffle Cream with
Herb Crumb and Parmesan

Chicken Supreme £13.95

Fondant Potato, Smoked Bacon Sauce and
Buttered Greens

Sides - All £2.95

Triple Cooked Chips

Skinny Fries

Yorkshire Rarebit Glazed Cauliflower

Buttered Mixed Greens

Mash

Dauphinoise au Gratin

Baby Leaf Salad

Honey Glazed Chantenay Carrots

Please inform a member of staff of any allergies and/or intolerances before placing your order.