



STARTERS

Chefs Homemade Soup Of The Day	£4.95
Pan Fried King Scallops, Cauliflower and Blue Cheese Fritters, Crispy Parma Ham and Leaf Salad	£7.25
Confit Duck and Fois Gras Terrine, Roasted Figs and an Orange and Rocket Leaf Salad	£5.50
Steamed Fresh Mussels in a Sauce of Baby Leeks, Cider and Cream	£5.50
Carpaccio of Smoked "Round Green Farm" Deer, Pickled Baby Vegetables and Sweet Beetroot Dressing	£7.25
Pan Fried Potato Gnocchi, Roasted Vine Cherry Tomatoes Topped with Yellisons Goats Cheese	£5.25
Rocket, Fennel and Watercress Salad with Fresh Parmesan and Mustard Vinaigrette	£5.25

All weights stated are uncooked; all prices are inclusive of VAT
For those with special dietary requirements or allergies who wish to know more about food ingredients used,
please ask the manager



GRILL MENU

All Chargrilled and Served with Parsnip Crisps, Roasted Vine Tomatoes, Handcut Chips and a Tossed Rocket and Parmesan Salad

170g Fillet Steak **£19.95**

284g Ribeye Steak **£16.95**

284g Rump Steak **£15.50**

454g T Bone Steak **£24.95**

225g Chicken Breast **£12.95**

*(All Meat Cuts are Sourced within Yorkshire)
All weights are uncooked weights*

House Speciality

The Famous 'Brooklands Barnsley 'Chop' £24.95

Cut From The Best End Of A Saddle Of Lamb, Slow Roasted With Herbs,
Red Wine And Vegetables

Served with Buttered Greens, Roasted Cherry Tomatoes, Caramelised Shallots,
Handcut Chips and Pan Fried Button Mushrooms

Perfect Partner – Hardys Oomoo Shiraz, McLaren Vale, Australia

Deep purple, with ripe cherry and blueberry tones, coupled with and enhanced by a refined yet rich savoury middle palate of dark chocolate, layered with hints of cherry and vanilla oak on the finish.

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MAIN COURSES

Pan Fried "Round Green Farm" Venison Liver **£15.95**
served with Creamy Mash Potatoes, Crispy Bacon and Onion Gravy

Roast Rack of "Denby Dale" Lamb **£16.95**
Potato and Cauliflower Dauphinoise, Buttered Spinach with Nutmeg

Confit of "Easingwold" Belly Pork **£14.95**
Black Pudding Fritters, Pickled Shallots, Buttered Fennel
and Cabbage, Grain Mustard Sauce

Poached Breast of "Silkstone" Chicken in Thyme and Garlic **£12.95**
Baby Vegetables and Crispy New Potatoes

Searred Seabass Fillets **£15.95**
Nicoise Salad, Tomato Tapenade

Baked Salmon Supreme **£14.95**
Pea Risotto, Lime and Coriander Beurre Blanc

Glazed Shallot Tarte Tatin **£10.95**
Sunblushed Tomato Polenta Cake

Chilli Flavoured Ratatouille **£10.95**
Baked in Filo Pastry served with Tomato Coulis

Sauces £2.25
Béarnaise and Creamy Green Peppercorn

Side Orders £2.95
Steamed Chanteney Carrots
Buttered Greens
Roasted Root Vegetables
Handcut Chips
Tossed Garden Salad
Roasted New Potatoes in Rosemary, Thyme and Garlic



DESSERTS

Yorkshire Cheese Plate of 3 Locally Made Cheeses, Yorkshire Biscuits, Homemade Chutney, Celery and Grapes

Selection of Ice Creams and Sorbets from Foss Field Farm near York served with Fresh Berry Compote

Warm Locally Grown Rhubarb Crumble and Custard Sauce

Baileys Crème Brule served with Orange Shortbread

Chocolate and Brandy Truffle Torte, Orange Chutney

Lemon and Lime Tiramisu, Kiwi Compote

£5.95

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Coffee

Coffee	£1.95
Espresso	£1.95
Double Espresso	£2.50
Latte	£2.25
Cappuccino	£2.25
Hot Chocolate	£1.95
Twinnings Tea's	£1.95

Liqueur Coffees

Irish Coffee	(Irish Whisky)
Glavya Coffee	
Napoleon Coffee	(Brandy)
Gaelic Coffee	(Scottish Whisky)
Calypso Coffee	(Tia Maria)
Caribbean Coffee	(Rum)