

White Wines

We begin with dry and delicate and get progressively more full-bodied, nutty and oaked.

	175ml	Bottle		Bottle
Isabella da Silva Chile A great Sauvignon Blanc with real flavour	£4.70	£17.45	Picpoul de Pinet, Reserve St Anne France Particularly good with seafood	£19.45
Berri Estates Unoaked Chardonnay, Australia Delicious and great value	£4.40	£16.45	Beautiful Lady Gewurztraminer South Africa Named after the winemaker's wife. Aromas of lychee and pineapple	£24.00
Faultline Marlborough New Zealand We've found an even better Sauvignon - more fruit and flavour	£5.70	£21.45	Tenuta del Porconero Fiano Italy Really delicious	£26.00
Tournee du Sud, Viognier France Ve-on-e-ay - so difficult to say but such a great wine	£4.90	£18.45	Leiras Albarino, Rias Baixas Spain Fruity and a great finish. The best wine from Spain	£26.00
Novità, Pinot Grigio Italy The best example of Pinot Grigio we have found	£5.50	£20.45	Vavasour Pinot Gris New Zealand Pinot Gris is Pinot Grigio. Layers of ripe fruit, notes of ginger	£27.50
Ben and Rudi Chenin Blanc South Africa A classic from the Stellenbosh region	£4.30	£15.95	Te Kairanga Riesling New Zealand Lime and tropical flavours - a perfect match for spicy dishes	£30.00
Hauts de Canalet, Reserve Blanc France Paul describes this as a glass of marmalade	£5.10	£18.95	Chablis, Marc Brocard France A full-flavoured Chablis with minerals to finish	£24.00
Trebbiano d'Abruzzo Italy For those who like a flinty Sauvignon Blanc. Try this with fish and chips	£5.60	£20.95	Louis Jadot Mersault France The pinnacle of white wine - smooth and honeyed	£50.00

Fizz

	125ml	Bottle		Bottle
Galanti Prosecco Italy Well-balanced and fruity	£4.40	£22.00	Piper Heidsieck Champagne France A classic	£36.00
Rosa Delicata Italy Lots of strawberries. A lovely rosé Prosecco		£23.00	Laurent Perrier Rosé Champagne France Beautiful - 'cos she's worth it!	£60.00
Louis Dornier Champagne France Our party Champagne		£30.00		

Red Wines

Light and delicate wines begin a list that becomes increasingly spicy, full-bodied and warm.

	175ml	Bottle		Bottle
La Source Pinot Noir France Ripe cherries. A must with beef	£5.20	£19.45	Wingspan Pinot Noir New Zealand Barbecued raspberries!	£26.00
Cullinan View Pinotage South Africa The surprise hit at our tasting - smooth and excellent value	£4.40	£16.45	Douro Tinto, Adega Vila Real Portugal Made from port grapes - the Portugese rioja	£20.00
Merlot Santa Rosata Chile A really lovely Merlot - fruity and soft	£4.80	£17.95	Don Jacobo Rioja Reserva Spain A great rioja that has won loads of awards	£27.00
Domaine Preignes le Vieux, Cabernet Sauvignon France Came out on top at our tasting	£5.60	£20.95	Fattoria Chianti DOCG Italy A fine example of the Italian classic	£24.00
1870 Chilean Cabernet Sauvignon Chile Surprisingly fruity Cab Sav - drinks more like a Merlot	£4.70	£17.45	Pablo Old Vine Garnacha Spain Full of fruit	£22.00
Ondarre, Rioja Crianza Rivallana Spain Aged for two years - one in oak	£5.50	£20.45	Passori Rosso, Veneto Italy Full-bodied and smooth	£23.00
Shiraz, Nightwatchman Australia Smooth and spicy. Just what a Shiraz should be	£5.30	£19.95	Morgon Pavillion des Perrets France Oozes smoky cherry flavours	£25.00
Veramonte Carmenere Reserva Chile We love this. A great value "Big Red"	£5.30	£19.95	Zinfandel 'Asylum' USA An absolute wow	£30.00
El Camino Malbec, Mendoza Argentina Fruits leap out of this wine	£5.10	£18.95	Amarone Della Valpolicella Bolla Italy Those who know this wine love it	£36.00
			Pommard Premier Cru Denis Carre France A great Burgundy	£50.00

Rosé Wines

All great - not at all acidic but perhaps higher ABVs than is usual

	175ml	Bottle		175ml	Bottle
Rare Vineyards Cinsault France Our favourite - smooth and fruity	£5.10	£18.95	Parini Pinot Grigio Italy Elegant and scrumptious	£5.30	£19.95
Petit Paul Reserve France Really juicy and non-acidic	£4.50	£16.95	Portillo Malbec Argentina The darkest of our rosés - really fruity	£4.80	£17.95

Starters

Homemade Soup of the Day With artisan bread & butter	£5.00
Heritage Carrot Salad With harissa yoghurt dressing	£5.25
Fritto Misto of Baby Calamari & Whitebait With lemon tartare	£6.50

Meat Roasts

All served with a giant homemade Yorkshire pudding, roasted Maris Piper potatoes, stuffing, chipolata, vibrant vegetables and a richly flavoured gravy

Boneless Leg of Wharfedale Lamb Roasted 'pink'. Gravy flavoured with homemade mint sauce	£15.75
Sirloin of Ryedale Beef Roasted 'pink'. Gravy flavoured with freshly-picked rosemary	£14.95
Loin of Rare Breed Easingwold Pork Salt-roasted for Crackley crackling. Gravy flavoured with Bramley apples and sage	£13.95
Yorkshire Wolds Free Range Chicken Breast Slowly roasted on the bone. Gravy flavoured with Redcurrent jelly	£13.25
The Farmyard Feast Hand-carved beef, pork and a whole chicken leg. With two giant Yorkshire puddings, a mug of crackling and gravy	£16.95

Mains

Roast Organic Salmon Fillet Feta, wild mushroom & pepper salad, lemon dressing	£14.00
Spinach & Ricotta Raviollini Butter sauce and truffle oil	£12.50
Roast Sundried Tomato Polenta Cake Roast potatoes, Yorkshire pudding, seasonal vegetables and gravy	£11.50
Crispy Chilli Beef Bean sprouts, peanuts, spicy Asian chopped salad	£12.25

Puddings

Seasonal Fruit CrumBel Vanilla custard (£1 to be donated to the Being Bel Trust))	£7.25
Crème Caramel, Confit Rhubarb	£6.25
Pot Au Chocolat, Popcorn	£6.25
Espresso Affogato Espresso coffee on vanilla ice cream	£5.75
Chef's Cheese Selection Chutney, frozen grapes, candied walnuts, artisan crackers For two to share	£7.50 £10.25

Hot Drinks

Cappuccino	£3.00	Mocha	£3.00
Latte	£3.00	Real Hot Chocolate	£3.00
Freshly Ground Americano	£3.00	English Breakfast Tea	£2.50
Espresso	£2.25	Fresh Mint Tea	£2.25
Macchiato	£3.00	A selection of fruit and herbal teas	£2.25

Here to Help

Our Food

We freshly prepare our dishes and buy from local suppliers

Specials

Please ask a member of our team for details or see our blackboards

Children

We are very happy to serve half-size portions of our main dishes

Allergens

Let us know if you have any food allergies so we can offer advice

Service Charges

All gratuities and service charges are paid directly to our team.
We add a discretionary 10% service charge to tables of 8 or more adults