

Starters

Devilled crispy whitebait with aioli £4.95

Slow cooked sticky ribs with Gathering Storm BBQ sauce £5.95

North Atlantic smoked salmon with granary bloomer and herb butter £5.95

Roasted mushroom pate with toasted focaccia £5.50 (v)

Mains

8oz Yorkshire Dales sirloin steak with roasted vine tomatoes, portobello mushroom and Leeds Brewery skin on chips £16.95. Add peppercorn sauce £1

Leeds Best battered haddock with pea puree, tartar sauce and Leeds Brewery skin on chips £11.95

Yorkshire Dales steak and Midnight Bell ale pie topped with a puff pastry lid with buttered seasonal vegetables and Leeds Brewery skin on chips £11.95

Pan-fried east coast sea bass fillet with courgetti and new potatoes £12.95

Roasted pepper, red onion and Midnight Bell ale glazed chicken skewer with tomato, beetroot and herb couscous and dressed salad leaves £9.95

Roasted pepper, red onion and char-grilled halloumi skewer with tomato, beetroot and herb couscous and dressed salad leaves £9.95 (v)

Traditional Yorkshire ploughman's with Midnight Bell ale chutney, pickled onions, pork pie and toasted focaccia £10.50

Salads

Poached egg, streaky bacon and black pudding on a ruby chard salad £10.50

Diced smoked salmon and avocado poke in a sesame, soy, spring onion and chilli dressing £10.50

Heritage tomato, roasted beetroot and Yorkshire goats cheese salad £9.95 (v)

Burgers

Yorkshire Dales steak burger £10.50

Midnight Bell glazed chicken burger £10.50

Five bean, sesame, squash and beetroot burger £10.00 (v)

All stacked with Leeds Best battered onion rings and served with house relish and Leeds Brewery skin on chips. Add streaky bacon or Hellfire ale cheddar £1 $\,$

Sides £3.50

Leeds Brewery skin on chips (v) Leeds Best battered onion rings (v) House salad with Midnight Bell glaze (v) Buttered greens (v)

Desserts

Chocolate brownie with Leeds Brewery's Gathering Storm ice-cream £4.95

Eton Mess served with berries and whipped cream £4.95

Yorkshire cheese board with Midnight Bell ale chutney and crackers £6.50

Please ask a member of our team for any information regarding allergens