

Start the Day

Breakfast served 10 - 11:30am

Smashed Avocado with Poached Eggs £9.00

High Beverly free range eggs, lime, chilli and rocket on toasted rye sourdough (V)
Add Bacon £3.00

Pesto Heritage Tomatoes and Smashed Avocado £9.00

Ripe tomatoes dressed in basil pesto, avocado, lime, chilli, rocket leaf on toasted rye sourdough (V) (VE)

Two Free Range Poached Hen's Eggs £6.00

On Buttered Rye Sourdough Toast
Add Bacon £3.00

Home Cured Black Treacle Bacon Sandwich £6.00

Served in a fresh breakfast roll with condiments

Vegan Sausage Sandwich £6.00

Served in a fresh breakfast roll with condiments (V) (VE)

Toasted Sourdough or Gluten Free Toast £4.50

Served with Annabel's Yorkshire strawberry Conserve and Yorkshire butter (V)

A Selection of Freshly Baked pastries from £2.50

Dietary Breads and Spreads Available



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

This Week

Breakfast served 10 - 11:30am

Poached Eggs with Smashed Avocado on Sourdough (V) £9.00
Add Bacon £3.00

Pesto Heritage Tomatoes and Smashed Avocado on Sourdough (V) (VE) £9.00

Two Free Range Poached Hen's Eggs on Sourdough £6.00
Add Bacon £3.00

Home Cured Black Treacle Bacon or Vegan Sausage Sandwich £6.00

Lunch served from noon

Estate Venison Ragu £14.00
Sauté bacon and mushrooms served with Colcannon (GF)

Butternut Squash Wellington £14.00
Red pepper sauce served with Colcannon (V)

Vintage Cheddar and Caramelised Onion Quiche (V)

Butternut Squash, Fennel, Sweet Pea and Pepper Frittata (V)(GF)

Served with garden leaf garnish £6.00
Served with choice of 3 artisan salads £12.00

Jacket Potatoes

Yorkshire Butter (GF) £8.00 | Raby Beef Bolognese (GF) £11.50
Spiced Mushroom and Lentil Ragu (V)(VE) £11.50 | Mature Cheddar Cheese (GF)(V) £11.50
Tuna Mayonnaise (GF) £11.50 | Longley Farm Cottage Cheese (GF) (V) £11.50

Soup of the Day £7.00

served with freshly made sourdough and Yorkshire Butter

Artisan Sandwiches

Salt Beef Reuben Toastie £9.00
sliced salt beef, emmental cheese, sauerkraut, pickle, russian dressing, rye sourdough

Croque Monsieur £9.00
local ham, Dijon mustard, emmental sauce, sourdough

All Day Breakfast Ciabatta £9.00
local sausage, home cured bacon, free range omelette, tomato chutney

Smoked Salmon and Cream Cheese Bagel £9.00
Smoked salmon, cream cheese, dill, baby spinach

Rainbow Hummus and Vegetable Wrap (V)(VE) £9.00
Sunblushed tomato hummus, mint, lemon balm, carrot, beetroot and baby spinach

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Cold Drinks

Quench your thirst with our selection of refreshing cold drinks.

Sparkling Drinks Selection	£3.50	McCull's Brewery Pils IPAs 440ml 4.2%	£5.50
Cold Pressed Fruit Juices	£3.50	Moretti Beer 330ml 4.6%	£4.00
Coke	£2.50	Black Sheep 500ml 4.4%	£5.50
Diet Coke	£2.50	Old Mout Cider 500ml 4%	£5.50
Kids Fruit Juices	£2.00	Sipsmith Gin & Tonic 250ml 7.3%	£6.50
Kids Fruit Shoot	£2.00	Pimms No1 & Lemonade 250ml 5.4%	£6.50
Still or Sparkling Water 300ml	£1.50	Alcohol Free Beer	£4.50
San Pellegrino 330ml	£3.50		

Hot Drinks

From rich and aromatic coffees like velvety lattes, bold espressos, and creamy cappuccinos to decadent classic hot chocolates

Americano	£3.40	Chai Tea Oat	£4.60
Latte	£4.00	Chai Tea	£4.40
Cappuccino	£4.00	Oat Hot Chocolate with Vegan Cream (DF) (VE)	£4.40
Flat White	£4.25	Babyccino	£1.85
Hot Chocolate Deluxe	£4.30	Puppccino Dog Drink	£1.00
Hot Chocolate Plain	£3.80		
Kids Hot Chocolate	£2.50	Caramel Hazelnut Vanilla Seasonal Specials	£0.60
Mocha	£4.30	Sugar Free Syrups	
Tea Pot	£3.55	Almond milk Soya milk Oat milk	£0.60
Speciality Tea	£4.00		
Espresso	£2.25	Hot Lemon and Ginger Tea	£4.00
Double Espresso	£2.60	Iced Lemon and Ginger Tea	£4.00



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Wine

Sparkling

Hundred Hills Preamble No 2
An English sparkling wine with rich peach and nectarine aromas
Bottle £72

Ca' del Console Prosecco Extra Dry
A refreshing Italian sparkling wine with fruity and floral aromas
Glass £8, Bottle £31

White

First Fleet Chardonnay
Smooth and creamy with ripe tropical fruit flavours and subtle oak
Glass £6.90, Carafe £22, Bottle £29

Terre del Noce Pinot Grigio delle Dolomiti
Crisp and citrusy, with hints of green apple and pear
Glass £6.90, Carafe £22, Bottle £29

Fiddlehead New Zealand Sauvignon Blanc
Vibrant and zesty with tropical fruit and herbaceous notes
Glass £7.85, Carafe £26, Bottle £33

Rosé

Terre del Noce Pinot Grigio Rosé
Delicate and refreshing with strawberry and citrus flavours
Glass £6.90, Carafe £22, Bottle £29

Red

Mancura Etnia Cabernet/Merlot
Bold and structured with dark fruit, spice, and chocolate undertones
Glass £6, Carafe £25, Bottle £32

Les Templiers Pinot Noir
Elegant and refined, with red berry and cherry aromas
Glass £7.60, Carafe £25, Bottle £32

Norton Lo Tengo Malbec
Full-bodied and robust, with dark fruit and spice flavours
Glass £7.90, Carafe £27, Bottle £34

Available in 125ml Glass, 500ml Carafe or 75cl Bottle

