



DINNER MENU



STARTERS

MUSTARD CURED SALMON £6.95

Salmon rilette, lemon crème fraîche, cucumber & puffed rice cracker

YORKSHIRE BRIE ROASTED RED PEPPER HUMMUS £5.95

Yorkshire brie, marinated artichoke, sun blushed tomatoes & warm pitta bread

HARRISSA & HONEY GLAZED LAMB BELLY £6.50

Whipped feta, pomegranate & orange dressing

SOUP OF THE DAY (v) £4.95

Served with warm bread

SMOKED CHICKEN CARPACCIO £6.50

Pickled fennel & radish, smoked bacon, maple & apple dressing

SUPERFOOD SALAD (v)

(available as a starter £5.95 or Main £9.95)

Spinach, avocado, edamame beans, quinoa, cranberries & toasted chia seeds

BAKED MACKEREL FILLET £6.50

Herb crumb, beetroot & red cabbage relish & horseradish sour cream

MAINS

CONFIT LAMB SHOULDER £13.95

Creamed spinach, sun blush tomato, thyme jus & salsa verde

PAN ROASTED VENISON HAUNCH £16.95

Heritage beetroot, braised red cabbage, thyme mash & blackberry jus

POACHED SOLE £16.95

Stuffed with salmon mousse, French style peas, fondant potato & potted brown shrimp butter

ROASTED MONKFISH TAIL £15.50

Lemon grass, red chilli, & ginger bisque, coconut rice & cauliflower bhaji

ROASTED BUTTERNUT SQUASH RISOTTO £12.50 (v)

Crispy blue cheese, toasted pumpkin seeds & sage

8OZ SIGNATURE RANGE BEEF BURGER £12.50

Served on a toasted brioche bun, melted cheddar cheese, plum tomato chutney, baby gem lettuce & French fries

FOUR PIECES OF SOUTHERN FRIED CHICKEN £12.95

Made with our own unique blend of herbs & spices with crockpot baked beans, coleslaw & fries

VEGAN TANDOORI CAULIFLOWER STEAK £11.95

Spiced chickpeas pickled red onion, sweet potato roti

WEETWOOD MEAT PLATTER £16.50

Char sui chicken thighs, minted lamb kofta, pulled pork, marinated 4oz fillet steak, parmesan fries, red cabbage slaw, & garlic aioli

SOUTHERN FRIED HALLOUMI BURGER £12.50 (V)

Served on a toasted brioche bun, plum tomato chutney, avocado & cajun mayo

SIDES £3.50

FRIES

BUTTERED PANACHE OF VEGETABLES

MASH POTATOES

MIXED LEAF SALAD

DESSERTS

STICKY TOFFEE PUDDING £4.95

Butterscotch sauce, vanilla ice cream

CHEESE & BISCUITS £7.00

Yorkshire brie, Harrogate blue, mature cheddar, onion chutney & a selection of cheese biscuits

TIRAMISU £5.50

Raspberry puree, coffee syrup & tonka bean ice cream

SALTED CARAMEL BROWNIE £4.95

Warm chocolate sauce & vanilla ice cream

CREPES SUZETTE £5.50

Caramelised freshly home made crepes with caramelised orange and Cointreau

Please note that some of our dishes may contain allergens or additives.

Please ask a member of the team who will be happy to explain and provide detailed information.