



25 YEAR ANNIVERSARY MENU 2025 AUTUMN LUNCHTIME & EARLYBIRD

MIDWEEK MONDAY TO FRIDAY

LUNCHTIME

Midday to 2.15pm

EARLY BIRD

5.30pm to 6.45pm (Last Orders in kitchen by 6.45pm)

2 courses £23

3 Courses £28

(One Course £19)

3 Oysters Shallot Vinaigrette “Mignonette”

Soup Of the Day Ciabatta V

Bang Bang Crispy Prawns Chilli Sauce & Mango

Smoked Salmon Crumpet Lemon Crème Fraiche, Beetroot & Lemon Dressing

Pea & Goats Cheese Fritters Harissa Hummus, Smashed Avocado, Pumpkin Seeds V

Ham Hock Terrine Pineapple Pickle & Puckett’s of Easingwold Piccalilli

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Thorntons Of Easingwold Cured Bacon Chop

Crispy Egg, Pineapple Pickle, Triple Cooked Chips, Minted Chip Shop Style Peas

Fish & Chips Beer Battered Haddock, Mushy Peas, Tartare Sauce

Roasted Chicken Buddha Bowl Grains, Pickled Cabbage, Beets, Beans, Peas, Cucumber

Mushroom & Ale Pie Triple Cooked Chips, Seasonal Vegetables, Vegan Gravy (VG)

Rievaulx Venison Cottage Pie

Buttery Mash Topping, Seasonal Greens, Redcurrant & Red wine Gravy

Grilled 30-day Aged Wagyu Rump Steak, Café De Paris Butter

(Supplement £8) - Skinny Fries & Yorkshire Blue Cheese Salad

LUNCHTIME & EARLY BIRD SHARING PLATTER

Fillet Of Beef Chateaubriand Sharing Platter

Prime Fillet Of Yorkshire Beef, Roasted & Sliced.

Grilled Mushroom, Slow Cooked Tomato, Caesar Salad, Triple Cooked Chips, Onion Rings.

Choice of Steak Sauce (included) Peppercorn, Béarnaise, Or Yorkshire Blue

One size, Supplement £20, for two to share.



Anniversary Menu
Lunch & Early Bird Desserts

Affogato

Espresso, Vanilla Ice Cream, Biscotti

**Coconut Ice Cream
& Mango Sorbet Coupe**

Sticky Toffee Pudding

Toffee Sauce, Ice Cream

“Piece Of Cheese” Plate

Fruitcake & Chutney

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No Substitutions to this menu please.
The a la carte menu & Specials are also available.

**THIS MENU IS NOT AVAILABLE
FOR PARTIES OVER 8**

Side Dishes

**All Main Courses
are already garnished**

Triple Cooked Chips,

Skinny Fries,

New Potatoes,

Onion Rings - All £5

Bread basket £4

Hummus & Yorkshire Butter

*If you require information about any ingredients or allergens
in our dishes,*

please ask a member of our team.

*All our food is prepared to order & we strive to satisfy all
dietary requirements.*

A discretionary 10% service charge is added to all tables.

All gratuities are distributed with our team.

SANDWICHES

LUNCHTIME ONLY

(Not Sundays)

**All sandwiches are served with a
shot of Soup and
a few proper chips**

**Freshly Baked Ciabatta.
Sliced White or Brown Loaf.
GF Bread available.**

**Smoked Salmon &
Dill Crème Fraiche £14**

Prawn & Crayfish Cocktail £14

Simple Cheddar & Chutney £11 V

Hot Sandwiches

**Triple Decker Toasted
Chicken & Bacon Club £17**
Lettuce, Tomato, Mayonnaise

**Battered Fish Buttie
in Ciabatta £16**
Lettuce, Tartare Sauce

Ox Ploughman's Lunch £19
Cheddar, Harrogate Blue,
Ham Hock Terrine,
Pickles, Bread & Biscuits
A shot of Soup & a few chips.