

Lunch Menu

Served Monday to Saturday 12pm until 5pm

Starters and Light Bites

Homemade Soup of the Day | Croutons | Warm Bread (ve) **£5.00**

Joe's Smoked Haddock Fishcake | Risotto | Pernod Sauce (gfo) **£7.00**

Prawn & Chorizo Pil Pil | Garlic Butter | Warm Bread **£9.00**

Goat's Cheese Parcel | Wilted Spinach | Red Onion Chutney | Tomato Sauce | Yorkshire Fettle (v) **£8.00**

Panko Breaded Halloumi Strips | Fennel Salad | Cranberry Relish (v) **£7.00**

Hotham Arms Fish Platter | Smoked Fish Selection | Prawns | Melon | Fruit Salad (gfo) **£10.00**

Main Courses

Yorkshire Pork Sausages | Creamy Mashed Potato | Seasonal Vegetables | Onion Gravy (dfo) **£9.00**

Classic Fish Pie | Side salad or garden peas (gfo) **£9.00**

Beer Battered Haddock Goujons | Chips | Minted Mushy Peas | Tartare Sauce (dfo) **£9.00**

Ploughman's Platter | Yorkshire Coverdale | Blue Cheese | Roast Gammon | Homemade Sausage Roll | Chutney | Pickled Onions | Bread Roll | Side Salad **£10.50**

Sirloin Steak | Chips | Onion Rings | Garlic Mushrooms | Choice of Sauce (gfo) (dfo) **£20.00**

Herb Crusted Salmon | Dauphinois Potatoes | Green Beans | Lemon Cream Sauce **£15.00**

Moroccan Aubergine Tagine | Red Onion | Sweet Potato | Peppers | Chickpeas | Rice | Fennel and Apricot Salad (gfo) (ve) **£14.50**

Yorkshire Fettle Salad | Beetroot | Orange | Fennel | Mixed Leaves (gfo) (v) **£12.00**

Sides - £3.50 each

Triple Cooked Chips | Beer Battered Onion Rings | Mixed House Salad | Seasonal Vegetables

Evening Menu

Served Monday to Saturday from 5pm

Starters

Homemade Soup of the Day | Croutons | Warm Bread (gfo) (ve) **£5.00**

Joe's Smoked Haddock Fishcake | Risotto | Pernod Sauce (gfo) **£7.00**

Prawn & Chorizo Pil Pil | Garlic Butter | Warm Bread **£9.00**

Goat's Cheese Parcel | Spinach | Red Onion Chutney | Tomato Sauce | Yorkshire Fettle (v) **£8.00**

Panko Breaded Halloumi Strips | Watercress Salad | Cranberry Relish (v) **£7.00**

Hotham Arms Fish Platter | Smoked Fish Selection | Prawns | Melon | Fruit Salad (gfo) **£10.00**

Pan Seared Scallops in Prosciutto | Butternut Puree | White Wine Cream Sauce (gfo) **£10.00**

Main Courses

Fillet Steak | Chips | Onion Rings | Garlic Mushrooms | Choice of Sauce (gfo) (dfo) **£25.00**

Sirloin Steak | Chips | Onion Rings | Garlic Mushrooms | Choice of Sauce (gfo) (dfo) **£20.00**

Herb Crusted Salmon | Dauphinois Potatoes | French Beans | Lemon Cream Sauce **£15.00**

Braised Lamb Shank | Creamy Mashed Potato | Roasted Carrots | Red Cabbage | Onion Gravy (gfo) **£18.00**

Duck Breast | Dauphinois Potatoes | Red Cabbage | Cranberry and Cardamom Sauce (gfo) **£18.00**

Steak and Ale Pie | Mashed Potatoes | Seasonal Vegetables | Onion Gravy **£15.00**

Roast Turkey Breast | Chestnut Stuffing | Pigs in Blanket | Roast Potatoes | Seasonal Vegetables (gfo) **£13.00**

Slow Roast Belly Pork | Squash Puree | Braised Apple | Mashed Potato | Roasted Shallot | Sage and Cider Sauce (gfo) **£16.00**

Black Sheep Battered Haddock | Triple Cooked Chips | Sage and Onion Patty | Minted Mushy Peas | Tartare Sauce (dfo) **£14.00**

Yorkshire Pork Sausages | Creamy Mashed Potato | Seasonal Vegetables | Roasted Shallot | Onion Gravy (dfo) **£13.50**

Classic Fish Pie | Roasted Carrots | Season Vegetables (gfo) **£14.00**

Moroccan Aubergine Tagine | Red Onion | Sweet Potato | Peppers | Chickpeas | Rice | Fennel and Apricot Salad (gfo) (ve) **£14.50**

Vegan Cottage Pie | Wild Mushrooms | Lentils | Seasonal Vegetables | Redcurrant Gravy (ve) **£13.00**

Sides - £3.50 each

Triple Cooked Chips | Beer Battered Onion Rings | Mixed House Salad | Seasonal Vegetables

Allergens: Dishes with 'gfo' or 'dfo' can be modified to use no gluten or dairy ingredients, but we cannot guarantee they are 100% free from these ingredients. Please alert your server to any dietary requirements as soon as possible.

Homemade Desserts

Served with cream, ice cream or custard.

Figgy Pudding | Toffee Sauce | Fig and Brandy Ice Cream **£5.75**

Apple and Cinnamon Crumble **£5.75**

Joe's Original Bread and Butter Pudding **£5.75**

Cheesecake of the Day **£5.75**

Chocolate Fondant | Chocolate Sauce (gfo) **£5.75**

Tiramisu | Chocolate Sauce **£5.75**

Coconut Rice Pudding | Fruit Compote (dfo/gfo) **£5.75**

Christmas Pudding | Brandy Sauce **£5.75**

Yorkshire Cheese Board | Barncliffe Brie | Coverdale | Harrogate Blue | Wensleydale | Cracker Selection | Grapes | Celery | Walnuts | Chutney **£10.00**

Dessert Wine

Chateau Les Arroucats Cuvee Virginie, Sainte-Croix-du-Mont, Bordeaux, France **£4.95** 100ml glass | **£18.00** half bottle

Pocas 10yr Tawny Port **£4.00** 50ml glass

Pocas Vintage Ruby Port **£3.50** 50ml glass

Liqueurs

Tia Maria £3.00	Disaronno £3.00
Cointreau £3.00	Limoncello £3.20
Benedictine £3.50	Glavya £3.50
Drambuie £3.50	Jamesons £3.50
Baileys £4.00	Remi Martin £4.00
Glenmorangie £4.30	Talisker £5.20

Hot Drinks – with mini mince pies

Americano **£2.80**

Flat White | Cappuccino | Latte | Hot Chocolate **£3.10**

Liqueur Coffee **£6.50**

Yorkshire Tea | Herbal Tea **£3.00**

Allergens: Dishes with 'gfo' or 'dfo' can be modified to use no gluten or dairy ingredients, but we cannot guarantee they are 100% free from these ingredients. Please alert your server to any dietary requirements as soon as possible.

Sunday Lunch Menu

Served from 12pm until 6pm

To Start

Homemade Soup of the Day | Croutons | Warm Bread (gfo) (ve) **£5.00**

Joe's Smoked Haddock Fishcake | Risotto | Pernod Sauce (gfo) **£7.00**

Prawn & Chorizo Pil Pil | Garlic Butter | Warm Bread **£9.00**

Goat's Cheese Parcel | Wilted Spinach | Red Onion Chutney | Tomato Sauce (v) **£8.00**

Panko Breaded Halloumi Strips | Fennel Salad | Spicy Red Pepper Ketchup (v) **£7.00**

Hotham Arms Fish Platter | Smoked Fish Selection | Prawns | Melon | Fruit Salad (gfo) **£10.00**

Pan Seared Scallops in Prosciutto | Butternut Puree | White Wine Cream Sauce (gfo) **£10.00**

Sunday Mains

~ All dishes served with roast potatoes, seasonal vegetables and gravy ~

British Sirloin of Beef | Yorkshire Pudding (gfo) (dfo) **£14.50**

Roast Pork Loin | Yorkshire Pudding | Stuffing (gfo) **£13.00**

Roast Turkey Breast | Chestnut Stuffing | Pigs in Blanket (gfo) **£13.00**

Braised Lamb Shank | Mashed Potato (gfo) **£18.00**

Steak and Ale Pie | Shortcrust Pastry | Mashed Potato **£13.00**

Creamy Fish Pie | In White Wine Sauce (gfo) **£14.00**

Vegan Cottage Pie | Lentils | Mushrooms | Olive Oil Mash (ve) **£12.00**

Main Courses

Herb Crusted Salmon | Dauphinois Potatoes | Green Beans | Lemon Cream Sauce **£15.00**

Fillet Steak | Chips | Onion Rings | Garlic Mushrooms | Choice of Sauce (gfo) (dfo) **£25.00**

Sirloin Steak | Chips | Onion Rings | Garlic Mushrooms | Choice of Sauce (gfo) (dfo) **£20.00**

Moroccan Aubergine Tagine | Red Onion | Sweet Potato | Peppers | Chickpeas | Rice | Fennel and Apricot
Salad (gfo) (ve) **£14.50**

