



- To start you off -

Campari Spritz - £9

Campari, Prosecco and Soda, garnished with lemon.

Aperol Spritz - £9

Aperol, Prosecco and Soda, garnished with orange.

Limoncello Spritz - £9

Limoncello, Prosecco and Soda, garnished with lemon.

Elderflower and Apple Collins - £8.50

Gin, Elderflower Liqueur, Cloudy Apple Juice and Soda; garnished with fresh mint and lime.

Moscow mule - £8

Vodka, Ginger Beer, Bitters; garnished with mint and lime.

Prosecco (75cl) - £8.50

Hotham's Original Gin - £6.30

Brockman's Gin - £4.55

The Botanist Gin - £5.00

Chase Pink Grapefruit & Pomelo Gin - £4.55

Chase Hedgerow Elderflower Gin - £4.55

Seedlip Grove 42 0% - £3.50

Tanqueray 0% - £3.50

*Tonic not included in gin price.



Our Menu

Served from 12pm onwards.

Starters and Light Bites

Homemade Soup of the Day - served with warm bread. (gfo)(dfo) **£6**

'Joe's' Smoked Haddock Fishcake - with a Pernod sauce and watercress. (gfo) **£8**

Garlic Wild Mushrooms - in a white wine and cream sauce, topped with pangrattato and warm bread. (gfo) **£7**

Thai Butter Mussels - fresh rope-grown mussels in a Thai butter sauce with fresh herbs and warm bread. (gfo) **£9**

Chicken Liver Pate - served with sourdough toast, frisée and cornichons. (gfo) **£8**

Crab Crostini - Bridlington white crabmeat on a crisp crostini, with a chilli and lime mayonnaise; topped with pickled chilli and red onion. **£10**

Crumbled Fried Brie - served with pickled apple and cauliflower cream. **£8**

Hand Carved Beetroot-Cured Salmon - with horseradish crème-fraiche, frisée and crostini. (gfo)(dfo) **£8.50**

Salt Baked Beetroot and Goat's Cheese Salad - with watercress and house dressing. (gfo)(dfo)(veo) **£8**

Main Courses

Fillet Steak - with chips, a semi-dried tomato and buttered mushrooms. (gf)(dfo) **£30**

Sirloin Steak - with chips, a semi-dried tomato and buttered mushrooms. (gf)(dfo) **£25**

Ribeye Steak - with chips, a semi-dried tomato and buttered mushrooms. (gf)(dfo) **£25**

Beef Cheek Bourguignon - beef cheek in a classic bourguignon sauce with creamy mash and green beans. (dfo) **£20**

French Trim Chicken Breast - pan-fried chicken, with a wild mushroom and white wine sauce, served with creamy mash and broccoli. (gf) **£18**

Haddock and Chips - with Kirkstall Brewery batter, mushy peas and homemade tartare sauce. (gf)(dfo)(k) **£16**

Panko Breaded Cod Cheek 'Scampi' - with chips, mushy peas and a homemade tartare sauce. (k) **£15**

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. Dishes marked with a 'v' are vegetarian; dishes marked with a 've' can be modified for a vegan diet. Dishes marked with a 'k' can be ordered in Children's portions for £10.00.



Our Menu

Served from 12pm onwards.

Steak, Onion and 'Black Sheep' Pie – served with either mash potato or chips and fresh vegetables. **£15**

Hotham Fish Pie – topped with Duchess Potatoes, with a creamy, salmon, haddock and smoked haddock filling, served with seasonal vegetables. (gf) **£15**

Pan Roast Duck Breast – served with fondant potato, stock braised carrot, broccoli and an orange sauce. (gf)(dfo) **£20**

Yorkshire Pork Sausages – with creamy mash, rich onion gravy and seasonal vegetables. (k) **£15**

Pan Fried Salmon – on a chorizo, pea and rocket hash with a chilli and lime mayonnaise. (gf)(dfo) **£17**

Roast Courgettes – with rose harissa and creamed feta, topped with pomegranate seeds and pine nuts – served with hand-cut chips. (gf)(dfo)(veo) **£16**

Sweet Potato and Spinach Curry – with steamed rice, pickled onion, chilli and fresh bread. (gfo)(df)(ve)(k) **£16**

Side Orders

Hand-cut Chips - £4.50

Mixed Vegetables - £4.50

Hand-cut Truffle and Parmesan Chips -

Warm Bread - £4

£5.50

Peppercorn and Whiskey Sauce - £3

Charlotte Potatoes - £4.50

Horseradish Crème-Fraiche - £3

Onion rings - £4.50

Beef Jus - £3

Bone marrow - £5.50

Stilton Sauce - £3



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Sunday Lunch Menu

Served every Sunday from 12pm-6pm.

Starters

Homemade Soup of the Day - served with warm bread (gfo)(dfo) £6

Joe's' Smoked Haddock Fishcake - with a Pernod sauce and watercress (gfo) £8

Prawn cocktail - prawns in a marie rose sauce, on a bed of mixed salad leaves, served with bread and butter. (gfo) £9

Thai Butter Mussels - fresh rope-grown mussels in a Thai butter sauce with fresh herbs and warm bread. (gfo) £9

Crumbled Fried Brie - served with pickled apple and cauliflower cream. £8

Garlic Wild Mushrooms - in a white wine and cream sauce, topped with pangrattato and warm bread. (gfo) £7

Salt Baked Beetroot and Goat's Cheese Salad - with watercress and house dressing. (gfo)(dfo)(veo)£8

Sunday Mains

- All dishes are served with roast potatoes, seasonal vegetables for the table and gravy -

British Sirloin of Beef - served with a Yorkshire pudding. (gfo)(dfo)(k) £15.50

Roast Pork Loin - served with a Yorkshire pudding and stuffing. (gfo)(dfo)(k) £14

Slow Cooked Gammon - served with a Yorkshire pudding and stuffing. (gfo)(dfo)(k) £14

Hotham Fish Pie - topped with Duchess Potatoes, with a creamy, salmon, haddock and smoked haddock filling, served with seasonal vegetables. (gf) £15

Steak, Onion and 'Black Sheep' Pie - served with either mash potato or chips and fresh vegetables. £15

Slow-Braised Lamb Shank - served with creamy mashed potato. (gfo)(dfo) £18

Main Courses

Sirloin Steak - with chips, a semi-dried tomato and buttered mushrooms. (gf)(dfo) £25

Panko Breaded Cod Cheek 'Scampi' - with chips, mushy peas and a homemade tartare sauce. (k) £15

Yorkshire Pork Sausages - with creamy mash, roast baby onion gravy and seasonal vegetables. (k)£15

Pan Fried Salmon - with a chorizo, pea and rocket hash and a chilli and lime mayonnaise. (gfo)(dfo)£17

Roast Courgettes - with rose harissa and creamed feta, topped with pomegranate seed and pine nuts - served with hand-cut chips. (gfo)(dfo)(veo)£16

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