

**There is a discretionary 10% service charge for larger parties of 8 or more.**  
All Dishes served as stated. All meat weights denoted are un-cooked. Due to the presence of nuts in our restaurant, there is a small possibility that nut, mustard & sesame traces may be found in any of our items.

**Please ask to view the Allergen code list.**



**Desserts, Coffee, Wine.....**



**All chutneys, dips, plus much more are available to take home from The Pantry Farm & Wine Shop**



## NIBBLES / SHARERS

**Freshly Baked Mini Onion Loaf** (2,7) £1.50

**Crispy Whitebait** (2,4,5) £3.95

**Pantry's Sausage Bites** (Ask for Allergens) £3.95

**Bowl of Mixed Olives** (14) £3.95

**Herbed Mozzarella Sticks** (2,4,7,13) £3.95

**Battered Halloumi Nuggets** (2,7) £3.95

**Garlic Bread Baguette** (2,7) £5.95

Baked to order for the table to nibble  
Topped with either Cheddar or spicy Mexicana cheese

**Cheese Slate** (2,4,7,10,12,13)

A selection of local cheese from The Pantry, served with fresh bread or biscuits, celery, apple & chutneys £10.95

**Surprise!! Sharing Board** (Please ask for Allergens)

Our Chefs will surprise your taste buds with a selection of our delicious starters, this will include meat & seafood tasters. Surprise dip & chutney £29.95

**Farm Shop Sharing Board** (1,2,4,7,10,14)

Jones's pork pie, honey roasted ham, sausage, chorizo, rare roasted topside, Bury black pudding, Thai chicken dumplings, Chef's own chicken liver pate, mini onion tin loaves, surprise dip & chutney £22.95

## STARTERS

**Seasonal Soup of The Day** (Please ask for Allergens)

Baked bread & Jersey butter £5.50

**Slow Cooked Belly Pork** (12,13)

Mixed leaves, soy, honey and sesame dressing £6.95

**Thai Chicken Dumplings** (no allergens)

Free range herb fed chicken, fresh lime & chilli dip £7.95

**Lancaster Wood Pigeon Breast** (2,9)

Pan fried with Bury black pudding, back bacon, mixed leaves & sweet mustard ketchup £8.95

**Tristan's Chicken Liver Parfait** (2,7,9)

Made onsite using free range herb fed chicken livers.  
Country garden chutney, Cumberland sauce & fresh baked farmhouse buttered bread £7.50

**Mediterranean Goats Cheese Salad** (7,9,14)

Mixed peppers, olives & onion. Balsamic drizzle £6.95

**Asparagus & Soft Poached Duck Egg** (4,7)

Using free range duck egg. Parmesan shavings £7.50

**Scottish Smoked Salmon Mousse** (2,4,5,7,9)

Pink peppercorns & melba toast £6.95

**Queenie Scallops** (8,14)

Prosciutto, minted petit pois puree & balsamic glaze

Starter: £12.95 Main: £24.95

**Tempura Tiger Prawns** (2,4)

Mixed leaves, fresh lime & sweet chilli dip £10.95

**Sea Bass Fillet** (5,7)

Pan fried with garlic butter, topped with asparagus £7.95

## MAINS

**Smoky BBQ Pork Loin Steaks** (2,7,9)

Bury black pudding fritter, sweet potato puree, sweet mustard cream £14.95

**24hr Slow Cooked Duck Leg Confit** (14)

Sauteed baby potatoes, fine beans & red wine duck jus £15.95

**Free Range Herb Fed Chicken Breast** (2,7,14)

Stuffed with mozzarella & chorizo,  
Petit pois & shiitake mushroom tagliatelle £15.95

**The Pantry's Own Handmade Pie** (Ask for Allergens)

Please ask for Today's pie, served with seasonal vegetables,  
proper chips & real beef gravy £13.95

**Trio of The Pantry's Sausages** (Ask for Allergens)

Creamed mash & rich onion gravy £13.95

**Mushroom, Brie & Cranberry Wellington** (2,4,7)

Wilted kale, sauteed new potatoes & mushroom cream £14.95

**Marinated Salmon Fillet** (2,4,5,12,13,14)

Soy, honey & sesame marinade.  
Mixed pepper noodle stir-fry £18.95

**Baked Sea Bass Fillets** (2,5,7)

Spring onion mash & grilled with cheddar sauce £15.95

**King of Fish Halibut** (5,7)

Garlic, caper & lemon butter, asparagus & new potatoes £25.95

## CHILDREN

**Prime British Steak Burger** (1,2,7,9,13,14)

Topped with cheddar, served with beef drip chips £6.50

**Whitby Scampi In A Basket** (2,3)

Served with proper beef drip chips £6.50

**Grilled Chicken Breast** (2,4,7)

Petit pois creamed pasta £6.50

**The Pantry's Traditional Sausages** (Ask for Allergens)

Creamed mash & beef gravy £6.50

## GRILL ON THE HILL

**Prime British 6oz Steak Burger** (1,2,7,9,13,14)

Marinated with a hint of smoky BBQ, topped with cheddar,  
onion rings, beef drip chips & relish  
£14.95

**Venison Haunch Steak** (7) (cooked pink)

Grilled mushrooms, tomatoes & proper beef drip chips  
£24.95

**French Trimmed Lamb Rack** (7) (cooked pink)

Grilled mushrooms, tomatoes & proper beef drip chips  
£25.95

**10oz Yorkshire Reared Ribeye Steak** (7)

Grilled mushrooms, tomatoes & proper beef drip chips  
£25.95

**8oz Yorkshire Reared Fillet Steak** (7)

Grilled mushrooms, tomatoes & proper beef drip chips  
£29.95

**16oz Old School Chateaubriand** (7)

The best end of Fillet steak, for two to share  
£64.95

## SAUCES £2.50

Smoky Chilli (No allergens)

Peppercorn (7)

Blue Cheese (7)

Real Beef Gravy (No allergens)

## SIDES £3.95

Seasonal Mixed Vegetables (7)

Creamed Mash (7)

Steamed Asparagus (7)

Halloumi Fries (7)

Onion Rings (2)

Proper Beef Dripping Chips or Fries (no allergens)

**Add Parmesan & truffle oil to any side £1.50**

## DESSERTS

<b>Yorkshire Ice Cream</b>	(any 2 scoops) £4.00
Served in a brandy snap basket. Choice of vanilla, strawberry or mint choc chip (4,7) (extra scoops) £2.00	
<b>Dessert of The Moment</b>	£6.95
Custard, fresh cream or 1 scoop of ice cream (ask for Allergens)	
<b>Raspberry &amp; Almond Frazipan Tart</b>	£6.95
Custard, fresh cream or 1 scoop of ice cream (2,4,7,10)	
<b>Terry's Chocolate Orange Cheesecake</b>	£6.95
fresh cream or 1 scoop of ice cream (2,7,13)	
<b>Cheese Platter</b>	£10.95
A selection of local cheese from the pantry, served with fresh bread or biscuits, celery, apple & chutneys (2,4,7,10,12,13)	
<b>A selection of delicious truffles</b>	£2.95 for 4 £4.95 for 8
<b>A selection of tasty fudge</b>	£2.95 for 4 £4.95 for 8

## COFFEE & TEA

Decaffeinated coffee also available, please ask

<b>Espresso</b>	Single:£1.95 Double:£2.55
<b>Extra Shot</b>	70p
<b>Americano</b>	£2.65
<b>Flat White</b>	£2.80
<b>Latte</b>	£2.80
<b>Cappuccino</b>	£2.80
<b>Mocha</b>	£3.00
<b>Syrup Shot</b>	please ask for flavours 40p
<b>Hot chocolate</b>	£3.15
<b>Liqueur Coffee</b>	Any Liqueur + £2.25
<b>Yorkshire Tea or Decaffeinated Tea</b>	£2.30
<b>Specialty Flavored Teas</b>	£2.50



All our wines, plus much more are available to take home from The Pantry Farm & Wine Shop

## WINE

**Fizz More Champagne Available, Please Ask**

636/631. <b>Lunetta Prosecco Spumante, Veneto, Italy</b>	<b>Bottle Brut or Rosé</b> £23.99
Classic Italian fizz, gently aromatic, crisp and delicate.	11/9 <b>Mini 20cl Bottle Brut or Rosé</b> £8.39
375/385. <b>Champagne Charles Heidsieck Brut Reserve NV</b>	<b>Half Bottle:</b> £36.95 <b>Bottle:</b> £59.95
Much revered Champagne of the highest quality & calibre. Complex aromas of ripe apricot, mango & greengages, dried fruits & pistachio. The Rosé Reserve has aromas of ripe red fruit and stone fruits, followed by fragrant hints of pastries and sweet spices. <b>Rosé:</b> £79.95	

### Rose

36. <b>Ancorra Pinot grigio Rose, Lombardia, Italy</b>	(£6.70 250ml) £19.95
Dry, fresh and fruity, with delicate aromas of red berries.	
30. <b>Burlesque White Zinfandel Rose, California, USA</b>	(£6.70 250ml) £19.95
Grown up rose from the Zinfandel grape, strawberries and cream jump out of the glass.	
31. <b>Rimauresq Cru Classe Rosé, Provence, France</b>	£29.95
The pinnacle of Provence rosé. As always, a food wine par excellence.	

### Red

868. <b>Sierra Grande Merlot, Central Valley, Chile</b>	(£6.70 250ml) £19.95
Juicy and fresh, a lovely example of Chilean Merlot.	
853. <b>False Bay Pinotage, Coastal Region, South Africa</b>	(£6.99 250ml) £20.95
Vibrant, dusty and earthy, a complex number from the home of Pinotage.	
399. <b>Pablo y Walter Malbec, Mendoza, Argentina</b>	(£7.65 250ml) £22.95
A really pure expression of Malbec, produced from 25 year old vines.	
729. <b>Organic Artesa Rioja, Bodegas Ontanon, Rioja, Spain</b>	(£7.99 250ml) £23.95
Spends up to 6 months in barrel. juicy bramble fruit, black pepper, and lifted savory characters.	
914. <b>Valpolicella, Torre del Falasco, Cantina Valpantena, Vento, Italy</b>	£25.95
Youthful, well made and easy drinking style of Valpolicella with vibrant black cherry character and soft tannins.	
388. <b>'Lionheart of the Barossa Valley' Shiraz, Dandelion Vineyards, Australia</b>	£26.95
Big, dark & brooding Barossan Shiraz with generous, mouth-filling sweet blackberries, raspberries & plums with lashings of sweet spice, fine tannins & a dark chocolatey finish.	
389. <b>Organic 'Nature' Cotes du Rhone, Famille Perrin, Rhone, France</b>	£27.95
Lovely aromas of red and black fruits with spicy, peppery notes. Tannins are ripe and plush, giving excellent structure.	
390. <b>Three Lions Great Southern Pinot Noir, Plantaganet, New Zealand</b>	£29.95
Aromas of red cherry, with fresh rose & a savoury complexity lead to a vibrant palate bursting with bramble fruits & toasty oak.	
391. <b>Châteauneuf du Pape, Closerie de Vaudieu, Rhone, France</b>	£35.95
From vineyards which surround the highly regarded Ch Rayas, this excellent Châteauneuf has lively fragrant berry fruits on the nose, with a touch of liquorice & a hint of black pepper.	
16. <b>Ontanon Rioja Gran Reserva, Rioja, Spain</b>	£36.95
Top class. The palate shows complexity and structure with layers of black fruit, spice and toasty oak, tobacco and mocha.	
22. <b>Montresor Amarone della Valpolicella 'Satinato', Veneto, Italy</b>	£38.95
A rich and velvety Amarone from dried grapes give a wonderfully complex wine with coffee, crushed berries, sweet plum and chocolate.	
21. <b>Gevrey-Chambertin, Burgundy, France</b>	£49.95
Beautiful, complex Gevrey-Chambertin, The King of Burgundy.	

## WINE

### White

862. <b>Sierra Grande Sauvignon, Chile Valle Central, Chile</b>	(£6.70 250ml) £19.95
Sourced from a vineyard nestled into the Andes in the Curico region, this Sauvignon Blanc displays the vibrant fruit of Chile's Central Valley.	
378. <b>Wild House Chenin Blanc, Western Cape, South Africa</b>	(£6.70 250ml) £19.95
Bright, textural stuff from old, unirrigated bush vines in the Coastal region grown on sandy soils over granite bedrock.	
371. <b>Mirabello Pinot Grigio, Venezie, Italy</b>	(£6.70 250ml) £19.95
Fresh with gentle floral and citrus aromas, Classic Pinot Grigio.	
35. <b>False Bay Wild Yeast Sauvignon Blanc, Coastal Region, South Africa</b>	(£6.99 250ml) £20.95
With its cooling coastal influences, this wine exudes quality.	
603. <b>Artesa Viura Blanco, Bodegas Ontanon Rioja, Spain</b>	(£7.99 250ml) £23.95
A fresh, unoaked Viura with lifted floral and citrus notes on the nose. The palate has orchard fruits, ripe melon and zesty acidity on the finish.	
4. <b>Picpoul de Pinet, Cave de l'Ormarine, France</b>	£24.95
This cuvee perfectly reflects the identity of the appellation AOP Picpoul de Pinet : a safe bet!	
381. <b>Tinpot Hut Sauvignon Blanc, Marlborough, New Zealand</b>	£29.95
All the best characteristics of Marlborough Savvy Blanc, this is clean, super fresh & perfumed with aromas of passion fruit, melon & gooseberry.	
382. <b>Gavi di Gavi, 'Lugarara' La Guistiniana Estate, Piemonte, Italy</b>	£29.95
Lugarara is produced from a single vineyard. The palate is finely balanced with fresh acidity & good structure. Citrus & almond perfumes follow through to a long finish.	
383. <b>Sancerre, Domaine Nicholas Girard, Loire, France</b>	£34.95
Top quality fresh & aromatic Sancerre with citrus fruit, hay & nettles on the nose & a richly textured palate balanced by an attractive minerality & a refreshing acidity.	
384. <b>Chablis, Domaine Vrignaud, Burgundy, France</b>	£35.95
This superb Chablis from a single estate marries ripe citrus notes of lemon & lime with delicate floral aroma & a palate which is well-balanced with a great intensity of flavour.	