

**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...**



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



## NIBBLES / SHARERS

**Freshly Baked Mini Loaf** (2,7) £1.95  
 White or Multigrain

**Crispy Whitebait** (2,4,5) £4.50

**Pantry's Sausage Bites** (Ask for Allergens) £4.50

**Bowl of Mixed Olives** (14) £4.50

**Creamy Garlic Baby Mushrooms** (7) £4.50

**Battered Halloumi Nuggets** (2,7) £4.50

**Garlic Bread Baguette** (2,7) £6.95

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 £12.95

**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 £34.95

**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, belly pork, Chef's own chicken liver pate, mini onion tin loaves, surprise dip & chutney £24.95

## STARTERS

**Seasonal Soup of The Day** (Please ask for Allergens)  
 Baked bread & Jersey butter £5.95

**Teriyaki Belly Pork** (12,13)  
 Mixed leaves, soy, honey and sesame dressing £7.95

**Wild Mushroom Risotto** (1,7)  
 Parmesan shavings £7.95  
 Add chicken £8.95

**Lancaster Wood Pigeon Breast** (2,7,9)  
 Pan fried with Bury black pudding, back bacon, mixed leaves & sweet mustard dressing £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 £7.95

**Mediterranean Goats Cheese Salad** (7,9,14)  
 Mixed peppers, olives & onion. Balsamic drizzle £7.95

**Twice Baked Cheese Souffle** (2,4,7,9)  
 Mixed leaves & blue cheese dressing £7.95

**Salt 'n' Pepper Crispy Squid** (2,4,8,13)  
 Mixed leaves & Thousand Island dressing £8.95

**Tempura Tiger Prawns** (2,3)  
 Fresh lime & sweet chilli dip £9.95

## MAINS

**Pan Fried English Lamb's Liver** (7)  
 Creamed mash, real onion gravy & prosciutto £14.95

**Sizzling Duck Breast** (2,13)  
 Mixed peppers, onion & hoisin sauce. rice £22.95

**Free Range Herb Fed Chicken Breast** (2,7,14)  
 Stuffed with mozzarella & chorizo,  
 Petit pois & shiitake mushroom tagliatelle £18.95

**The Pantry's Own Handmade Pie** (Ask for Allergens)  
 Please ask for Today's pie, served with seasonal vegetables,  
 proper chips & real beef gravy £14.95

**Trio of The Pantry's Sausages** (Ask for Allergens)  
 Creamed mash & rich onion gravy £14.95

**Vegetarian / Vegan Dish of The Day** (Ask for Allergens)  
 Please ask for Today's dish £15.95

**Sea Bass Fillets** (5,7)  
 Grilled in garlic herb butter  
 Sauteed baby potatoes, asparagus & capers £18.95

**Fisherman's Wife's Fish Pie** (3,5,7)  
 Chef choice of fresh seafood & shellfish, slow cooked in a creamy herb sauce, topped with buttered mash & grilled cheddar £16.95

## CHILDREN

**Prime British Steak Burger** (1,2,7,9,13,14)  
 Contains onion. Topped with cheddar. beef drip chips £6.95

**Whitby Scampi In A Basket** (2,3)  
 Served with proper beef drip chips £6.95

**Grilled Chicken Breast** (2,4,7)  
 Petit pois creamed pasta £6.95

**The Pantry's Traditional Sausages** (Ask for Allergens)  
 Creamed mash & beef gravy £6.95

## GRILL ON THE HILL

**Prime British 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 or Double Stack Burger & bacon £18.95

**T Bone Steak** (7)  
 Grilled mushrooms, tomatoes & proper beef drip chips  
 £29.95

**French Trimmed Lamb Rack** (7) (cooked pink)  
 Grilled mushrooms, tomatoes & proper beef drip chips  
 £29.95

**10oz Yorkshire Reared Ribeye Steak** (7)  
 Grilled mushrooms, tomatoes & proper beef drip chips  
 £27.95

**8oz Yorkshire Reared Fillet Steak** (7)  
 Grilled mushrooms, tomatoes & proper beef drip chips  
 £31.95

**16oz Old School Chateaubriand** (7)  
 The best end of Fillet steak, for two to share  
 £69.95

## SAUCES £2.95

Red Wine (14)

Peppercorn (7)

Blue Cheese (7)

Sweet Mustard (7,9,14)

## SIDES £4.50

Seasonal Mixed Vegetables (7)

Corn On The Cob (7)

Creamed Mash (7)

Steamed Asparagus (7)

Halloumi Fries (2,4,7)

Onion Rings (2)

Proper Beef Dripping Chips or Fries (no allergens)

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

## DESSERTS

<b>Luxury Ice Cream</b>	(any 2 scoops) £5.00
Served in a brandy snap basket. Choice of vanilla, strawberry or mint choc chip (4,7) (extra scoops) £2.50	
<b>Dessert of The Moment</b>	£7.95
Custard, fresh cream or 1 scoop of ice cream (ask for Allergens)	
<b>Raspberry &amp; Almond Franzipan Tart</b>	£7.95
Custard, fresh cream or 1 scoop of ice cream (2,4,7,10)	
<b>Cheesecake of The Day</b>	£7.95
fresh cream or 1 scoop of ice cream (ask for allergens)	
<b>Cheese Platter</b>	£12.95
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>	£3.95 for 4 £6.95 for 8
<b>A selection of tasty fudge</b>	£3.50 for 4 £5.95 for 8

## COFFEE & TEA

Decaffeinated coffee also available, please ask

<b>Espresso</b>	£2.50
<b>Extra Shot</b>	£1.50
<b>Americano</b> (served with warm milk)	£3.45
<b>Flat White</b>	£3.45
<b>Latte</b>	£3.45
<b>Cappuccino</b>	£3.45
<b>Mocha</b>	£4.25
<b>Syrup Shot</b> please ask for flavours	60p
<b>Hot chocolate</b>	£4.45
<b>Liqueur Coffee</b> Any Liqueur +	£3.45
<b>Yorkshire Tea or Decaffeinated Tea</b>	£2.95
<b>Specialty Flavored Teas</b>	£3.45



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

## WINE

### Fizz

636/631. **Di Maria Prosecco, Veneto, Italy**  
Fruity - Fizzy - Fabulous

**Bottle Brut or Rosé** £26.95  
11 **Mini 20cl Bottle Brut** £8.95

845. **Champagne Gremillet Blanc de Noirs Brut NV**  
Rich - Elegant

**Bottle:** £39.95

### More Champagne Available, Please Ask

### Rose

36. **Pinot Grigio Rose, Monte di Cello, Verona, Italy** (£5.50 175ml) £21.95  
Fruity - Medium Dry - Appealing

30. **Blush White Zinfandel, Another Story, California, USA** (£5.50 175ml) £21.95  
Wild Strawberry - Light - Medium Sweet

386. **Chateau Routas Cotes de Provence Rosé, Provence, France** £29.95  
Classy - Pale - Dry

### Red

868. **Santa Alba Merlot, Central Valley, Chile** (£5.50 175ml) £21.95  
Soft - Smooth - Plummy

399. **Kaleu Malbec, Mendoza, Argentina** (£6.25 175ml) £24.95  
Fruity - Softish - Approachable

920. **Jammy Monkey Shiraz, Victoria, NSW, Australia** (£6.25 175ml) £24.95  
Jammy - Gluggalble - Satisfying

729. **Organic Rioja, Bodegas Isasa, Rioja, Spain** £27.95  
Oakly - Fruity - Class

751. **Messeri Negroamaro Primitivo, Puglia, Southern Italy** £27.95  
Spicy - Raisiny - Delicious

780. **Homestead Pinot Noir, California, USA** £28.95  
Approachable - Plump - Soft

397. **Torri d'Oro Primitivo di Manduria, Puglia, Italy** £37.95  
Easy - Grippy - Flavoursome

908. **Amarone della Valpolicella, Alpha Zeta, Verona, Italy** £59.95  
Big - Bold - Long

32. **Barolo Bussia, Piemonti, Italy** £64.95  
Plummy fruit - Herbal - Spice

### Port

1152. **Krohn Lagrima White Port, Douro, Portugal** (£6.95 125ml) £29.95

1153. **Krohn Late Bottled Vintage, Douro, Portugal** (£6.95 125ml) £29.95

## WINE

### Dessert Wine

135. **Tenuta Il Cascinone Palazzina Vendemmia Tardiva, Moscato 37.5cl** (£6.25 125ml) £17.95  
895. **Morris Rutherglen Classic Liqueur Muscat 50cl** £34.95

### White

862. **Santa Alba Sauvignon Blanc, Chile Valle Central, Chile** (£5.50 175ml) £21.95  
Crisp - Fresh - Fruity

371. **Monte di Cello Pinot Grigio, Veneto, Italy** (£5.50 175ml) £21.95  
Fresh - Fruity - Mouthwatering

932. **Akurra Chardonnay, Victoria, NSW, Australia** (£6.25 175ml) £24.95  
Tropical - Moreish - Fruity

749. **Organic White Rioja, Bodegas Isasa, Rioja, Spain** £26.95  
Orchard fruits - Ripe - Zesty

4. **Picpoul de Pinet, Cave de l'Ormarine, France** £24.95  
Ripe fruit - Fresh

5. **Chablis, Domaine de la Motte, Burgundy, France** £29.95  
Reliable - Linear - Mineral

381. **Honu Sauvignon Blanc, Marlborough, New Zealand** £32.95  
Gooseberry - Zingy - Racey

694. **Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite', Loire, France** £39.95  
Smoky - Grassy - Lemon flesh

384. **Chablis 1er CRU, Domaine de la Motte, Burgundy, France** £49.95  
Finesse - Citrus - Floral aroma