

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

Crispy Whitebait (2,4,5) £3.50

Pantry's Sausage Bites (Ask for Allergens) £3.50

Bowl of Mixed Olives (14) £3.50

Herbed Mozzarella Sticks (2,4,7,13) £3.50

Battered Halloumi Nuggets (2,7) £3.50

Tear & Share Garlic Bread (2,7) £6.95

(add melted cheddar 99p)

Baked to order for the table to nibble

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 £9.95

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, duck rilette, Chef's own chicken liver pate, mini onion tin loaves, surprise dip & chutney £20.95

Seafood Sharing Board (2,3,4,5,7,8)

Tempura tiger prawns, smoked salmon roulade, crayfish tails, King scallops gratin, anchovies, rollmop herrings, mini onion tine loaves, surprise dip & chutney £25.95

Vegan Sharing Board (2,7,9,12,14)

Sunblushed tomatoes, grilled mushrooms, mixed olives, chargrilled peppers, grilled aubergines & artichokes, classic & herb hummus, pickled dill cucumber salad & flatbread £15.95

STARTERS

Seasonal Soup of The Day (Please ask for Allergen codes)

Baked bread & Jersey butter £4.95

Allerton Estate Spicy Rabbit Skewer (5,11,13)

Peanut satay dip & fresh lime £7.95

Goosnargh Duck & Gherkin Rilette (9)

Wrapped in prosciutto, plum chutney £6.95

Lancaster Wood Pigeon Breast (2,9)

Pan fried with Bury black pudding, back bacon, mixed leaves & sweet mustard ketchup £6.95

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

Made onsite. Country garden chutney, Cumberland sauce & fresh baked farmhouse buttered bread £6.50

Chargrilled Halloumi Salad (7,9)

Beetroot, watercress & honey mustard dressing £6.95

Asparagus & Petit Pois Risotto (1,7)

Parmesan crisps £6.95

Smoked Salmon Roulade (2,4,5,7,9)

Salmon mousse wrapped in smoked salmon.

With beetroot & black pepper. Sweet pepper relish £6.95

King Scallops Gratin (2,7,8)

Mushroom cream, grilled cheddar

Starter: £12.95 Main: £24.95

Tempura Tiger Prawns (2,4)

Mixed leaves, fresh lime & sweet chilli dip £9.95

Crayfish & Avocado Salad (3,4)

Mixed leaves, classic Marie rose sauce £7.95

MAINS

Slow Cooked Beef Brisket (7)

Sweet potato puree, wilted kale, brisket & vegetable jus £14.95

24hr Braised Lamb Shank (No allergens)

Roasted winter root vegetables, minted lamb jus £18.95

Corn Fed Chicken Breast (2,7,14)

Stuffed with mozzarella & chorizo, Petit pois & wild mushroom tagliatelle £13.95

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

Please ask for Today's pie, served with seasonal vegetables, proper chips & real beef gravy £12.95

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

Creamed mash & rich onion gravy £12.95

Red Pepper, Bean & Aubergine Chilli (13)

Vegan & Gluten free, served with basmati rice £13.95

Grilled Sea Bass Fillets (5,7)

Garlic, caper & lemon butter, asparagus & new potatoes £17.95

Our Legendary Baked Whitby Haddock (2,5,7)

Spring onion mash & grilled with cheddar sauce £14.95

King of Fish Halibut (5,7)

Simply grilled with fresh lemon & garlic butter. Proper beef drip chips & seasonal vegetables £23.95

CHILDREN

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

Topped with cheddar, served with beef drip chips £5.95

Whitby Scampi In A Basket (2,3)

Served with proper beef drip chips £5.95

Grilled Chicken Breast (2,4,7)

Petit pois creamed pasta £5.95

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

£13.95

Venison Haunch Steak (7) (cooked pink)

Grilled mushrooms, tomatoes & proper beef drip chips

£23.95

French Trimmed Lamb Rack (7) (cooked pink)

Grilled mushrooms, tomatoes & proper beef drip chips

£24.95

10oz Yorkshire Reared Sirloin Steak (7)

Grilled mushrooms, tomatoes & proper beef drip chips

£22.95

10oz Yorkshire Reared Ribeye Steak (7)

Grilled mushrooms, tomatoes & proper beef drip chips

£24.95

8oz Yorkshire Reared Fillet Steak (7)

Grilled mushrooms, tomatoes & proper beef drip chips

£28.95

16oz Old School Chateaubriand (7)

The best end of Fillet steak, for two to share

£59.95

SAUCES £1.95

Smokey Chilli (No allergens)

Pepper (7)

Blue Cheese (7)

Real Beef Gravy (No allergens)

SIDES £3.50

Seasonal Mixed Vegetables (7)

Creamed Mash (7)

Steamed Asparagus (7)

Halloumi Fries (7)

Onion Rings (2)

Proper Beef Dripping Chips or Fries (no allergens)

DESSERTS

Yorkshire Ice Cream	(any 2 scoops) £3.50
Served in a brandy snap basket. Choice of vanilla, strawberry or mint choc chip (4,7) (extra scoops) £1.75	
Crumble of The Moment	£6.50
Custard, fresh cream or 1 scoop of ice cream (2,7)	
Raspberry & Almond Frazipan Tart	£6.95
Custard, fresh cream or 1 scoop of ice cream (2,4,7,10)	
Terry's Chocolate Orange Cheesecake	£6.95
fresh cream or 1 scoop of ice cream (2,7,13)	
Cheese Platter	£9.95
A selection of local cheese from the pantry, served with fresh bread or biscuits, celery, apple & chutneys (2,4,7,10,12,13)	
A selection of delicious truffles	£2.95 for 4 £4.95 for 8
Yorkshire Fudge	£2.50 for 4 £3.95 for 8

COFFEE & TEA

Decaffeinated coffee also available, please ask

Espresso	Single:£1.95 Double:£2.55
Extra Shot	70p
Americano	£2.65
Flat White	£2.80
Latte	£2.80
Cappuccino	£2.80
Mocha	£3.00
Syrup Shot	please ask for flavours 40p
Hot chocolate	£3.15
Liqueur Coffee	Any Liqueur + £2.25
Yorkshire Tea or Decaffeinated Tea	£2.30
Specialty Flavored Teas	£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. **Lunetta Prosecco Spumante, Veneto, Italy** **Bottle Brut or Rosé** £23.99
Classic Italian fizz, gently aromatic, crisp and delicate. 11/9 **Mini 20cl Bottle Brut or Rosé** £8.39

375/385. **Champagne Charles Heidsieck Brut Reserve NV** **Half Bottle: £36.95 Bottle: £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. **Rosé: £79.95**

Rose

36. **Ancorra Pinot grigio Rose, Lombardia, Italy** (£6.70 250ml) £19.95
Dry, fresh and fruity, with delicate aromas of red berries.

30. **Burlesque White Zinfandel Rose, California, USA** (£6.70 250ml) £19.95
Grown up rose from the Zinfandel grape, strawberries and cream jump out of the glass.

386. **Coteaux d'Aix-en-Provence Rosé, Chateau Beaulieu, Provence, France** £24.95
Classic salmon pink Provence Rosé with intense redcurrant & wild strawberry aromas that develop into juicy white peach & pear notes. Beautifully balanced & very elegant.

Red

868. **Sierra Grande Merlot, Central Valley, Chile** (£6.70 250ml) £19.95
Juicy and fresh, a lovely example of Chilean Merlot.

853. **False Bay Pinotage, Coastal Region, South Africa** (£6.99 250ml) £20.95
Vibrant, dusty and earthy, a complex number from the home of Pinotage.

399. **Pablo y Walter Malbec, Mendoza, Argentina** (£7.65 250ml) £22.95
A really pure expression of Malbec, produced from 25 year old vines.

387. **Rioja Crianza, Bodegas El Coto, Rioja, Spain** (£7.99 250ml) £23.95
Classic Rioja which has been aged in American oak barrels hence the core of strawberry fruit complemented by subtle vanilla notes from the oak. The finish is juicy and long.

914. **Valpolicella, Torre del Falasco, Cantina Valpantena, Vento, Italy** £25.95
Youthful, well made and easy drinking style of Valpolicella with vibrant black cherry character and soft tannins.

388. **'Lionheart of the Barossa Valley' Shiraz, Dandelion Vineyards, Australia** £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. **Organic 'Nature' Cotes du Rhone, Famille Perrin, Rhone, France** £27.95
Lovely aromas of red and black fruits with spicy, peppery notes. Tannins are ripe and plush, giving excellent structure.

390. **Three Lions Great Southern Pinot Noir, Plantaganet, New Zealand** £29.95
Aromas of red cherry, with fresh rose & a savoury complexity lead to a vibrant palate bursting with bramble fruits & toasty oak.

391. **Châteauneuf du Pape, Closserie de Vaudieu, Rhone, France** £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. **Ontanon Rioja Gran Reserva, Rioja, Spain** £36.95
Top class. The palate shows complexity and structure with layers of black fruit, spice and toasty oak, tobacco and mocha.

22. **Montresor Amarone della Valpolicella 'Satinato', Veneto, Italy** £38.95
A rich and velvety Amarone from dried grapes give a wonderfully complex wine with coffee, crushed berries, sweet plum and chocolate.

21. **Beaune Eponettes, Burgundy, France** £39.95
Very special winemakers producing a world class wine from Pinot Noir. Complex, elegant and structured.

WINE

White

862. **Sanama Sauvignon, Cachapoal Valley, Chile** (£6.70 250ml) £19.95
Delicious and refreshing Sauvignon from the Cachapoal Valley with lovely delicate texture.

378. **Wild House Chenin Blanc, Western Cape, South Africa** (£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. **Mirabello Pinot Grigio, Venetie, Italy** (£6.70 250ml) £19.95
Fresh with gentle floral and citrus aromas, Classic Pinot Grigio.

35. **False Bay Wild Yeast Sauvignon Blanc, Coastal Region, South Africa** (£6.99 250ml) £20.95
With its cooling coastal influences, this wine exudes quality.

379. **Rioja Blanco, Bodegas El Coto, Rioja, Spain** (£7.99 250ml) £23.95
El Coto are one of the best & best known Rioja producers. Modern Rioja with zingy & refreshing mouth-watering tropical fruit flavours.

380. **Picpoul de Pinet, Baron de Badassiere, France** £24.95
A youthful dry white with fresh, crisp apple & a touch of citrus on the nose. No oak & early bottling helps retain freshness & delicate aromatics.

381. **Tinpot Hut Sauvignon Blanc, Marlborough, New Zealand** £29.95
All the best characteristics of Marlborough Savvy Blanc, this is clean, super fresh & perfumed with aromas of passion fruit, melon & gooseberry.

382. **Gavi di Gavi, 'Lugarara' La Guistiniana Estate, Piemonte, Italy** £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. **Sancerre, Domaine Nicholas Girard, Loire, France** £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. **Chablis, Domaine Vrignaud, Burgundy, France** £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.