

**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 Braised Lamb Shank** (No allergens)

Roasted winter root vegetables, minted lamb jus £19.95

**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>Yorkshire Fudge</b>	£2.50 for 4 £3.95 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. **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.

31. **Rimauresq Cru Classe Rosé, Provence, France** £29.95  
The pinnacle of Provence rosé. As always, a food wine par excellence.

### 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.

729. **Organic Artesa Rioja, Bodegas Ontanon, Rioja, Spain** (£7.99 250ml) £23.95  
Spends up to 6 months in barrel. juicy bramble fruit, black pepper, and lifted savory characters.

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, Closerie 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. **Gevrey-Chambertin, Burgundy, France** £49.95  
Beautiful, complex Gevrey-Chambertin, The King of Burgundy.

## WINE

### White

862. **Sierra Grande Sauvignon, Chile Valle Central, Chile** (£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. **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, Venezie, 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.

603. **Artesa Viura Blanco, Bodegas Ontanon Rioja, Spain** (£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.

380. **Picpoul de Pinet, Cave de l'Ormarine, France** £24.95  
This cuvee perfectly reflects the identity of the appellation AOP Picpoul de Pinet : a safe bet!

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.