

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.



Wine Desserts & Coffee



NIBBLES

Freshly Baked Mini Pains (2,7) £2.95
Salted butter

Garlic Bread Baguette (2,7) £6.95
Topped with Cheddar cheese

Crispy Whitebait (2,4,5,9) £4.95
Tartare dip

Sausage Bites (ask for allergens) £4.95
Sweet mustard dip

Bowl of Mixed Olives (14) £4.95

Creamy Garlic Baby Mushrooms (7) £4.95

Battered Halloumi Nuggets (2,7) £4.95
Sweet chilli dip

Crispy Chicken Strips (2,13) £4.95
Teriyaki dip

Toad In The Hole (2,4,7) £4.95
Real beef gravy

Tender Chicken Wings (no allergens) £4.95

Battered Calamari (2,3,4,5,8,9,13) £4.95
Thousand Island dip

Spicy Chicken Bites (2,4) £4.95
Spicy chipotle dip

STARTERS

Seasonal Soup of The Day (ask for allergens)
Baked bread & Jersey butter £6.95

Tempura Tiger Prawns (2,3)
Fresh lime & sweet chilli dip £11.95

Clonakilty Black Pudding (2,7)
Pan fried black pudding sat on a toasted crumpet with chive
crème fraiche, topped with maple syrup apples £9.95

Orkney Queenie Scallops (7,8)
On the shell, grilled with garlic butter & cheddar £12.95

Craigellachie Smoked Salmon (2,5,7)
Sat on a toasted crumpet with chive crème fraiche,
fresh lemon wedge £10.95

Slow Cooked Belly Pork (2,13)
Crispy onions & Teriyaki drizzle £9.95

Mushroom Ravioli (2,4,7,9,13)
Baby mushroom garlic cream £8.95

Sizzling Mint Coated Lamb Chops (no allergens)
Mixed peppers & onion £14.95

Grilled Goats Cheese (7,14)
Olives, roasted peppers & onion. Balsamic drizzle £8.95

Whitebait & Battered Calamari Salad
(2,3,4,5,8,9,13) Mixed leaves & Thousand Island dressing £9.95

MAINS

Marinated Pork Loin Steaks (7,14)
Mixed peppers, onion & black bean noodle stir fry £16.95

Free Range Herb Fed Chicken Breast (2,4,7,9,13)
Spinach & ricotta tortellini, vine tomato
& baby mushroom garlic creamed sauce £20.95

Hearty Mixed Game Casserole (2,14)
Crispy herby dumplings £18.95

Flash Fried English Lamb's Liver (cooked pink) (2,7)
Creamed mash, real beef gravy & onion rings £16.95

Steak & Ale Hot Crust Pie (1,2)
Proper chips, mushy peas & real beef gravy £16.95

Trio of Sausages (7,14)
Creamed mash & real beef gravy £15.95

Mediterranean Vegetable Vegan Tart (2)
Steamed seasonal vegetables £16.95

Sea Bass Fillets (5,7)
Grilled in garlic herb butter
Served with asparagus & capers £22.95

Fresh Fish Bake (2,3,5,7)
Chef choice of fresh seafood & shellfish. Creamed mash,
cheddar cheese sauce & topped with panko breadcrumbs £19.95

CHILDREN

Prime British Steak Burger (1,2,7,9,13,14)
Contains onion. Topped with cheddar. beef drip chips £7.95

Whitby Scampi In A Basket (2,3)
Served with proper beef drip chips £7.95

Grilled Chicken Breast (7)
Creamed mash & beef gravy £7.95

The Pantry's Traditional Sausages (7,14)
Creamed mash & beef gravy £7.95

GRILL ON THE HILL

6oz Steak Burger (1,2,7,9,13,14)
Topped with cheddar, onion rings, beef drip chips & relish
£17.95 or Double Stack Burger plus bacon £20.95

Pumpkin & Spinach Vegan Burger (2)
Mixed leaves, tomato, relish & fries £15.95

10oz Yorkshire Reared Ribeye Steak (7) £29.95
Grilled tomato & proper beef drip chips

16oz Rack of Lamb (7) (cooked pink) £29.95
Grilled tomato & proper beef drip chips

8oz Yorkshire Reared Fillet Steak (7) £34.95
Grilled tomato & proper beef drip chips

16oz Old School Chateaubriand (7) £79.95
The best end of Fillet steak, for two to share.
Grilled tomato & proper beef drip chips

SAUCES £2.95

Red Wine (14) Peppercorn (7)
Blue Cheese (7) Garlic (7)

SIDES SMALL/LARGE

Cauliflower Cheese (7) £2.50/£4.50
Seasonal Vegetables (7) £2.50/£4.50

Corn On The Cob (7) £4.50
Creamed Mash (7) £2.50/£4.50

Steamed Asparagus (7) £4.50
Onion Rings (2) £2.50/£4.50

Dripping Chips or Fries (no allergens) £2.50/£4.50

Add Parmesan & truffle oil to any side £1.50

DESSERTS

Luxury Ice Cream £2.95 per scoop (minimum 2 scoops)

Served with crusted meringue & chocolate wafer curls.
Vanilla, strawberry or salted caramel & honeycomb (2,4,7,13)

Children's Ice Cream £2.50 per scoop

Vanilla, strawberry or salted caramel & honeycomb (2,4,7,13)

Dessert of The Moment £8.95

Custard, fresh cream or 1 scoop of ice cream (ask for Allergens)

Raspberry & Almond Franzipan Tart £8.95

Custard, fresh cream or 1 scoop of ice cream (2,4,7,10)

Terry's Chocolate Orange Cheesecake £8.95

fresh cream or 1 scoop of ice cream (2,7,13)

Cheese Platter £11.95

A selection of local cheese from the pantry, served with biscuits,
celery, apple & chutney (2,4,7,10,12,13)

A selection of delicious truffles

£4.50 for 4, £8.50 for 8

COFFEE & TEA

Decaffeinated coffee also available, please ask

Espresso	£2.95
Extra Shot	£1.95
Americano (served with warm milk)	£3.95
Flat White	£3.95
Latte	£3.95
Iced Latte please ask for flavours	£5.50
Cappuccino	£3.95
Mocha	£4.75
Syrup Shot please ask for flavours	£1.00
Hot chocolate	£4.75
Liqueur Coffee Any Liqueur +	£3.95
Yorkshire Tea or Decaffeinated Tea	£3.50
Specialty Flavored Teas	£3.95



WINE

Fizz

636/631. Le Dolci Colline Prosecco, Venetie, Italy

Fruity - Fizzy - Fabulous

Bottle Brut or Rosé £25.95

11 Mini 20cl Bottle Brut £8.95

43. Champagne Veuve Clicquot Brut

Strength - Aromatic - Silkiness

Bottle: £75.00

Rose (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

36. Pinot Grigio Rose, Mirabello, Venetie, Italy

(£5.75 175ml, £7.95 250ml) £22.95

Fruity - Medium Dry - Appealing

30. Blush White Zinfandel, Burlesque, California, USA

(£5.75 175ml, £7.95 250ml) £22.95

Wild Strawberry - Light - Medium Sweet

386. Maison Boutinot Cotes de Provence Rosé, Provence, France

£32.95

Classy - Pale - Dry

Red (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

868. Tierra Alta Merlot, Valle Central, Chile

(£5.75 175ml, £7.95 250ml) £22.95

Soft - Smooth - Plummy

399. Molinillo Malbec, Mendoza, Argentina

(£6.50 175ml, £8.95 250ml) £25.95

Fruity - Softish - Approachable

920. Broken Record Shiraz, Victoria, NSW, Australia

(£6.50 175ml, £8.95 250ml) £25.95

Jammy - Gluggalble - Satisfying

891. False Bay Syrah, Coastal Region, South Africa

£26.95

Lightly Spicy - Bramble Fruits - Refreshing

729. Rioja, Artesa Crianza, Rioja, Spain

£29.95

Oaky - Fruity - Class

788. Sileni Pinot Noir, Hawkes Bay, New Zealand

£32.95

Approachable - Plump - Soft

397. Fellingine Primitivo di Manduria, Puglia, Italy

£34.95

Easy - Grippy - Flavoursome

372. Araldica Flori, Barolo, Piemonte, Italy

£44.95

Cherry - Chunky - Structured

22. Amarone Montresor Satinato, Veneto, Italy

£69.95

Big - Bold - Long

Port

1152. Krohn Lagrima White Port, Douro, Portugal

(£6.95 125ml)

1153. Krohn Late Bottled Vintage, Douro, Portugal

(£6.95 125ml) £29.95

WINE

Dessert Wine

895. Morris Rutherglen Classic Liqueur Muscat 50cl (£6.95 125ml) £24.95

White (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

862. Tierra Alta Sauvignon Blanc, Valle Central, Chile (£5.75 175ml, £7.95 250ml) £22.95

Crisp - Fresh - Fruity

371. Mirabello Pinot Grigio, Venetie, Italy (£5.75 175ml, £7.95 250ml) £22.95

Fresh - Fruity - Mouthwatering

932. Soldiers Block Chardonnay, Victoria, Australia (£6.50 175ml, £8.95 250ml) £25.95

Tropical - Moreish - Fruity

607. False Bay Slow Chenin Blanc, Coastal Region, South Africa £26.95

Creamy Lemon - Citrus - Dried Herbs

749. White Rioja, Artesa Viura, Rioja, Spain £26.95

Orchard fruits - Ripe - Zesty

4. Picpoul de Pinet, Cave de l'Ormarine, France £27.95

Ripe fruit - Fresh

381. Cloud Factory Sauvignon Blanc, Marlborough, New Zealand £27.95

Gooseberry - Zingy - Racey

694. Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite', Loire, France £34.95

Smoky - Grassy - Lemon flesh

384. Chablis 1er CRU, Domaine de la Motte, Burgundy, France £49.95

Reliable - Linear - Mineral