

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 White Mini Loaf (2,7) £2.50
Jersey 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

Mesquite 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

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

Avocado On Toasted Sourdough (2,4,7)
Smashed avocado, strong cheddar, fried egg £7.95

Mushroom Ravioli (2,4,7,9,13)
Baby mushroom garlic cream £7.95

Partridge Breast Salad (2,7,9,14)
Smoked streaky bacon, Bury Black pudding, mixed leaves & sweet mustard dressing £8.95

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

Lobster Ravioli (1,2,3,4,5,7,8,9,13)
Lobster bisque cream £10.95

Smoked Mackerel Fillet (4,5)
Mixed leaves, beetroot & Thousand Island dressing £8.95

Tempura Tiger Prawns (2,3)
Fresh lime & sweet chilli dip £10.95

Slow Cooked Pulled Pork (14)
Apple & Sultana compote, red wine reduction £7.95

MAINS

Slow Cooked Lamb Shank (7)
Bubble & Squeak, lamb jus £29.95

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

Slow Cooked Pulled Pork (4,14)
Apple & sultana compote, fried egg, crispy dried onion & red wine reduction £15.95

Pan Fried English Lamb's Liver (2,7)
Creamed mash, real onion gravy & onion rings £15.95

Steak & Ale Hot Crust Pie (1,2)
Proper chips & real beef gravy £15.95

Trio of Sausages (ask for allergens)
Creamed mash & rich onion gravy £15.95

Mediterranean Vegetable Vegan Tart (2)
Smashed root vegetables & fine beans £16.95

Sea Bass Fillets (5,7)
Grilled in garlic herb butter
Served with asparagus & capers £19.95

Fisherman's Wife's Fish Pie (3,5,7)
Chef choice of fresh seafood & shellfish, creamed mash & grilled cheddar. Served with green vegetable medley £18.95

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 (no allergens)
Fresh steamed basmati rice £7.95

The Pantry's Traditional Sausages (ask for allergens)
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 £16.95 or Double Stack Burger plus bacon £20.95

Spicy Chicken Fillet Burger (1,2,4,7,9)
Topped with Mexicana cheddar, hash brown, chipotle sauce & fries £16.95

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

10oz Yorkshire Reared Ribeye Steak (7) £28.95
Grilled tomato & proper beef drip chips

16oz Rack of Lamb (7) (cooked pink) £32.95
Grilled tomato & proper beef drip chips

8oz Yorkshire Reared Fillet Steak (7) £32.95
Grilled tomato & proper beef drip chips

16oz Old School Chateaubriand (7) £74.95
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) Sweet Mustard (7,9,14)

SIDES SMALL/LARGE

Smashed Root Vegetables (no allergens) £2.50/£4.50

Cauliflower Cheese (7) £2.50/£4.50

Grilled Mushrooms (no allergens) £2.50/£4.50

Green Vegetable Medley (no allergens) £2.50/£4.50

Corn On The Cob (7) £4.50

Creamed Mash (7) £2.50/£4.50

Steamed Asparagus (7) £4.50

Mac 'n' Cheese (2,7) £2.50/£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 in a meringue nest & a brandy snap curl.	
Vanilla, strawberry, chocolate or mint choc chip (2,4,7,13)	
Children's Ice Cream £2.50 per scoop	
Vanilla, strawberry, chocolate or mint choc chip (2,4,7,13)	
Dessert of The Moment	£7.95
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 £24.95
11 **Mini 20cl Bottle Brut** £8.95

43. **Champagne Veuve Clicquot Brut**
Strength - Aromatic - Silkiness

Bottle: £75.00

More Champagne Available, Please Ask

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. **Chateau Routas Cotes de Provence Rosé, Provence, France** £29.95
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** £25.95
Lightly Spicy - Bramble Fruits - Refreshing

729. **Rioja, Artesa Crianza, Rioja, Spain** £26.95
Oakly - Fruity - Class

788. **Sileni Pinot Noir, Hawkes Bay, New Zealand** £29.95
Approachable - Plump - Soft

397. **Felline Primitivo di Manduria, Puglia, Italy** £32.95
Easy - Grippy - Flavoursome

372. **Araldica Flori, Barolo, Piemonte, Italy** £39.95
Cherry - Chunky - Structured

22. **Amarone Montresor Satinato, Veneto, Italy** £64.95
Big - Bold - Long

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** £29.95

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** £25.95
Creamy Lemon - Citrus - Dried Herbs

749. **White Rioja, Artesa Viura, Rioja, Spain** £25.95
Orchard fruits - Ripe - Zesty

4. **Picpoul de Pinet, Cave de l'Ormarine, France** £25.95
Ripe fruit - Fresh

381. **Cloud Factory Sauvignon Blanc, Marlborough, New Zealand** £25.95
Gooseberry - Zingy - Racey

694. **Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite', Loire, France** £32.95
Smoky - Grassy - Lemon flesh

384. **Chablis 1er CRU, Domaine de la Motte, Burgundy, France** £44.95
Reliable - Linear - Mineral