

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	
Baked Sliced Sourdough Bread (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 ofThe 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	
Sizzling Mint Coated Lamb Chops (no allergens)	
Mixed peppers & onion £12.95	
Crispy Fried Brie Wedges (2,7,9)	
breadcrumbs, mixed leaves & country garden chutney £8.95	
Lobster Ravioli (1,2,3,4,5,7,8,9,13)	
Lobster bisque cream £10.95	
Battered Calamari & Whitebait Salad	
On a bed of mixed leaves, tomato, onion & mixed peppers.	
Thousand Island dressing £9.95 (2,3,4,5,8,9,13)	
Tempura Tiger Prawns (2,3)	
Fresh lime & sweet chilli dip £10.95	
Slow Cooked BBQ Pulled Pork (1,2,7,9)	
Mac 'n' Cheese, crispy onion bits, slaw £8.95	

MAINS	
Grilled Steak Strips (2,4,13)	
Black bean noodle stir fry with mixed peppers & onion £20.95	
Free Range Chicken Breast (2,4,7,9,13)	
Spinach & ricotta tortellini, vine tomato & baby mushroom garlic creamed sauce £20.95	
Slow Cooked BBQ Pulled Pork (1,2,7,9)	
Mac 'n' Cheese, slaw and topped with crispy onion bits £16.95	
Pan Fried English Lamb's Liver (2,7)	
Creamed mash, real beef gravy & onion rings £15.95	
Steak & Ale Hot Crust Pie (1,2)	
Proper chips & real beef gravy £15.95	
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 £19.95	
Fresh Fish Bake (2,3,5,7)	
Chef choice of fresh seafood & shellfish. Creamed mash, cheddar cheese sauce & topped with panko breadcrumbs £16.95	
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 (2,7)	
Mac 'n' Cheese £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	
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)	£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)	£33.95
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) 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	
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 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 ofThe 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	

WINE	
<u>Dessert Wine</u>	
895. Morris Rutherglen Classic Liqueur Muscat 50cl	(£6.95 125ml) £24.95
<u>White</u> (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, Venezie, 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	



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	
<u>Fizz</u>	
636/631. Le Dolci Colline Prosecco, Venezie, Italy	Bottle Brut or Rosé £25.95
Fruity - Fizzy - Fabulous	
43. Champagne Veuve Clicquot Brut	Bottle: £75.00
Strength - Aromatic - Silkiness	
<u>Rose</u> (wines by the glass will always be served in 250ml measure unless a 175ml is requested)	
36. Pinot Grigio Rose, Mirabello, Venezie, 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	
<u>Red</u> (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
Oakly - Fruity - Class	
788. Sileni Pinot Noir, Hawkes Bay, New Zealand	£32.95
Approachable - Plump - Soft	
397. Feline 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	
<u>Port</u>	
1152. Krohn Lagrima White Port, Douro, Portugal	(£6.95 125ml)
1153. Krohn Late Bottled Vintage, Douro, Portugal	(£6.95 125ml) £29.95