

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 ofThe Day (ask for allergens)
Baked bread & Jersey butter £6.95
- Tempura Tiger Prawns (2,3)
Fresh lime & sweet chilli dip £11.95
- Black Pudding Smoked Bacon Salad (2,9,14)
Grilled sausage bites, sweet mustard dressing £9.95
- Classic Prawn Cocktail (3,4)
Marie Rose sauce £9.95
- Orkney Queenie Scallops (7,8)
On the shell, grilled with garlic butter & cheddar £12.95
- Scottish Smoked Salmon (4,5,7,9,14)
Fresh lemon & capers, horesadish cream £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

- Slow Cooked Belly Pork (2,4,13)
Mixed peppers, onion & black bean noodle stir fry £18.95
- Free Range Herb Fed Chicken Breast (2,4,7,9,13)
Spinach & ricotta tortellini, vine tomato & baby mushroom garlic creamed sauce £20.95
- Trio of Sausages (7,14)
Creamed mash & real beef gravy £15.95
- 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
- Free Range Chicken Caesar Salad (2,4,7)
Smoked streaky bacon, garlic croutons, parmesan £20.95
- 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)
Grilled tomato & proper beef drip chips £29.95
- 16oz Rack of Lamb (7) (cooked pink)
Grilled tomato & proper beef drip chips £29.95
- 8oz Yorkshire Reared Fillet Steak (7)
Grilled tomato & proper beef drip chips £34.95
- 16oz Old School Chateaubriand (7)
The best end of Fillet steak, for two to share.
Grilled tomato & proper beef drip chips £79.95

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, Venezie, Italy
Fruity - Fizzy - Fabulous

43. Champagne Veuve Clicquot Brut
Strength - Aromatic - Silkiness

Rose (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

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
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

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, 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