



WHILE YOU WAIT

Marinated green olives v £3.25
Ilkley bloomer bread with balsamic and thyme oil v £2.95
Lishman's warm pork pie with homemade piccalilli £4.95

STARTERS

Sausage roll with brown sauce £4.95
Haddock goujons with tartare sauce £5.50
Deep fried brie with smoked chilli jam v £4.95
Seasonal soup with Ilkley bloomer and butter v £5.25
Baby back ribs, with orange, rosemary and chilli £7.95
Three or six oysters with shallot vinegar and tabasco £5.95/£9.95
Deville crab, salmon and brown shrimp pate with sea salt croutes £6.95
Harissa pigeon breast with smoked feta, broad bean, pickled radish and crispy quail egg £7.50
Tandoori sprouting broccoli chargrilled with cashew creme fraiche, mint and coriander sauce ve £5.50

FLEECE PLOUGHMAN'S £13.95

Lishman's pork pie and scotch egg, ham hock ballotine, Mrs Bell's blue, smoked Ribblesdale, marinated celery, warm bloomer and homemade piccalilli

SUNDAY ROASTS

Served with Yorkshire pudding, seasonal vegetables, roast potatoes, cauliflower cheese and gravy

Goosnargh Chicken £14.95
Topside of Beef £15.95
Sirloin of Beef £16.95

Pigs in blankets £3.50

*Please inform us if anyone in your party has a food allergy before ordering.
v – vegetarian. ve – vegan n - nuts. Please ask to see the gluten free menu.*

All our dishes are cooked to order, please be patient during busy periods

TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies, we may occasionally run out, for which we apologise)

Langoustines Mackerel King Scallops Seabass Cod Halibut

FRUIT DE MER *from £50 for two to share*

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels
(Requires 48 hours notice)

MAINS

Haddock and handcut chips with mushy peas and tartare sauce £12.95

Pot pie; chicken, ham hock and leek with puff pastry, seasonal greens, hand cut chips £14.95

Red lentil, nettle and spinach dhal with Bombay sweet potato, tikka roasted chick peas ve £10.50

Corn fed chicken kiev with wild garlic butter, creamed garden peas, charred baby gem and fries £14.95

Fish pie, haddock, salmon and prawns in parsley sauce, smoked cheese mashed potato and French peas £13.95

Slow cooked pork belly and smoked cheek with chive mash, shallot puree and black pudding £16.50

Goan king prawn curry with coconut rice, toasted almonds and coriander flat bread n £16.50

Calves liver with mash, tenderstem, crisp pancetta and shallot marmalade £17.95

8oz steak burger with fries, onion rings served with or without cheese £13.50

Sea trout with crushed jersey royals, samphire, and salsa verde £17.95

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28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

10oz Rump £17.95 12oz Rib-eye £23.50 8oz Fillet £24.95

Sauces; Pepper £1.95 Blue cheese £1.95

Extras; Onion rings £1.95 Garlic and chilli prawns £4.95

SIDES £3.50

Sea salt fries

Hand cut chips

Seasonal vegetables

Green salad

DESSERTS

Chocolate and caramel truffles £3.50

Yorkshire strawberry bakewell tart with liquorish custard n £5.95

Sticky toffee pudding with toffee sauce and Chantilly cream £5.95

Lemon meringue cocktail, lemon curd, meringue and shortbread crumb £5.50

Dark chocolate fondant with honeycomb and salted caramel ice cream £6.50

Lime cheesecake with white chocolate, pistachio and blackcurrent sorbet n £5.95

Selection of ice cream or sorbet, with chocolate cannelloni and plum sauce n £5.25

Three or five Yorkshire cheese selection, homemade chutney, pear, pickled celery and crackers £6.95 or £8.95

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