



## WHILE YOU WAIT

- Marinated green olives v £3.25
- Ilkley bloomer bread with balsamic and thyme oil v £3.95
- Chipolatas with wholegrain mustard mayonnaise £3.95
- Lishman's pork pie with piccalilli £4.50

## STARTERS

- 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
- Three or six oysters with shallot vinegar and tabasco £6.50/£11.50
- Steamed Shetland mussels, with cider, leeks, bacon and crusty bread £8.95
- Wild mushrooms on toasted Ilkley bloomer with spinach, garlic and truffle oil ve £7.50
- Deville crab, salmon and brown shrimp pate with sea salt croutes £6.95
- Pigeon breast with green lentils, pancetta and roasted beetroot £7.95

## FLEECE PLATTER £19.95

Chris Neve's smoked salmon, Deep fried brie with chilli jam, Haddock goujons, Smoked mackerel fishcake, and Chipolatas with sauces and salad

## SUNDAY ROASTS

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

Beef Sirloin £16.95

Pork Loin £14.95

Chicken Supreme £13.95

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.*



## TODAYS SPECIALS

(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 hand cut chips with mushy peas and tartare sauce £12.95

Sri Lankan curry with cauliflower, sweet potatoes and butternut squash, sticky coconut rice ve £13.95

Corn fed chicken breast with fondant potato, celeriac puree, tenderstem broccoli and red wine gravy £15.50

Mortimers Orchard cider braised belly pork with black pudding, mash, baby spinach and cider sauce £16.50

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

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

Goan king prawn curry with coconut rice, toasted almonds and coriander flat bread n va £17.50

Venison haunch with dauphinoise potatoes, curly kale and red wine gravy £18.95

8oz steak burger with bacon, cheese, fries and onion rings £14.50

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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 £3.95

Sea salt fries

Hand cut chips

Seasonal vegetables

Green salad

## DESSERTS

Chocolate and caramel truffles £3.50

Sticky toffee pudding with toffee sauce and Chantilly cream £5.95

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

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

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

Bramley apple crumble, ginger and oat crumb with vanilla custard £5.95

White chocolate cheesecake with winterberry compote £5.95

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

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