



- 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

Cauliflower fritters with curried mayonnaise (v) £3.50

Black pea hummus with flatbread (v) £3.50

- 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

Deville crab, salmon and brown shrimp pate with sea salt croutes £6.95

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

Chicken liver parfait, tamarind and date chutney, spiced walnuts, toasted bloomer £7.50

Salmon and smoked haddock fishcake, sweet and sour cucumber and bloody mary dressing £5.95

- TODAYS SPECIALS -

Don't miss our daily specials; the finest catch of the day and most seasonal produce, sometimes just a few portions of each and when it's gone it's gone!

See the chalkboards and ask your server.

- SUNDAY ROAST -

All served with roast and mashed potatoes, Yorkshire pudding, seasonal vegetables and gravy

Beef sirloin £16.95 Pork loin £14.95 Chicken breast £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.*

- 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 £10.50/£12.95

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

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

Corn fed chicken supreme with fondant potato, tenderstem broccoli and red wine gravy £14.95

Steak and Black Sheep ale pie with shortcrust pastry, hand cut chips and mushy peas £14.50

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

Mortimers 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 peas £13.95

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

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

Vegan burger with smoked cheese, lettuce, tomato, fries and New York bun *(ve)* £13.95

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

10oz Rump £17.95 12oz Rib-eye £24.50 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 £5.25

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

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

White chocolate cheesecake with winterberry compote £5.95

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Three or five Yorkshire cheese selection, homemade chutney, pear and pickled celery £6.95/£8.50

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