

WHILE YOU WAIT

WARMED BREAD

Warmed Bread, Homemade Focaccia, Extra Virgin Olive Oil, Balsamic and Whipped Butter

VEGETARIAN / VEGAN WITH MODIFICATIONS

5.50

OLIVES

Gordal & Nocellara Olives Marinated in Confit Garlic & Thyme

VEGETARIAN, VEGAN & GLUTEN FREE

5.00

STARTERS

SOUP

Seasonal Soup of the Day, Sourdough Bread, Butter

6.50 | VEGAN | GLUTEN FREE WITH MODIFICATIONS

BEEF CROQUETTE

Slow cooked Pulled Beef, Tomato & Paprika Relish

9.50 | GLUTEN FREE | DAIRY FREE

CONFIT CHICKEN TERRINE

Slow Cook Chicken Legs, Pressed with Leek & Thyme, served with a selection of Pickles & Toasted Sourdough

9.50 | GLUTEN FREE | DAIRY FREE

TEMPURA AUBERGINE

Sweet Chilli & Balsamic, Dressed Rocket

8.50 | VEGAN

CRAYFISH & ATLANTIC PRAWN COCKTAIL

Dressed Iceberg Lettuce, Bloody Mary Sauce, Buttered Brown Bread

9.00 | GLUTEN & DAIRY FREE WITH MODIFICATIONS

MOULES MARINIÈRE

Steamed Mussels, White Wine & Garlic Cream Sauce, Shallots, Parsley, Warmed Sourdough

10.00 | OR ENJOY THIS DISH AS A MAIN FOR £21 | GLUTEN & DAIRY FREE WITH MODIFICATIONS

SMOKED SALMON SALAD

Slow Confit Tomatoes, Cucumber & Radish, with Yuzu Vinaigrette & Crispy Capers

10.50 | GLUTEN FREE | DAIRY FREE

Please inform a member of the team if you have any allergies or intolerances.
Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

PUB CLASSICS

STEAK AND ALE PIE

Steak & Ale Shortcrust Pie, Seasonal Greens, Thick Gravy, Creamy Mash or Proper Chips

19.50

FISH & CHIPS

Crispy Battered Haddock, Proper Chips, Tartare Sauce, Lemon, Mushy or Garden Peas

18.50 | GLUTEN FREE

MOULES MARINIÈRE

Steamed Mussels, White Wine & Garlic Cream Sauce, Shallots, Parsley, Fries, Salad, Warmed Sourdough

22.00 | OR ENJOY THIS DISH AS A STARTER FOR £9.50 | GLUTEN & DAIRY FREE FREE WITH MODIFICATIONS

BURGER STACK

Two 4oz Beef Patties, Sweet Onion, Double Swiss Cheese, Dill Pickle, Lettuce, Tomato, Crispy Onion, Burger Sauce, Burger Bun, Fries.

Add Back Bacon for £2. Add Pulled Pork or Halloumi for £2 Each

18.50 | GLUTEN FREE WITH MODIFICATIONS

HALLOUMI BURGER

Crispy Halloumi, Tomato & Chilli Jam, Honeycomb Crunch Lettuce, Tomato, Dill Pickle. Burger Bun, Fries

Add Pulled Pork for £2 or Back Bacon for £2

18.50 | VEGETARIAN | GLUTEN FREE WITH MODIFICATIONS

RIB-EYE STEAK

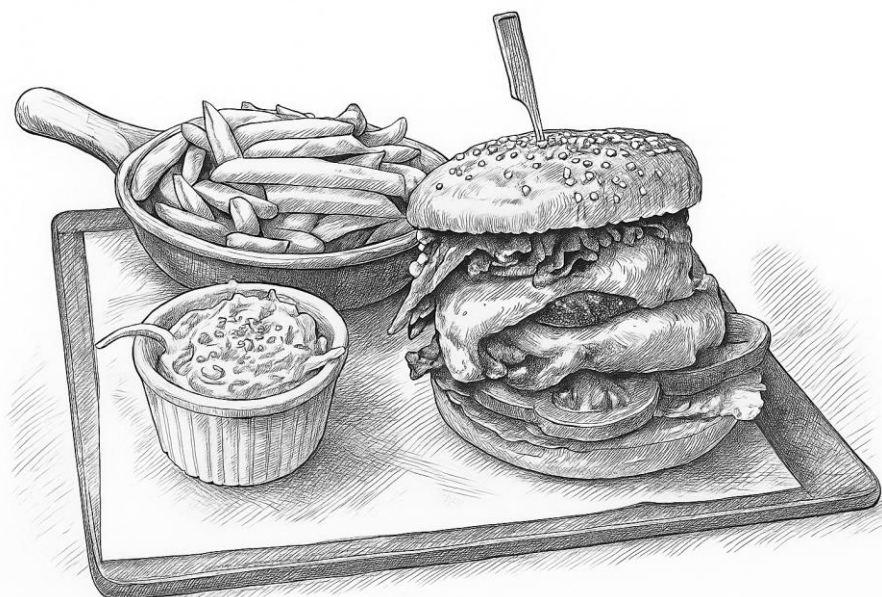
10oz Aberdeen Angus Rib-Eye Steak, Roasted Flat Mushroom, Vine Ripened Cherry Tomatoes, 'Proper' Chips, Dressed Rocket Salad

34.00 | CHOOSE FROM BRANDY PEPPERCORN OR BLUE CHEESE SAUCE | GLUTEN FREE

SOYBEAN BURGER

Pan Fried Redefine Meat Burger, Vegan Applewood Cheese, Tomatoes, Lettuce & Dill Pickle, Burger Bun, Fries

18.50 | VEGAN WITH MODIFICATIONS | GLUTEN FREE



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THE MAIN EVENT

JACOB'S LADDER BEEF RIB

6 Hour Slow Braised Jacob Ladder, with Homemade BBQ Sauce, Red Cabbage Coleslaw, Grilled Corn On The Cob & Fries

27.50 | GLUTEN FREE

MARINATED YORKSHIRE LAMB RUMP

Israeli Couscous, with Broad Beans & Pomegranate, Chimichurri & Tzatziki

26.50 | DAIRY FREE

FRENCH TRIMMED CHICKEN SUPREME

Golden Fondant Potatoes, Carrot & Cumin Puree, Chicken Jus, Seasonal Green Vegetables

25.00 | GLUTEN FREE

ENGLISH PEA & BROAD BEAN RISOTTO

Pea Crumb, Whipped Feta, Rocket Salad

21.00 | VEGAN WITH MODIFICATIONS

MARKET FISH OF THE DAY

Pan Fried Fish of the Day, with your choice of accompaniment from below:

26.00

PIPERADE

Red Pepper & Fennel Stew, served with Golden New Potatoes & Green Vegetables

GLUTEN FREE | DAIRY FREE

STIR FRY

Udon Noodles, Stir Fried Vegetables, Soy & Honey Dressing



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SIDE ORDERS

ADD TRUFFLE OIL & PARMESAN TO ANY OF THE BELOW DISHES FOR £1.75

SEASONAL GREENS

Tenderstem Broccoli, Fine Beans, Kale & Cabbage, Butter, Flaked Sea Salt

5.00 | GLUTEN FREE | VEGETARIAN WITH MODIFICATIONS

INDULGENT MASH

Buttery & Creamed Mashed Potato

5.00 | GLUTEN FREE & VEGETARIAN

GARLIC SOURDOUGH

Warmed Sourdough, Garlic Butter

5.00 | VEGETARIAN

CHIPS

'Proper' Chips or Fries, Sea Salt Flakes

5.00 | VEGETARIAN, VEGAN & GLUTEN FREE

ONION RINGS

Onion Rings, Rosemary & Paprika Sea Salt

5.00 | VEGETARIAN & GLUTEN FREE

HOUSE SALAD

Mixed Leaves & House Dressing

4.00 | VEGETARIAN & GLUTEN FREE

CHARITABLE EMPTY PLATE

We're supporting the Easingwold District Community Care Association (EDCCA) in their efforts to help residents in the Easingwold area who need extra assistance. EDDCA is providing a range of services, including home-delivered meals, organised outings, a befriending program, shopping and prescription collection assistance, and various clubs.

3.00

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Sea Salted Caramel Ice Cream

8.50 | GLUTEN FREE

LEMON MERINGUE CONE

Lemon Curd, Burnt Italian Meringue, Fresh Berries

9.00 | GLUTEN FREE WITH MODIFICATIONS

CHERRY BAKEWELL TART

Homemade Cherry Jam, topped with Frangipane, Vanilla Ice Cream

9.00 | GLUTEN FREE

CRUMBLE

Fruit Crumble of the Day, Nutty Crumb Topping, Vanilla Ice Cream or Custard

8.50 | GLUTEN FREE

MANGO & PASSION FRUIT COUPE

Mango & Passion Fruit Sorbet, Crystallised Pineapple, Crispy Coconut

8.50 | GLUTEN FREE | VEGAN

LOCAL ICE CREAM OR SORBET

Please ask your server for today's available flavours. Vegan Ice Cream available upon request.

2.50 A SCOOP

Upgrade your ice cream to an affogato by adding espresso (+2.00),

Or make it boozy by adding Frangelico (+3.90), Amaretto (+3.90) or Cooper King Berry & Basil Liqueur (+4.60)

Upgrade your sorbet by adding limoncello & basil (+3.90)

CHEESEBOARD

Three Cheeses, Date Crackers, Celery, Pickles, Frozen Grapes, Chutney, Quince Jelly & Fresh Honeycomb

FOUNTAINS GOLD

Named after an iconic Yorkshire landmark, Fountains Abbey, our popular Fountains Gold Cheddar is handcrafted and carefully matured at our Creamery using milk from local farms and our unique cheese-making starter cultures. A rich, mellow and buttery cheddar, with a smooth and creamy texture.

12.50 | GLUTEN FREE WITH MODIFICATIONS

ELSDON GOATS CHEESE

Elsdon is made with goats' milk from a single herd in Yorkshire. It is hard-pressed, and it has a closed texture. It is a beautiful pure white colour, and it has a delicate flavour, with a refreshing tang as the end note. The cheese is matured for approximately 3 months.

HARROGATE BLUE

Harrogate Blue cheese is handcrafted by Shepherds Purse Cheeses, a family-run business in North Yorkshire. It was first launched in 2012 and has quickly gained recognition in the cheese world. Made from pasteurized cow's milk, it is suitable for vegetarians.

COFFEE

All espresso is freshly ground from 200 Degree's 'Brazilian Love Affair' Beans. Decaffeinated Espresso & Alternative Milks are available upon request

STEAMED MILK COFFEES

Cappuccino, Latte, Flat White, Mocha.
All Freshly Ground Double Shot Espresso

3.30

SPECIALTY TEAS

Chamomile, Lemon & Ginger, Peppermint, Earl Grey, Blackberry & Raspberry

3.00

AMERICANO

Double Shot Espresso combined with hot water.

Hot or Cold Milk

3.00

ESPRESSO

Double or Single Shot Espresso

SINGLE: 2.60 | DOUBLE: 3.10

YORKSHIRE TEA

Simply the best tea available.

2.90

HOT CHOCOLATE

Pot of Rich & Thick Hot Chocolate

3.90

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FROM THE DRINKS CABINET

Make any of the following into a liqueur coffee for £2.75 extra!

LIQUEUR

FRANGELICO
Hazelnut Liqueur
25ml: 4.00 | 50ml: 6.50 | 20%

DISARONNO
Amaretto
25ml: 4.00 | 50ml: 6.50 | 28%

BAILEYS
Irish Cream
50ml: 4.80 | 17%

MOZART
Dark (17%) or White (15%)
Chocolate
25ml: 4.80 | 50ml: 7.30

DRAMBUIE
Blend of Whisky & Honey.
25ml: 4.80 | 50ml: 7.30 | 40%

TIA MARIA
Coffee Liqueur
25ml: 4.00 | 50ml: 6.50 | 20%

SAMBUCA
Anise Liqueur
25ml: 4.50 | 50ml: 7.00 | 38%

ST. GERMAIN
Elderflower Liqueur
25ml: 4.00 | 50ml: 6.50 | 20%

GRAND MARNIER
Cognac with Vanilla, Toffee,
and similar flavours
25ml: 4.60 | 50ml: 7.10 | 40%

SOUTHERN COMFORT
Whiskey Flavoured Liqueur
with Spices
25ml: 4.30 | 50ml: 6.80 | 21%

LIMONCELLO
Italian Lemon Liqueur
25ml: 4.00 | 50ml: 6.50 | 27%

CHAMBORD
Black Raspberry Liqueur
25ml: 4.20 | 50ml: 6.70 | 16%

BÉNÉDICTINE D.O.M.
French Herbal Liqueur
25ml: 4.60 | 50ml: 7.10 | 40%

PERNOD
French Anise Liqueur
25ml: 4.40 | 50ml: 6.90 | 40%

GLAYVA
Honey & Whisky Liqueur
25ml: 4.50 | 50ml: 7.00 | 35%

COINTREAU
Orange Liqueur
25ml: 4.50 | 50ml: 7.00 | 40%

WHISK(E)Y

LAGAVULIN 16Y/O
Single Malt
25ml: 8.60 | 50ml: 13.00 |
43%

JURA 10Y/O
Single Malt
25ml: 4.60 | 50ml: 7.80 | 40%

LAPHROAIG 10Y/O
Single Malt
25ml: 4.80 | 50ml: 7.80 | 40%

JAMESON
Blended Irish Whiskey
25ML: 4.40 | 50ML: 7.80 | 43%

ARRAN 10Y/O
Single Malt
25ml: 5.70 | 50ml: 9.10 | 46%

FILEY BAY FLAGSHIP
Yorkshire Single Malt
25ml: 5.70 | 50ml: 9.10 | 46%

GLENFIDDICH 12Y/O
Single Malt
25ml: 4.60 | 50ml: 7.80 | 40%

GLENMORANGIE 10Y/O
Single Malt
25ML: 4.60 | 50ML: 7.80 | 40%

MONKEY SHOULDER
Blended Whisky
25ml: 4.60 | 50ml: 8.00 | 40%

GLENFARCLAS 15Y/O
Sherry Cask Single Malt
25ml: 8.60 | 50ml: 13.00 |
46%

COOPER KING
Transatlantic Cocoa &
Vanilla Single Malt

Sustainably Distilled in
Sutton-on-the-Forest
25ml: 7.10 | 50ml: 10.50 |
46%

GLENFIDDICH 15Y/O
Single Malt

25ML: 6.60 | 50ML: 10.00 |
46%

SUNTORY YAMAZAKI
Japanese Single Malt
25ml: 8.40 | 50ml: 12.80 |
43%

GIN

BEEFEATER
Pink Strawberry or Dry
25ml: 4.10 | 50ml: 6.60 | 37.5%†

EDINBURGH GIN
Rhubarb & Ginger
25ml: 4.60 | 50ml: 7.10 | 40%

MALFY
Lemon, Grapefruit or Blood
Orange
25ml: 4.40 | 50ml: 6.90 | 41%

COOPER KING
Dry or Herb
25ML: 4.60 | 50ML: 7.10 | 40%

BOMBAY SAPPHIRE
Dry Gin
25ml: 4.30 | 50ml: 6.80 | 40%

TANQUERAY NO.10
Dry Gin
25ml: 4.70 | 50ml: 7.20 | 47.3%

YORK GIN
London Dry
25ml: 4.60 | 50ml: 7.10 | 42.5%

COOPER KING
Berry (Raspberry) & Basil
25ML: 4.60 | 50ML: 7.10 | 40%

HENDRICKS
Rose & Cucumber Infused
Gin
25ml: 4.60 | 50ml: 7.10 | 40%

MONKEY 47
Dry Gin (47%) or Sloe Gin
(29%)
25ml: 4.60 | 50ml: 7.10

TANQUERAY 0.0%
Alcohol Free Dry Gin
25ml: 3.90 | 50ml: 6.40 | 0%

BOE
Passionfruit
25ML: 4.30 | 50ML: 6.80 | 41.5%

Not all our spirits & drinks are featured above. Ask a member of the team if you'd like any inspiration or have any questions.

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