

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, Bread Roll, Butter

6.50 | VEGAN | GLUTEN FREE WITH MODIFICATIONS

CHORIZO & PORK SCOTCH EGG

Brown Onion Puree, Fresh Chives

9.50 | GLUTEN FREE

LAMB PINWHEEL

Lamb Minced wrapped in Pastry, served with Greek Yogurt & Crispy Chilli Oil

9.50 | GLUTEN FREE

STUFFED LEEK

Stuffed with Nduja & Barron Bigod, Labneh & Salsa Verde

8.50 | GLUTEN FREE | VEGAN WITH MODIFICATIONS

SALMON & ASPARAGUS FISHCAKE

Miso & Truffle Hollandaise, Dressed Watercress

9.50 | GLUTEN FREE

MOULES MARINIÈRE

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

9.50 | OR ENJOY THIS DISH AS A MAIN FOR £21 | GLUTEN FREE WITH MODIFICATIONS

TUNA CARPACCIO

Finely Sliced Sashimi Grade Tuna, Tonnato Condiment, Rocket & Caperberry

10.50 | GLUTEN 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

18.50

FISH & CHIPS

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

18.00 | GLUTEN FREE

MOULES MARINIÈRE

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

21.00 | OR ENJOY THIS DISH AS A STARTER FOR £9.50 | GLUTEN 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 £1.50. Add Pulled Pork or Halloumi for £2 Each

17.50 | 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 £1.50

17.50 | VEGETARIAN | VEGAN & GLUTEN FREE WITH MODIFICATIONS

RIB-EYE STEAK

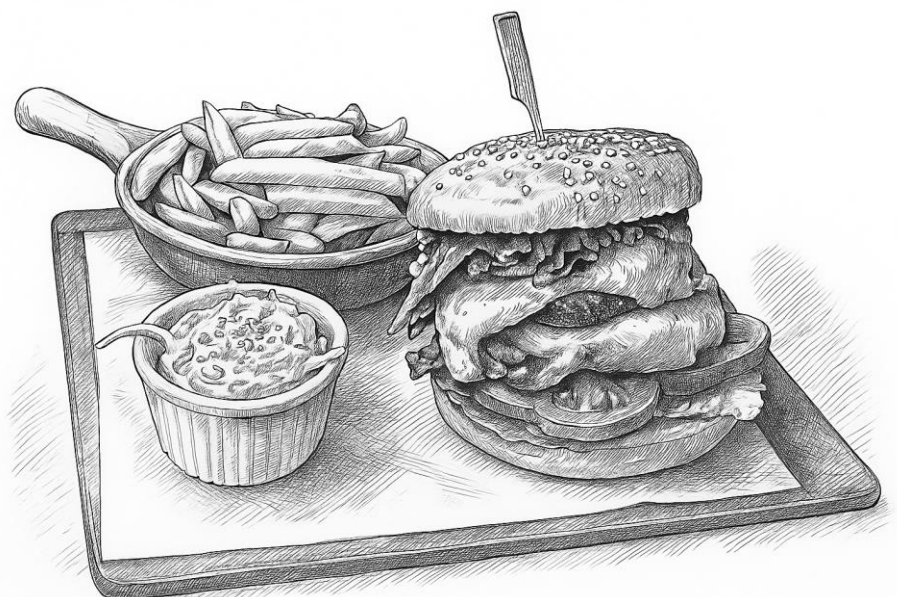
10oz Aberdeen Angus Rib-Eye Steak, Roasted Flat Mushroom, Vine Ripened Plum Tomato, 'Proper' Chips, Dressed Rocket Salad

32.00 | 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

17.50 | VEGAN | GLUTEN FREE



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THE MAIN EVENT

BEEF CHEEK OPEN RAVIOLI

6 Hour Slow-Cooked Blade Of Beef, Napoli Sauce, Pangritata, Parmesan

26.00 | GLUTEN FREE

YORKSHIRE LAMB RUMP

Camargue Red Rice cooked in Lamb Stock, with Broad Beans, Peas & Diced Carrot, Served with a Roast Heritage Carrot

26.50 | GLUTEN FREE

CHICKEN BASQUAISE

Chicken Thigh Cooked in a Roast Tomato & Pepper Sauce, Pilaf Rice & Buttered Tenderstem Broccoli

25.00 | GLUTEN FREE

CONFIT CELERIAC STEAK

Pickled Wild Mushrooms, Smoked Ricotta, Gremolata & Seasonal Vegetables

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 | GLUTEN FREE

PIPERADE

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

PUY LENTILS

French Lentils cooked in Fish Stock, served with Seafood Escabeche, Buttered Tenderstem Broccoli



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SIDE ORDERS

ADD TRUFFLE OIL & PARMESAN TO ANY OF THE BELOW DISHES FOR £1.50

SEASONAL GREENS

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

4.00 | GLUTEN FREE | VEGETARIAN WITH MODIFICATIONS

INDULGENT MASH

Buttery & Creamed Mashed Potato

4.00 | GLUTEN FREE & VEGETARIAN

GARLIC SOURDOUGH

Warmed Sourdough, Garlic Butter

4.00 | VEGETARIAN

CHIPS

'Proper' Chips or Fries, Sea Salt Flakes

4.00 | VEGETARIAN, VEGAN & GLUTEN FREE

ONION RINGS

Onion Rings, Rosemary & Paprika Sea Salt

4.00 | 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

ORANGE & GINGER TREACLE TART

Orange & Ginger Caramel, Clotted Cream Ice Cream

8.50 | GLUTEN FREE

CHOCOLATE & PISTACHIO

Dark Chocolate Cremeux, Melting Pistachio Centre, Candied Pistachio, Fresh Berries

9.50 | VEGAN

CRUMBLE

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

8.50 | GLUTEN FREE

CITRUS CHEESECAKE

Lime Drizzle Sponge, Mascarpone & Yuzu Cream, Candied Lemon

8.50 | GLUTEN FREE

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

MONTGOMERY CHEDDAR

Rich, brothy, savoury flavours are the hallmarks of the Cheddars we select from Montgomery's. Drier and more stratified than most of the Cheddars we sell, its almost crystalline nature makes it melt in the mouth. We age our Montgomery's Cheddar until it is 2 years old, to allow the deep and complex flavours we so enjoy to develop.

12.50 | GLUTEN FREE WITH MODIFICATIONS

BARON BIGOD

Baron Bigod is a highly-regarded, handmade, soft, Brie-style cheese from Fen Farm Dairy in Suffolk, England, known for its rich, creamy texture, mushroomy rind, and complex earthy, buttery, and sometimes citrusy notes, crafted from the milk of Montbéliarde cows in a traditional French Brie-de-Meaux style.

BURTS BLUE

Handmade just 2 miles from The Cheese Yard by Claire Burt. Semi-soft and creamy texture. The rind attracts white, blue and grey moulds that help ripen the creamy interior. Its rich and unique flavour varies because it is made in small batches.

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

3.20

SPECIALTY TEAS

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

2.90

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

3.70

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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: 3.90 | 50ml: 6.40 | 20%

DISARONNO

Amaretto
25ml: 3.90 | 50ml: 6.40 | 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: 3.90 | 50ml: 6.40 | 20%

SAMBUCA

Anise Liqueur
25ml: 4.40 | 50ml: 6.90 | 38%

ST. GERMAIN

Elderflower Liqueur
25ml: 3.90 | 50ml: 6.40 | 20%

GRAND MARNIER

Cognac with Vanilla, Toffee,
and similar flavours
25ml: 4.40 | 50ml: 6.90 | 40%

SOUTHERN COMFORT

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

LIMONCELLO

Italian Lemon Liqueur
25ml: 3.90 | 50ml: 6.40 | 27%

CHAMBORD

Black Raspberry Liqueur
25ml: 4.00 | 50ml: 6.50 | 16%

BÉNÉDICTINE D.O.M.

French Herbal Liqueur
25ml: 4.40 | 50ml: 6.90 | 40%

PERNOD

French Anise Liqueur
25ml: 4.20 | 50ml: 6.70 | 40%

GLAYVA

Honey & Whisky Liqueur
25ml: 4.40 | 50ml: 6.90 | 35%

COINTREAU

Orange Liqueur
25ml: 4.40 | 50ml: 6.90 | 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: 4.00 | 50ml: 6.50 | 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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