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 | GLUTEN FREE & DAIRY FREE WITH MODIFICATIONS

CRAB CAKE
Crispy Curried Crab Cake, Bisque Reduction, Dressed Micro Salad

9.50 | GLUTEN FREE

PULLED PORK GYOZA
Slow Cooked Pulled Pork, Homemade Teriyaki Mayonnaise, Spring Onion & BBQ Broth

9.00

CRAYFISH & ATLANTIC PRAWN COCKTAIL
Dressed Iceberg Lettuce, Bloody Mary Sauce, Buttered Brown Bread

9.00 | GLUTEN FREE & DAIRY FREE WITH MODIFICATIONS

ROASTED CUMIN & HERITAGE CARROT
Harissa Hummus, Coriander Dressing & Dhuka

8.50 | GLUTEN FREE | VEGAN

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

10.00 | OR ENJOY THIS DISH AS A MAIN FOR £22 | GLUTEN & DAIRY FREE WITH MODIFICATIONS

BEEF CARPACCIO
Black Garlic Mayonnaise, Rocket & Aged Parmesan Salad

9.50 | GLUTEN FREE | DAIRY FREE WITH MODIFICATIONS

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PUB CLASSICS

STEAK AND ALE PIE
Steak & Ale Shortcrust Pie, Seasonal Greens, Thick Gravy, Creamy Mash or Proper Chips

20.00 | ENJOY WITH A PINT OF BLACKSHEEP BEST BITTER FOR 4.90

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 £10.00 | GLUTEN & DAIRY 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, 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

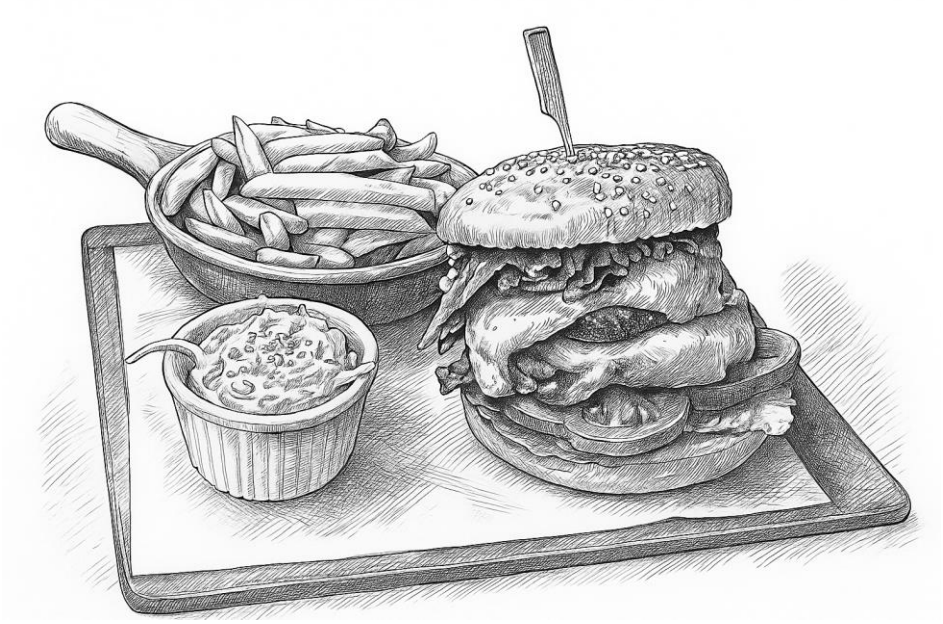
18.50 | VEGETARIAN | GLUTEN FREE WITH MODIFICATIONS

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 | GLUTEN FREE WITH MODIFICATIONS



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THE MAIN EVENT

BEEF CHEEK PARPADELLE
Slow Cooked Beef Cheek, Fresh Pomodoro Sauce, Baby Burrata & Sichuan Pepper
with Fresh Pappardelle

26.00 | GLUTEN FREE WITH MODIFICATIONS

TRIO OF COURGETTE
Courgette Spaghetti, Courgette Puree, Basil Cream, Tempura Courgette Flowers & Toasted Pine Nuts

23.95 | GLUTEN FREE | VEGAN WITH MODIFICATIONS

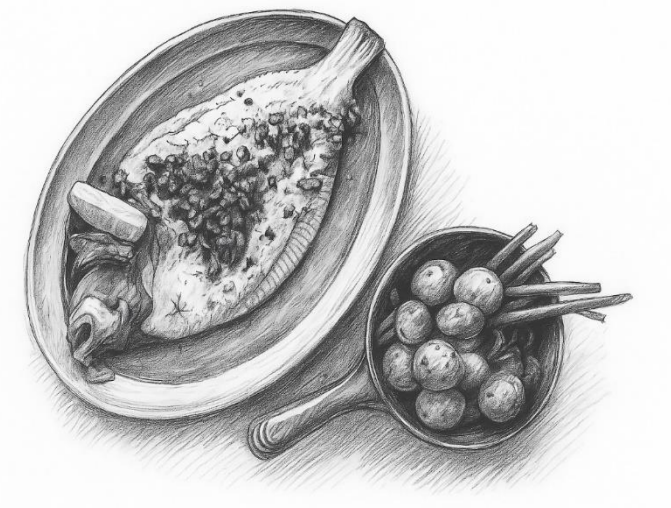
TRADITONAL OSSOBUCO
Seasonal Vegetables, Creamy Pomme Puree, Wild Mushroom Fricassee with Gremolata

26.50 | GLUTEN FREE

MARKET FISH OF THE DAY
Pan Fried Fish of the Day, with your choice of accompaniment from below:

GOAN CURRY
Goan Curry, Cardamon Rice & Cucumber Raita
26.00 | GLUTEN FREE

STIR FRY
Udon Noodles, Stir Fried Vegetables, Soy & Honey Dressing
26.00



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

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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 | VEGAN 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, Pickled Vegetable & House Dressing

4.00 | VEGETARIAN | GLUTEN FREE

FIND ME GLUTEN FREE

We pride ourselves and strive our best to accommodate guests with allergies and dietary restrictions. If you have enjoyed your meal today, we would appreciate you visiting us on Find Me Gluten Free. This is a wonderful volunteer-based website, which makes navigating dining for celiacs easier and safer.

www.findmeglutenfree.com

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DESSERTS

STICKY TOFFEE PUDDING
Toffee Sauce, Sea Salted Caramel Ice Cream

8.50 | GLUTEN FREE

CHOCOLATE & ORANGE CREMEUX
Honeycomb, Freeze Dried Berries & Toasted Hazelnuts

8.50 | GLUTEN FREE | VEGAN

PEAR BOURDALOUE TART
Poached Conference Pear Almond Frangipane &
Flaked Almond with Clotted Cream Ice Cream

8.50 | GLUTEN FREE | VEGAN WITH MODIFICATIONS

TRADITIONAL RUM BABA
Pineapple & Chilli Syrup, Vanilla Whipped Cream

9.00

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

8.50 | GLUTEN FREE WITH MODIFICATIONS

LOCAL ICE CREAM OR SORBET
Please ask your server for today's available flavours.

2.50 PER SCOOP | VEGAN WITH MODIFICATIONS

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

COMTE CHEESE
Comté cheese (often misspelled or misread as "comfe cheese") is a legendary, semi-hard French Alpine cheese crafted from unpasteurized raw cow's milk in the Jura Mountains region. Protected under strict Appellation d'Origine Protégée (AOP) regulations, it is highly celebrated for its complex, nutty, and slightly sweet flavour profile.

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. Suitable for Vegetarians.

12.50 | GLUTEN FREE & VEGETARIAN WITH MODIFICATIONS

COFFEE

All espresso is freshly ground from 200 Degree's 'Brazilian Love Affair' Beans. Decaffeinated Espresso & Alternative

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

3.30

ESPRESSO
Double or Single Shot Espresso
SINGLE: 2.60 | DOUBLE: 3.10

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

3.00

YORKSHIRE TEA
Simply the best tea available.
2.90

AMERICANO
Double Shot Espresso combined with hot water.
Hot or Cold Milk

3.00

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

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 0| 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%

DESSERT & ORANGE WINE

80 | ZUCCARDI MALAMDO FORTIFIED MALBEC, MENDOZA
ARGENTINA | VEGAN
Bottle: 40.00

71 | GERARD BERTRAND ORANGE GOLD WHITE ORGANIC, OCCITANIE
FRANCE | ORGANIC
Bottle: 42.00

70 | LUIS FELIPE EDWARDS MACERO ORANGE WINE, ITATA
CHILE | ORGANIC | VEGAN
Bottle: 26.00

Please see the Wine List to the rear of the menu for our full range of wines and flavour notes.

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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