

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

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

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

PAN FRIED CHICKEN SUPREME

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

TRADITIONAL RUM BABA

Pineapple & Chilli Syrup, Vanilla Whipped Cream

9.00

CHOCOLATE & ORANGE CREMEUX

Honeycomb, Freeze Dried Berries & Toasted Hazelnuts

8.50 | GLUTEN FREE | VEGAN

CRUMBLE

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

8.50 | GLUTEN FREE WITH MODIFICATIONS

PEAR BOURDALOUE TART

Poached Conference Pear Almond Frangipane & Flaked Almond with Clotted Cream Ice Cream

8.50 | GLUTEN FREE

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.

12.50 | GLUTEN FREE & VEGETARIAN 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. Suitable for Vegetarians.

COFFEE

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

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 Yorkshire.
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

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

TIA MARIA

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

SAMBUCA

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

GRAND MARNIER

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

CHAMBORD

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

LIMONCELLO

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

ST. GERMAIN

Elderflower Liqueur
25ml: 4.00 | 50ml: 6.50 | 20%

PERNOD

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

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%

SUNTORY YAMAZAKI

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

GLENFIDDICH 15Y/O

Single Malt
25ml: 6.60 | 50ml: 10.00 | 46%

GLENFIDDICH 12Y/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%

DESSERT & ORANGE WINE

80 | ZUCCARDI MALAMDO FORTIFIED MALBEC,

MENDOZA
ARGENTINA | VEGAN
Bottle: 40.00

70 | LUIS FELIPE EDWARDS MACERO ORANGE

WINE, ITATA
CHILE | ORGANIC | VEGAN
Bottle: 26.00

71 | GERARD BERTRAND ORANGE GOLD WHITE

ORGANIC, OCCITANIE
FRANCE | ORGANIC
Bottle: 42.00

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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A COLLECTION OF CURATED BEERS

SPECIALY SELECTED BEERS FROM AROUND EUROPE

BACCHUS Brouwerij Vanhonswbrouck Ingelmunster Belgium	Bottle
A Belgian Sour Fruit Ale. Traditionally mixed, fermented, and matured in oak barrels for at least 18 months. It is blended with real fruit to create a refreshingly tart, fruity character with subtle wine-like notes.	
Baccus Frambozenbier A reddish-brown sour ale bursting with ripe raspberry flavours. Gentle malt sweetness and subtle caramel notes balance the lively acidity, leading to a smooth, fruity finish. 375ml 5%	9.5
Baccus Kriekenbier A rich, claret-colour sour ale with flavours of ripe cherry, subtle oak and caramel. A harmonious blend of sweet and sour, with a smooth, rounded mouthfeel and lingering fruity finish. 375ml 5.8%	9.5
WEIHENSTEPHANER FESTBIER Freising Bavaria	8.5
A full rich bodied, hoppy, seasonal Festbier from The Bavarian State Brewery. Deep gold in colour, with a full-bodied and well-balanced flavour profile of rich, bready malt sweetness and a delicate, low-bitterness noble Pilsner hop finish. 500ml 5.8%	
LEFEBVRE BARBAR Quenast Walloon Brabant Belgium	8.5
A strong Belgian honey blond from Brasserie Lefebvre. Deep blonde in colour with a creamy head, it offers a fruity nose with honey, floral, spicy and citrus notes. The palate is rounded and sweet without heavy bitterness, giving good length and a distinctive honeyed character while remaining refreshing for a beer of its strength. 330ml 8%	
ROTHAUS HEFE WEIZEN Grafenhausen-Rothaus Baden-Württemberg Germany	8
Rothaus Hefeweizen is a traditional German wheat beer from Badische Staatsbrauerei Rothaus. Hazy golden in colour, it offers banana and clove aromas. The palate is smooth and full-bodied, finishing refreshing and lightly sweet. 500ml 5.4%	

Due to the nature of Real Ale and our rotating selection, particular products may be unavailable.

A COLLECTION OF CURATED BEERS

SPECIALLY SELECTED BEERS FROM AROUND EUROPE

			Bottle
DELERIUM TREMENS Melle East Flanders Belgium			8.5
A Belgian Strong Pale Ale from Huyghe Brewery and one of the most recognisable Belgian beers globally. Pouring pale gold with a lively head, it offers fruity esters, light spice and a touch of malt sweetness. The palate is full yet balanced, with a warming finish. 330ml 8.4%			
HALVE MAAN STRAFFE HENDRIK QUADRAUPLE Het Walplein Bruges Belgium			9.5
A Belgian strong dark ale from De Halve Maan brewery. Deep brown in colour, it offers a complex character, combining a delicate dryness with hints of dark fruits, anise and roasted chestnuts. The palate finishes in an intense, but balanced and warming syrupy taste. 330ml 11%			

CASK ALES

Named in the CAMRA Good Beer Guide, our bar serves two house ales, alongside six ever-changing guest ales. Enjoy our selection from independent breweries across Yorkshire and the wider regions of England.

			½ Pint	Pint
Black Sheep Best Bitter MASHAM 3.8%	Osset Blonde OSSET 3.9%		2.55	4.9
A Yorkshire classic. Brewed with the finest British ingredients, this traditional bitter has a rich, sweet malt base balanced by a distinctive peppery bitterness. Smooth, earthy and wonderfully moreish.		A bright, warm golden ale with enticing fruity aromas and a gentle sweetness. Smooth, refreshing and effortlessly sessionable, making it an easy-drinking favourite.		
Guest Ales REGIONAL			2.6	5
A varied selection ranging from traditional bitters and rich dark ales to hop-forward modern pales. We also have a dedicated gluten-free line. Visit the bar or ask a member of our team about today's selection.				

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