

# THE GREAT YORKSHIRE PUB MENU

SERVED MONDAY TO THURSDAY 12- 9PM  
FRIDAY & SATURDAY 12-9.30PM

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## BREAD

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**Home baked mini loaf** 3.50  
Served with whipped butter (v)

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## NIBBLES

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**Houmous board** 5.95  
Trio of houmous, classic, beetroot & sweet chilli, bread sticks & crisp ciabatta (V, gf avail)

**Olives** 3.95  
Our own in house marinated olives (V, Ve, gf)

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## STARTERS

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**Prawnography** 10.95  
Probably the best prawn cocktail ever... (gf avail)

**Chicken liver pate** 7.95  
Sea salt croutes & grapes in various guises (gf avail)

**Soupafie** 6.95  
Iberian ham & basil soup, cheese cannelloni, whipped onion cream

**Beetroot Risotto** 7.50  
Smoked eel, horseradish, watercress (gf, v avail, ve avail)

**Fish Finger** 9.95  
Lobster, cod, salmon & scampi, crisp panko breadcrumbs, rich tartare sauce, pea crisp

**Forest Mushrooms** 7.50  
On toast, white wine cream sauce, black garlic & nastursium salad (v, ve avail, gf avail)

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## A LA CARTE MAINS

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**Market fish of the day** (British waters) P.O.A, see sever for details

**Braised ox cheek** 21.95

Roast carrot, creamed mash, reform garnish, barolo sauce (gf)

**Turmeric Chicken supreme** 18.00

Butter curried thigh, aloo gobi, black rice crisp (gf)

**Herb crusted lamb** 23.95

Provence courgette cannelloni, fondant potato, confit leg bon bon (gf avail)

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## PUB CLASSICS

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**East coast battered haddock** 13.95

Yorkshire beer battered haddock, triple cooked chips, tartare sauce & mushy peas (gf avail)

**The Fleece beef burger** 15.00

2 of our amazing 4oz Yorkshire beef patties, bacon rashers, heritage tomato, baby gem, red onion, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries

*Fancy a Triple? – Extra patty only +3*

*Upgrade to triple cooked chips +1.50*

**Halloumi burger** 12.95

Crispy coated halloumi patty topped with houmous, onion marmalade, baby gem, red onion, heritage tomato, toasted brioche bun & fries (v)

*Upgrade to triple cooked chips +1.50*

**The GFC burger** 14.95

Crispy chicken breast, bacon rashers, heritage tomato, baby gem, red onion, Yorkshire cheddar, tomato chutney, toasted brioche bun & fries

*Upgrade to triple cooked chips +1.50*

**Steak & ale pie** 15.00

Slow braised Yorkshire beef shin, golden puff pastry, bone marrow jus, buttered greens & triple cooked chips or mashed potato

**Wild mushroom risotto** 13.00

Watercress, balsamic glaze & parmesan (gf, ve avail)

**Roast celeriac steak** 11.95

Puy lentils & walnut pesto (ve)

**Seafood linguini** 15.00

Chefs selection of fish & shellfish in a rich herb shellfish sauce (gf available)

**Smoked chicken salad** 14.00

Lightly smoked chicken breast, garlic new potatoes

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## SIDES

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**Buttered greens** (gf, ve avail) | 4.00

**New potatoes, herb & garlic butter** (gf,v) | 4.00

**Skin on fries** (gf, ve) | 3.50

**Mixed salad** | 3.50

**Long stem broccoli** (gf, ve) | 4.00

**Creamed mashed potato** (gf, v) | 4.00

**Triple cooked chips** (gf, ve) | 3.50

**Onion rings** (gf, ve) | 4.00

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## FROM THE GRILL

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*All our steaks are served with triple cooked chips, onion rings, watercress salad*

**8oz Picahna** 18.00

A delicious cut from the rump cap

**10oz Ribeye** 29.00

From the rib, marbled with an 'eye of fat'

**8oz Fillet** 33.00

From the most tender of cut, best served medium to rare

**16oz Chateaubriand** 60.00

Deliciously soft & tender best served medium rare. Choose 2 sauces from below

*Please allow a 20 minute wait.*

### **Sauces**

Pink peppercorn | 3.50

Blue cheese | 3.50

Garlic butter | 3.50

Bone marrow | 3.50

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## DESSERTS

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**Banana split** 7.95

White chocolate delice, vanilla ice cream, banana mouse, hazelnut shards, chocolate soil, caramel sauce (gf avail)

**Pears in red wine** 7.50

Pear macaroon, macerated pears, granola, meringue, Chantilly cream & candyfloss (gf)

**Sticky toffee pudding** 7.50

Caramel sauce, brandy snap & vanilla ice cream (gf avail, v)

**Mango & passion fruit** 7.50

Oat & honey crumble, passion fruit gel, prosecco jelly, mango sorbet (gf avail)

**Sorbets & ice cream** 6.00

Lemon sorbet, raspberry sorbet, vanilla ice cream & fresh fruit (ve)

**Cheeseboard** 8.50

A selection of cheese, apple & rhubarb chutney, celery

*Ask a member of the team for more details*

**Affogato** 6.00

ice cream topped with amaretti biscuits, with an espresso shot to pour over (v)

*add amaretto 3.60*