



Lunch & Dinner Menu

Bar Nibbles & Small Plates

Great to share

Nocerella olives (V, VE, GF)	£4.50
Warm breads, Yorkshire butter, virgin olive oil & balsamic	£6.50
Grilled Yorkshire chorizo, sour cream & chive dip (GF)	£7.95
Tandoori chicken strips, mint yoghurt (GF)	£8.50
Smoked haddock & spring onion croquettes, tartare sauce	£8.95
Honey glazed pigs in blankets, grain mustard mayo	£7.95
Patata bravas, smoked paprika, tomato sauce (V, GF)	£7.95

Starters

Chef's homemade soup, warm bread & butter (V, VE, GFA)	£7.50
Homemade pork & black pudding scotch egg baby gem lettuce, mustard aioli	£9.95
Classic French onion soup (<i>made with beef stock</i>) melted cheese croute, warm bread	£9.95
Whole grilled Mediterranean king prawns (<i>shell on</i>) olive oil, garlic, chillies, pil pil, tomato & parsley (GF,DF)	£12.95
Chicken liver pate, butter crust, red onion jam garlic & thyme crostini	£9.50
Scottish smoked salmon, pickled cucumber, lemon gel Caviar, horseradish aioli	£10.95
Burrata mozzarella, heritage tomatoes balsamic pearls	£9.95
Half dozen grilled queen scallops, garlic & parsley butter warm bread (GFA)	£12.95
Mussels Mariniere, warm bread (GFA)	£12.95

12" Stone Baked Pizza's

Margarita	£14.95
Plum tomato sauce, bocconcini mozzarella, mild cheddar mozzarella, herb oil (V)	
Yorkshire pepperoni	£16.95
Plum tomato sauce, bocconcini mozzarella, mild cheddar mozzarella, Yorkshire pepperoni	
Vegetarian supreme	£15.95
Plum tomato sauce, bocconcini mozzarella, mild cheddar sweet peppers, mushrooms, olives, red onion, cherry tomatoes	

Fresh Deli Roll Sandwiches (GFA)

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a hearty shot of soup and smattering of twice cooked chips
(Available on white or wholemeal)*

Corned beef, pickled beetroot, rocket	£10.95
Roast Wensleydale gammon ham, salad, English mustard	£10.95
Crayfish tails, Marie rose sauce, lettuce, cucumber	£11.95
Sliced mature Cheddar, salad, tomato pickle (V)	£10.95
BLT, smoked bacon, lettuce, tomato & garlic mayonnaise	£10.95
<i>Add extra twice cooked chips</i>	£4.95

Fresh Hot Deli Roll Sandwiches (GFA)

Served 12 - 2.30 Monday to Friday & 12- 5.00 Saturday

*Served with a smattering of twice cooked chips
(Available on white or wholemeal)*

Loin of Yorkshire pork, sage & onion stuffing apple sauce, red wine gravy	£11.95
Topside of Yorkshire Beef, horseradish, red wine gravy	£11.95
Roasted pepper & halloumi, pesto (V, GFA)	£10.95
'Fish Butty', battered East Coast haddock, coleslaw homemade tartare sauce	£11.95
<i>Add extra twice cooked chips</i>	£4.95

Giant Yorkshire Puddings

Served with creamy mashed potato & buttered seasonal vegetables

Farmhouse Yorkshire pork sausages, onion gravy (VA)	£18.95
Roasted loin of pork, sage & onion stuffing, red wine gravy	£18.95
Braised steak & ale stew	£19.95

Meat Free

Fresh pappardelle pasta, wild mushrooms, garden peas baby onions, crispy shallots, white wine & cream sauce (V)	£17.95
Butternut squash, garden pea & spring onion risotto crispy sage leaves	£17.95

We ❤️ Sundays

*Available every Sunday from 12pm till 8pm, bring the whole family
and pre book a table in The Garden Room to experience our proper
Yorkshire Sunday lunch.*

***For further information please speak with a member of our
INN-credible team.***

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces.
As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION GF gluten friendly | GFA gluten free available | V vegetarian | VA vegetarian available | VE Vegan



Lunch & Dinner Menu

Local Mountgarret Estate Game

The estate covers 2,000 acres of rolling countryside and woodlands, established over many years to produce top quality game birds. Our game birds are personally selected, and hand delivered from the Estates Gamekeeper.

One pan roasted partridge, wrapped in smoky bacon caramelised onion stuffing, wilted greens, drunken potatoes red wine pan gravy	£23.95
Herb roasted pheasant, black pudding bon-bon champ mash, mushroom sauce, buttered seasonal vegetables <i>(Available mid October onwards)</i>	£23.95
Pan seared 8oz venison haunch steak, dauphinoise potatoes garlic french beans, peppercorn sauce	£26.95

From The Sea

Grilled lemon sole, parsley & garlic butter, sauté potatoes French beans	£20.95
Battered East Coast haddock, twice cooked chips mushy peas, homemade tartare sauce, lemon	£18.50
Grilled sea bass fillet, sauté new potatoes, wilted spinach roasted vine tomato sauce (GF)	£19.95
Seafood linguine, king prawns, squid, octopus garlic butter & white wine sauce, hint of chilli	£19.95
"Moules Frites," warm bread, fries	£24.95

From The Farm

Short crust Yorkshire steak & ale pie, twice cooked chips buttered seasonal vegetables, red wine gravy <i>(Cooked to orde, please allow a minimum of 20 minutes)</i>	£19.95
Chargrilled tandoori spiced chicken skewer, mango chutney flat bread, dressed salad, mint yoghurt	£18.95
Seven hour braised Yorkshire lamb shank champ mash, buttered kale, redcurrant & mint glaze	£19.95

Celebrations/Parties/Private Dining/Groups

The Garden Room

The Garden Room is available for private hire. An ideal space for parties, private dining, weddings, celebration of life, and group events. Bespoke dining options available.

For further information please speak with a member of our INN-credible team.

From The Chargrill

Our beef, lamb, and chicken for all our grills and burgers are sourced from our local supplier R&J Finest Farmers and Butchers (free range and grass fed) based 12 miles away in Kirkby Malzeard, Ripon

Our chargrilled meats are brushed with our own garlic & chive butter, and served with grilled cherry vine tomatoes, portobello mushroom, onion rings, dressed rocket & twice cooked chips (GF)

10oz Sirloin Steak (35 day dry aged)	£34.95
8oz Rump Steak (35 day dry aged)	£28.95
10oz Flat iron steak (35 day dry aged) <i>(best served medium rare)</i>	£23.95
12oz Lamb Barnsley chop <i>(served pink)</i>	£24.95
7oz Chicken breast	£18.95

Steak Sharing Platter: Two chargrilled 10oz flat iron steaks
peppercorn sauce, twice cooked chips, onion rings, rocket

Add a green peppercorn, blue cheese, or mushroom sauce £4.25

The Inn "Phoenix Burger"
7oz chargrilled chicken breast marinated in smokey Piri Piri, grilled chorizo, chilli cheese, served on a brioche bun with garlic & herb mayo, fries

The Inn "Signature Burger"
8oz Aberdeen Angus ground steak & bone marrow patty gem lettuce, tomato, stout onions, smoked cheese served on a brioche bun with white truffle mayo, fries

The Inn "Hogger Burger"
8oz wild boar & apple patty, gem lettuce, tomato, bacon, applewood smoked cheese, served on a brioche bun with BBQ sauce, fries

Side Dishes

Twice cooked chips	£4.95	Skinny fries	£4.50
Truffle parmesan fries	£5.50	Cajun onion rings	£4.00
Garlic French beans	£4.00	Buttered mash	£4.00
Buttered seasonal vegetables	£4.00	Peppercorn sauce	£4.25
Beer battered onion rings	£4.00	Mushroom sauce	£4.25
Homemade coleslaw	£2.95	Blue cheese sauce	£4.25

Cheese Menu

For the best experience please select your cheeses now, so we can allow them to reach optimum temperature

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this element.
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