

Lunch Menu

Starters

Homemade Soup of the Day with a Warm Crusty Bread Roll £5.95

Fanned Honeydew Melon Served with Fruit Coulis And a Refreshing Fruit Sorbet (V)(VE) £5.95

Country Style Pate Served with a Homemade Chutney, Balsamic Dressed Salad and a Warm Crusty Roll £6.50

Icelandic Prawns Cocktail with a Home-Made Brandy Marie Rose Sauce £6.75/£10.95

Scottish Oak Smoked Salmon Served with Butter and Brown Bread Roll And Market Garden Salad £7.75

Main Courses

Catch of the Day' – Today's Special Fish Dish Fresh from Hodgson's Fish £12.95

The Chef's Special Dish of the Day £11.95

Oven Baked Chicken Breast Wrapped in Streaky Bacon Accompanied by Your Choice of the Following Sauces: Pepper Corn, Diane or Blue Cheese £11.50

All the above are Served with New Potatoes and Seasonal Steamed Vegetables

Crispy Whitby Breaded Whole tail Scampi Served with a Tossed Salad and Chips £12.95

100% Prime Beef Grilled Burger Served with Lettuce, Tomato Relish, Cheddar Cheese and Bacon with Chips and Salad £11.95

Vegan Chickpea Burger in a Toasted Bun with a Market Garden Salad, Vegan Mayonnaise and Hand Cut Chips (V) (VE) £11.75

Spinach and Ricotta Ravioli in a Tomato and Basil Sauce Topped with Parmesan Shavings with Garlic Bread (**V**) £11.75

Smokey Bean Chilli served with Steamed Rice and Root Vegetable Crisps (V)(VE) £11.75

Vegetable and Chickpea Tikka Masala with Steamed Rice and a Garlic and Coriander Naan Bread £11.75 (v)

Penne Pasta with White Wine Cream and Sun Dried Tomato Sauce, Finished with Fresh Basil Pesto £9.95 (V)

Add Chicken £2.50 supplement Add 5 King Prawns £3.00 supplement





Salads

Yorkshire Ham and English Mustard £8.25

Classic Chicken Caesar Salad £11.50

Scottish Oak Smoked Salmon with Butter and Warm Brown Bread Roll £11.95

Please ask for our Dessert Menu

Omelettes

Plain (V) **£6.25**

Cheese (V) £6.95

Mushroom (V) £6.95

Ham **£7.25**

Prawn **£7.95**

3 eggs-Served with Dressed Mixed Leaves and Hand Cut Chips

Side Orders

Extra Portion of Steamed Vegetables £2.25

Hand cut Chips £2.95

Side Salad £2.25



Food Allergies and Intolerances: Before you order your food and drink please speak to a staff member if you want to know about our ingredients



Pastry Corner

Available 10.00am-5.30pm Daily

Homemade Vanilla Shortbread	£1.75
Homemade Fruit Scone with Butter	£2.50
Homemade Fruit Scone with Clotted Cream & A Choice of Strawberry or Raspberry Jam	£3.95
Toasted Teacake with Butter & Jam	£2.50
Belgian Chocolate Fudge Brownie	£2.25

Sandwiches

Available 12.00-5.30pm Daily

Egg Mayonnaise (v)	£5.25
Cheese and Pickle (v)	£5.25
Tuna and Cucumber	£5.95
Local Beef and Horseradish	£5.95
Yorkshire Ham and Mustard	£5.75
Prawn Marie Rose	£6.45
Oak Smoked Salmon with Cream Cheese	£7.50

Served on Wholemeal or White Bread with Salad Garnish and Crisps (v) Suitable for Vegetarians All can be served Gluten Free

Toasted Sandwiches

Cheddar and Red Onion	£7.95
Cheddar and Tomato	£8.25
Home Baked Yorkshire Ham and Mature Cheddar	£8.95
Tuna Melt	£9.25
Bacon and brie	£9.25

Served on Wholemeal or White Bread with Market Garden Salad and Hand Cut Chips.

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Traditional Afternoon Tea

Available 2.30-5.00pm Daily

A Selection of Home-Made Miniature Sweets and Finger Sandwiches Your Choice of Tea/Coffee

All for £14.50 per person Add a glass of Prosecco for £5.50 per glass

Beverages

Available All Day

Raven Hall Americano Coffee	£2.55
Decaffeinated Coffee	£2.55
Espresso Coffee	£1.95
Cappuccino Coffee	£2.95
Café Latté	£2.95
Macchiato Latté	£2.95
Mochaccino	£2.95
Hot Chocolate	£2.95
Hot Chocolate with Whipped Cream	£3.25
Pot of Yorkshire Tea	£2.25
A Selection of Fruit & Speciality Teas Available (Please ask your waiter)	£2.55

Flavour Shots 50p

12oz Takeaway Cup

Americano + Decaf	£2.55
Speciality Coffee	£2.95

We will be pleased to take your order at the bar

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