

MENU OF THE DAY

To Share

Selection of Homemade Breads with Unsalted Butter and Hummus £3.60 V

Marinated Mixed Olives £4.00 Pan Fried Mini Chorizo £5.50

To Start

Grilled Teriyaki Chicken with Oriental Salad £8.00

Ham Hock Terrine, Panko Fried Black Pudding, with Apple Chutney Puree and Grilled Potato Bread £8.60

Grilled Mackerel, Pickled Veg, Kimchi Mayo and Local Micro Shoots £9.00

Tempura Squid and Vegetables with a Sweet Chilli Sauce £7.85

Warm Goat's Cheese on a Roasted Beetroot and Walnut Salad with Wholegrain Mustard Dressing £8.50 V

Tender Stem Broccoli, Fresh Chilli, Baby Capers, Cracked Hazelnuts £8.00 Ve

Grilled Local Asparagus, Poached Hens Egg, Rocket, Aged Balsamic and Shaved Old Roan Farmhouse Wensleydale £9.00 V

Either Or

Double Baked Vintage Cheddar Souffle with Courgette Ribbons, Spinach and Yorkshire Fettle Crumb £8.75 Starter £17.50 Main Course V

Pan Fried Tiger Prawn and Salmon Cake, Garlic and Basil Mint Mayo, Mixed Leaves and Lemon £9.00 Starter £22.00 Main Course with Hand Cut Chips

To Follow

Crispy Duck Leg, Wild Garlic Croquette Potatoes, Braised Red Cabbage, Shallot, Veg Puree and a Duck Jus £22.50

Slow-cooked Pressed Dales Lamb with Dauphinoise Potato, Creamed Leeks, Yorkshire Tender Stem Broccoli and a Cranberry and Mint Jus £22.50

Roasted Nidderdale Chicken Breast on a Chorizo, Cherry Tomatoes, Piquillo Peppers and Basil Risotto with Shaved Parmesan £19.00

Grilled Spearhead Fillet Steak, Peppercorn Sauce, Parmesan and Rocket Salad with Hand Cut Chips 7oz £25.00

Roasted Fillet of Chunky Cod with Wild Garlic, Spring Greens and Seasonal New Potatoes £23.00

Selection of Fish with Fresh Tagliatelle in a Cream of Lobster Sauce £23.00

Lightly Spiced Casserole of Beans and Chickpeas on Granary Bread with Pan Fried Halloumi £18.00 V or Ve

Roasted Cauliflower Steak, Lentil Dhal, Mixed Leaves and Pomegranate £17.50 Ve

Side Orders

Hand Cut Chips £4.00

Dauphinoise Potato £4.00

Seasonal Vegetables £4.00

Mixed Salad or Rocket and Parmesan £4.00

Please let us know if you have any dietary requirements or allergens.

DESSERTS

Vanilla Creme Brulee with Aunty Mandy's Ginger Biscuit £8.00

Sticky Toffee Pudding with Butterscotch Sauce and Scottish Tablet Ice Cream £8.00 V or Ve

Dark Chocolate Marquise, Salted Caramel and Toffee Popcorn £9.25

Raspberry and Almond Tart with Peach Ice Cream £8.75

Textures of Yorkshire Rhubarb with an Almond Croustillant £9.00 V or Ve

The Sandpiper's Own Ice Creams and Sorbets (GF) £2.30 per scoop

Vegan Ice Creams £2.30

Affogato – Vanilla Ice Cream with Espresso and Double Cream (GF) £6.00

add a shot of Amaretto £3.00

Selection of Fine British Cheeses with Bread or Artisan Biscuits

Three Cheeses £11.00

Five Cheeses £14.00

After Dinner Drinks

Great Selection of Pudding Wines by the Glass – see our Wine List

Choice of Vintage Ports, Brandies, Cognacs & Armagnacs

Fabulous Varieties of Malt Whisky

Hot Chocolate £4.00

Teas & Coffees (all are available as Decaffeinated)

Cafetiere per person £4.00

Espresso (single) £2.20 (double) £4.00

Cappuccino £3.00

Flat White £3.30

Latte £3.10

Americano £3.00

Selection of Teas £3.00

Fresh Mint Tea £2.75

Liqueur Coffees £5.50

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