

# Menu

Our menu is designed to be as inclusive as possible, with good hearty meals for meat eaters, vegetarians, vegans and coeliacs, so no-one in your party need feel left out. If you have any questions regarding food allergies or intolerances, please get in touch and we will do what we can to help, or just let us know when you order. Any meals can be made smaller for children.



## Dinner

**Dinner is served every day at 7pm. Please order by 6pm.**

### Starters

Homemade mushroom and roasted garlic soup served with brown bread and butter £5.00 (v) ^

Homemade minestrone soup served with brown bread and butter £5.00(v) \*^

 £1 from each soup sold goes to #cookforukraine 

### Mains

Eight hour beef stew, with buttery mash and spring cabbage £14.00 ^

Harissa spiced lamb stew with herb couscous and green salad £14.00 ^

Pan fried garlic chicken with puy lentils and green salad £13.00 (gf)

Local steak burger with cheese served with chips, fresh homemade coleslaw and chipotle mayonnaise dip £13.00

Chicken burger with chips, fresh homemade coleslaw and chipotle mayonnaise dip £13.00 ^

Homemade spiced chickpea and sweet potato burger with tahini dressing, served with chips, fresh homemade coleslaw and chipotle mayonnaise dip £13.00 (v) \*^

Hearty bean stew with buttery mash and spring cabbage £13.00 (v) (gf) \*

Harissa roasted vegetable stew with herb couscous and green salad £13.00 (vegan) ^

### Puddings

Homemade apple and blackberry crumble (vegan)

Homemade warm chocolate brownie ^

Homemade ginger cake

All served hot with either local Brymor vanilla ice-cream or custard £5.00 (gf) \*

Orange and cardamom rice pudding with lotus biscuit topping ^

### Drinks

We are fully licensed, and have a great range of local bottled beers for you to try while you are in Wharfedale

Black Horse Brewery Hetton Pale Ale 4.2%  
Ilkley Brewery Blonde 4.0%  
Ilkley Brewery Joshua Jane Bitter 3.8%  
Black Sheep Brewery Milk Stout 4.4%  
Colemans Yorkshire Cider. Sweet, Medium and Dry 6.0%

We also have a good range of red, white and rosé wines by the glass or bottle

San Pellegrino  
Coke/diet coke

### **Breakfast**

**Breakfast is served every day at 8am. Please order night before**

Full Yorkshire breakfast £9.50 ^  
Sausages made by local butcher - Jacksons of Cracoe, Yorkshire cured bacon, hash browns, mushrooms, baked beans and scrambled eggs.

Vegetarian Full English breakfast £9.50 ^  
Vegan sausages, roasted cherry tomatoes, hash browns, mushrooms, baked beans, and scrambled eggs.

Vegan Full English breakfast £9.50 ^  
Vegan sausages, roasted cherry tomatoes, hash browns, mushrooms cooked with marmite, baked beans, and vegan black pudding.

Bowl of porridge £7.50 \*^  
Served with brown sugar, cinnamon and dried fruit

Continental breakfast £6.50  
A bowl of cereal, toast and toppings, juice, tea or coffee etc....

With any breakfast you can have Yorkshire tea, fresh Fair-trade coffee, apple or orange juice, toast with jam, honey, marmite or marmalade, homemade yoghurt, prunes, grapefruit, dried fruit... as well as great range of cereals including Kelloggs cornflakes, coco pops, weetabix and local Yockenthwaite granola.

### **Packed Lunch**

**Please order sandwiches the night before.**

We can make up sandwiches for your packed lunch, please order your filled rolls in the evening and they will be ready for you before you head out in the morning.

Local sausage and mustard ^  
Vegetarian sausage and mustard \*^  
Cheese salad (v)^  
Tuna mayo and cucumber ^  
Ham salad ^  
Egg mayonnaise and cress ^

We also have marmite, pickles etc... just let us know what you would like.

Lunches can be made up as a salad box (gf)

All Sandwiches/salad boxes £4.00

We also have a range of crisps, biscuits, fruit and drinks for you to add to your pack-up, all priced individually.

\* can be made vegan ^ can be made gluten free