

## UNDER STARTER'S ORDERS

**Soup of the Day | 7.00** (GFA) (VEO)  
Warm bread, salted butter

**Corn Ribs | 8.50** (GF) (V)  
Mexican crema, spicy aioli, crumbled feta, coriander, Cajun spice (611CAL)

**Heritage Tomato & Gruyère Cheese Tart | 9.25** (V)  
Served on a bed of rocket with a tarragon cider vinaigrette (459CAL)

**English Asparagus With Ham & Egg | 9.75** (DF) (GF)  
Grilled asparagus spears, Parma ham, soft poached egg, grain mustard vinaigrette (339CAL)

**Salt & Pepper Squid | 9.50** (DF)  
Crisp crumbed & shallow fried. Served with garlic & lime mayonnaise, charred lime wedge (586CAL)

**Japanese Vegetable Gyozas | 8.50** (DF) (VE)  
Edamame, spinach & vegetable dumplings, Hoisin dipping sauce, spring onion & chilli (310CAL)

## NIBBLES & SHARERS

**Bread Board | 11.00** (V)  
A selection of rustic rolls, warm pitta, Italian Grissini breadsticks, balsamic & olive oil dip, red pepper hummus (1210CAL)

**Chipolatas in Hot Honey & Mustard Glaze | 7.50** (DF)  
Mini farmhouse Cumberland sausages coated in hot honey, rosemary and grain mustard (498CAL)

**Onion Pakoras | 7.00** (DF) (GF) (VE)  
Served on a mango, cardamon and fenugreek chutney, with fresh coriander and chilli, and a mint riatia dip (460CAL)

**Kalamata Olives | 6.00** (DF) (GF) (VE)  
Accompanied with artichokes hearts and sun-dried tomatoes (392CAL)

**Pork Puff Crackling | 5.50** (DF)  
With apple cider dip (189CAL)

**BUTTERMILK FRIED STICKY WINGS | 9.00/15.00**  
5 wings or 10 wings

**Buffalo Wings**  
Frank's RedHot chilli sauce and coriander (998CAL)

**Thai Wings**  
Sweet chilli & hot honey, toasted sesame seeds (1105CAL)

**BBQ Wings**  
Hickory smoked barbecue sauce, spring onion (913CAL)

(DF) Dairy-free recipe | (GF) Gluten-free recipe  
(VE) Suitable for vegans | (VEO) Vegan adaptable  
(V) Suitable for vegetarians

Products are subject to change on availability. All prices include VAT. Some menu items may contain traces of alcohol. Ice cream may contain traces of nuts. Fish dishes may contain small bones.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please speak to a member of staff.

## THE 'MANE' EVENT

**Rib-eye Steak & Fries | 29.00** (DF)  
A prime 283g steak simply char-grilled and served with our fresh herb chimichurri sauce and rosemary salted skin-on fries (1210CAL)

**ADD | 3.50 each**  
Peppercorn & brandy sauce (GF) (247CAL)  
Garlic roasted portobello mushroom (DF) (GF) (VE) (102CAL)  
Beer battered onion rings (468CAL)

**Pork Steak | 22.00** (DF) (GF)  
340g char-grilled pork steak served with a red onion & rosemary bone gravy, creamed potato and charred tenderstem broccoli (1523CAL)

**Moules Frites | 18.00**  
British rope grown mussels, steamed and served in a white wine shallot cream sauce, finished with lemon and parsley. Accompanied with garlic bread and skin-on rosemary salted fries (1306CAL)

**Thai Green Chicken Curry | 19.00**  
A fragrant curry with coconut, galangal, kafir lime, Thai basil and poached chicken breast. Served with basmati rice and kalonji seed flecked flatbread (1050CAL)

**Beetroot & Goats Cheese Gnocchi | 17.50** (V)  
Sauteed in a roasted vine tomato, red pepper & caper Neapolitan sauce, with Parmigiano Reggiano and garlic & herb bread (741CAL)

**Seabass & Risotto | 22.50** (GF)  
Grilled fillet of seabass served on a braised fennel and saffron scented risotto, with king tiger prawns, mussels and fresh herbs. Finished with lemon juice and parmesan (557CAL)

**Plant-Based Spaghetti Bolognese | 16.00** (VE)  
A classic Italian favourite now made with red wine braised Beyond mince in a rich tomato & oregano ragu. Served with durum wheat spaghetti and garlic & herb bread (794CAL)

**Bean Cassoulet with Onion Crumb | 17.00** (VE)  
Mediterranean bean, vegetable and tomato cassoulet, crispy onion crumb. Served with skin-on fries (837CAL)

### SALADS

**Smoked Trout, Horseradish and New Potato Salad | 17.00**  
slices of oak smoked chalk-stream trout fillet with new season potatoes, chive & dill salad bound in our horseradish mayonnaise with baby gem, rocket leaf, edamame and fine green beans (578CAL)

**Caesar Salad | 13.00**  
A combination of crispy gem lettuce with Parmigiano Reggiano, smoked bacon, marinated fresh anchovies, ciabatta garlic croutons and house Caesar dressing (633CAL)

**ADD | 5.00**  
Lemon poached chicken breast (255CAL)



## THE BURGER BAR

All our burgers are served in a brioche style bun with relish, rocket, gherkin, tomato and red onion with skin-on rosemary salted fries

**Mobley Burger | 17.00**  
170g British beef patty. Plain and simple (1257CAL)

**Loaded Cheese & Bacon | 18.00**  
170g British beef burger with smoky bacon and Monterey Jack & American cheese melt (1381CAL)

**BBQ Brisket | 19.00**  
170g British beef burger topped with our 24hr slow cooked BBQ brisket, chipotle BBQ sauce, smoky bacon, American cheese (1475CAL)

**Plant-Based | 17.00** (VE)  
113g plant-based patty, grilled portobello mushroom. Served in a vegan brioche bun (1040CAL)

**Chicken Burger | 18.00**  
Two parmesan crumbed chicken fillets topped with smoky bacon and our Caesar mayo (1142CAL)

## PIZZA

12" Stone baked pizza topped with tomato passata, grated mozzarella and dressed rocket

**Margherita | 14.50** (V)  
Classic cheese and tomato (1315CAL)

**Pepperoni | 16.00**  
Spicy pepperoni with chilli flakes (1747CAL)

**BBQ Chicken | 16.00**  
Chicken breast, barbecue sauce and sweetcorn (1474CAL)

## CHILDREN

UNDER 12s

2 Courses | 9.00 3 Courses | 12.00

### STARTERS

**Cheesy Garlic Bread** (V)  
Garlic & parsley butter, cheddar & mozzarella cheese

**Breaded Chicken Strips**  
With BBQ dipping sauce

**Roast Tomato Soup**  
With bread roll

### MAINS

**Margherita Pizza** (V)  
Served with skin-on fries

**Chicken Nuggets**  
Served with skin-on fries and baked beans

**Sausage, Mash & Onion Gravy**  
Served with garden peas

**Breaded Cod Fish Fingers**  
Served with skin-on fries and garden peas

### DESSERTS

**Warm Double Chocolate Brownie** (V)  
Served with chocolate soil & clotted cream ice cream

**Vanilla Ice Cream**

## THE FINISHING POST

**Salted Caramel Tart | 8.50** (V)  
Rich Belgium chocolate and caramel tart with almond macaroon and honeycomb ice cream (574CAL)

**Coconut & Mango Panna Cotta | 8.00**  
Cold set coconut & vanilla panna cotta, topped with a mango & passion fruit sauce, served with all butter mini shortbreads (625CAL)

**Rhubarb Crumble Tart | 8.00** (V)  
Warm baked rhubarb & vanilla crumble tart with almond cluster crumb, crème anglaise and a tangy rhubarb gel (495CAL)

**Blackcurrant Delice | 7.50** (GF) (VE)  
Blackcurrant mousse set on a biscuit crumb with raspberry sorbet and summer berry coulis (346CAL)

**House Ice Creams**  
2.50 per scoop  
Ask for today's flavours

**Yorkshire Cheeses with Fruitcake Toasts**  
10.00 (V)  
Cryer & Stotts 16 month matured Yorkshire Britania cheddar and Shepherds Purse creamy blue veined Yorkshire Blue served with a wedge of rich fruitcake (1099CAL)

**LIQUEUR COFFEES | 7.95** Irish | Calypso | Brandy | Baileys

# THE *garden*

## GRILLE & BAR

### DRINKS ON DRAUGHT

	HALF	PINT
Hobgoblin IPA 3.4%	2.90	5.80
Carlsberg 3.4%	2.95	5.90
Kronenbourg 1664 5.0%	3.25	6.50
Guinness 4.1%	3.25	6.50
Sommersby Original 4.7%	3.00	6.00
Shipyard IPA 4.5%	3.00	6.00

### BOTTLED BEER & CIDER

Birra Poretta 4.8%	330ml	5.50
Brooklyn Lager 5.2%	500ml	5.60
Corona 4.5%	330ml	5.50
Daura Damm (GF) 5.4%	330ml	5.70
Estrella 4.7%	330ml	5.50
San Miguel 5.0%	330ml	5.50
Kopparberg Strawberry & Lime 4.0%	500ml	6.10
Kopparberg Mixed Fruit 4.0%	500ml	6.10
Kopparberg Low Alcohol 0.5%	500ml	5.00
San Miguel 0,0 0.0%	330ml	4.20



### SOFT DRINKS

Regular Pepsi	Pint	4.00
Pepsi Max	Pint	4.00
Lemonade	Pint	4.00
Lime & Soda	Pint	2.00
Orange Juice	½ Pint	2.60
J20	275ml	3.50
Red Bull	250ml	3.90
Cordial - Lime, Blackcurrant, Orange	Dash	0.60
London Essence Indian Tonic (Low Calorie)	200ml	3.30
London Essence Orange & Elderflower Tonic	200ml	3.30
London Essence Grapefruit & Rosemary Tonic	200ml	3.30
London Essence Ginger Ale	200ml	3.30
Mineral Water (Still or Sparkling)	330ml	2.60
Mineral Water (Still or Sparkling)	750ml	5.00

### VODKA

	25ML	50ML
Smirnoff Red Vodka 40.0%	4.50	9.00
Chase Vodka 40.0%	4.75	9.50
Chase Rhubarb Vodka 40.0%	4.75	9.50

### GIN

	25ML	50ML
Kopparberg Strawberry & Lime Gin 37.5%	4.75	9.50
Kopparberg Mixed Fruit Gin 37.5%	4.75	9.50
Slingsby Dry Gin 42.0%	4.80	9.60
Slingsby Blackberry 40.0%	4.80	9.60
Slingsby Gooseberry 40.0%	4.80	9.60
Slingsby Marmalade 40.0%	4.80	9.60
Slingsby Rhubarb 40.0%	4.80	9.60
Tanqueray 41.3%	4.75	9.50
Tanqueray 10 47.3%	5.60	11.20
Tanqueray Blackcurrant Royale 41.3%	4.75	9.50
Tanqueray 0% Gin 0.0%	3.80	7.60
Gordon's 37.5%	4.50	9.00
Gordon's Pink 37.5%	4.50	9.00

### RUM

	25ML	50ML
Bacardi Carta Blanca 37.5%	4.50	9.00
Captain Morgan Spiced 35.0%	4.50	9.00
Captain Morgan Dark 40.0%	4.50	9.00
Kraken Black Spiced 40.0%	4.75	9.50

### WHISKEY

	25ML	50ML
Jack Daniels 40.0%	4.50	9.00
Dalwhinnie 15 YO 43.0%	6.10	12.20
Jameson 40.0%	4.50	9.00
Johnnie Walker Black 40.0%	5.00	10.00
Johnnie Walker Red 40.0%	4.75	9.50
Talisker 10 YO 45.8%	4.90	9.80
Lagavulin 16 YO 43.0%	5.50	11.00

### OTHER SPIRITS

	25ML	50ML
Disaronno 28.0%	4.75	9.50
Aperol 11.0%	4.20	8.40
Archers 18.0%	4.50	9.00
Baileys 17.0%		5.00
Cockburns Ruby Port 19.0%		9.00
Courvoisier 40.0%	4.50	9.00
Jagermeister 35.0%	4.50	9.00
Malibu 21.0%	4.50	9.00
Martini Bianco 15.0%		4.50
Martini Dry 15.0%		4.50
Martini Rosso 15.0%		4.50
Sambuca 38.0%	4.50	9.00
Southern Comfort 35.0%	4.50	9.00
Tia Maria 20.0%	4.50	9.00
Cuervo Silver 38.0%	4.50	9.00
Remy Martin VSOP 40.0%	4.70	9.40

### WHITE WINE

	175ML	250ML	BOTTLE
Castillo de Piedra Viura Spain 11.5%	6.20	8.80	26.00
Vignana Pinot Grigio Italy 12.0%	6.70	9.50	28.00
Spearwood Chardonnay Australia 13.0%	6.40	9.10	27.00
Las Ondes Sauvignon Blanc Chile 12.0%	6.90	9.70	29.00
Cloud Island Sauvignon Blanc New Zealand 12.5%			40.00

### RED WINE

	175ML	250ML	BOTTLE
Castillo de Piedra Tempranillo Spain 12.0%	6.20	8.80	26.00
Ponte Merlot Italy 12.0%	6.70	9.50	28.00
Spearwood Shiraz Australia 13.5%	7.10	10.10	30.00
Dead Man's Dice Malbec Argentina 12.5%	8.60	12.20	36.50
Las Ondas Pinot Noir Reserva Chile 13.0%			34.00

### ROSÉ WINE

	175ML	250ML	BOTTLE
Castillo de Piedra Tempranillo Rosé Spain 12.0%	6.20	8.80	26.00
Vignana Pinot Grigio Blush Italy 11.0%	6.90	9.70	29.00

### SPARKLING WINE

	125ML	BOTTLE
Ponte Prosecco Extra Dry 11.0%	6.70	40.00
Ponte Prosecco Rosé Brut 11.0%		41.00

### CHAMPAGNE

	BOTTLE
Taittinger Brut Réserve 12.5%	79.00
Taittinger Brut Rosé NV 12.5%	89.00
Veuve Clicquot Yellow Label Brut 12.0%	99.00
Laurent-Perrier Cuvée Rosé 12.0%	120.00

Weights & Measures Act 1985 Gin, Rum, Vodka, unless pre-packed, are offered for sale on these premises in quantities of 25ml or multiples thereof. 125ml measures of wine are also available - please ask your waiter for further information. Under the provisions of the Licensing Act 1988, it is an offence for any person under 18 to buy or consume alcoholic liquor in this bar. Maximum penalty £1000. It is also an offence for anyone to buy alcoholic liquor for consumption by a person under 18. Maximum penalty £1000.