Our highly experienced team of Chef's Pride themselves on cooking home-made honest traditional food. All of our ingredients are locally sourced wherever possible. Our Meats come from Halder's Butchers just a stones throw away. Fresh Fish and Shellfish delivered daily from the award-winning Hodgson's Fishmongers in Hartlepool. Fresh fruits and Vegetables direct from Dales the chef's choice of Malton. We use the freshest possible ingredients and work closely with our suppliers to ensure that we offer the best of the season's foods.

All known allergens and intolerances are catered for. A comprehensive list of ingredients and allergens for each dish is available from your waiter or reception. Please let your waiter know if you have any dietary requirements. Your menu consists of a variety of dishes to suit all palates.

You will see some abbreviations;

vegfa* = Vegan and Gluten Free Alternatives available.

Vega*= Vegan Alternative Available

Gfa*=Gluten Free Alternative Available

GF = suitable for Gluten Free diets

V= suitable for vegetarian diets

Our parmesan cheese is a vegetarian variety please speak to your waiter for vegan cheese alternatives. A guide is available explaining what alterations can be made to the dishes to make them vegan or gluten free. Please be sure to inform your waiter of any intolerances or allergies so that we can cater for you safely.

The wines and spirits have been carefully selected from our three vintners to provide you with an extensive list of fine wines and champagne to complement your meal. A selection of hot beverages awaits in the lounge from Yorkshire Based Heavenly Coffee.

Enjoy

John Groves

Restaurant Manager

Available Daily 6.00pm - 9.00pm

Starters

Battered Calamari Rings with Garlic Mayonnaise and Rocket £6.95

Duck Spring Rolls with Sweet Chilli Dipping Sauce £6.95

Toasted Focaccia with Red Pepper Hummus, Olive and Sundried Tomato Tapenade £7.25 (gfa*)

Fishcake with Tartar Sauce, Lemon and Mixed Leaf Salad £7.50/£13.75 (gfa*)

Creamy Garlic Mushrooms with Homemade Toasted Focaccia £6.95 (v) (gfa*)

Melon with Fruit Coulis and Sorbet £6.50 (v-vegan-gf)

Blue Cheese and Pulled Pork Bon Bons with Crispy Puffed Pork Crackling and Apple Puree £7.95 (gfa*)

Contiental Meats – Homemade Toasted Rosemary Focaccia, Marinated Olives and Pate with Balsamic Dressed Rocket Leaves £9.95/£18.95

(2 people sharing) (gfa*)

Traditional Oak Smoked Salmon Salad with Buttered Brown Bread and Lemon £11.75/£18.00 (main course) (gfa*)

Scampi with Tartar Sauce, Salad, and Lemon (7 Pieces) £8.25

Cheese Platter
(Stilton, Mature Cheddar, Wensleydale, Continental Brie
Served with Marinated Olives, Toasted Focaccia, Dressed Rocket and Chutney)
£11.95 (gfa*) (v)

Available Daily 6.00pm - 9.00pm

Main Meals

Halder's Brisket Burger with Crispy Bacon, Melting Mature Cheddar, Relish & Gherkin in a Brioche Bun with Chips, Slaw, Onion Rings and Salad £14.50 (gfa*)

Chicken Breast Burger, with Crispy Bacon, Melting Mature Cheddar, Relish & Gherkin in a Brioche Bun with Chips, Slaw, Onion Rings and Salad £14.50 (gfa*)

Wholetail Scampi, with Tartar Sauce, Salad and Chips (10 Pieces) £13.95

Spinach and Ricotta Tortellini with Napoli Sauce, Rocket and Garlic Bread £13.95 (v)

Smoked Salmon Ravioli with White Wine Cream Sauce with Smoked Salmon and Samphire £18.95

Chicken and Chorizo Risotto finished with Parmesan, Rocket, and Garlic Bread £17.95 (gfa*)

Salad Lyonnaise – Soft Boiled Egg, Crispy Bacon, Croutons and Parmesan Shavings with Wholegrain Mustard Dressing and Pan Seared Chicken Breast £17.50 or Salmon Supreme £21.50 (gfa*)

Sirloin Steak with Chips, Onion Rings, Grilled Tomato and Mushroom with a Rocket Salad £27.50 (gfa*)

Linguine, Olives, Artichoke and Sundried Tomato Pesto Balsamic Dressed Rocket and Garlic Bread £14.95 (gfa*)

Sides

Peppercorn (gf), Bourguignon (gf), or Diane Sauce £3.75
House Chips £3.75 (gfa*)
House Salad £3.75 (gf)
Onion Rings £3.75

Available Daily 6.00pm - 9.00pm

Desserts

Sticky Toffee and Date Pudding with Rich Toffee Sauce and Vanilla Ice Cream £6.95 (vegfa*)

Lemon, White Chocolate and Gingernut Cheesecake with Fruit Coulis £6.95 (gfa*)

Warm Chocolate Brownie with Cherry Compote Chocolate Sauce and Vanilla Ice Cream (gf) (vegfa*)£6.75

Cheeseboard
(Stilton, Mature Cheddar, Wensleydale, Continental Brie
Served with a selection of Savory Biscuits, Grapes, Celery and Chutney) £9.75
(gfa*) (v)

A Selection of Dairy Ice Creams (Vanilla, Chocolate, Strawberry, Salted Caramel and Mint Chocolate Chip) £5.95 (vegfa*)

Vegan Meringue with Fruit Gelato, Fruit Coulis and Bubble Sugar £6.50 (v, gf, vegan)