

# Wines

## WHITE WINE BY THE GLASS

- |  | 175ml         | 250ml         |
|--|---------------|---------------|
| <b>15 Castel Firmian Pinot Grigio, Mezzacorona 2019</b>  | <b>£7.00</b>  | <b>£9.50</b>  |
| Trentino-Alto Adige, Italy Pinot Grigio<br>Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.   |               |               |
| <b>16 Featherdrop Sauvignon Blanc 2019</b>   | <b>£7.50</b>  | <b>£10.50</b> |
| South Island, New Zealand<br>Sauvignon Blanc<br>Lively aromas of gooseberry, passionfruit, grapefruit and crisp red capsicum.<br>Bold flavours of lemon, lime, grapefruit and gooseberry tantalise the palate and provide a refreshing clean finish. |               |               |
| <b>17 Villa Bianchi Verdicchio CdJ Class, Umani Ronchi 2019</b>  | <b>£8.00</b>  | <b>£11.00</b> |
| Marches, Italy Verdicchio<br>Fresh and fruity, with a typical combination of green apple fruit and a hint of bitter almonds.<br>Bright and aromatic, lifted by a clean streak of acidity on the finish.  |               |               |
| <b>18 Petit Chablis, Hamelin 2019</b>  | <b>£12.00</b> | <b>£16.50</b> |
| Burgundy, France Chardonnay<br>Subtle notes of white flowers and green apple on the nose; the palate is elegant and fruity with a touch of steely minerality.  |               |               |

## RED WINE BY THE GLASS

- |   | 175ml         | 250ml         |
|---|---------------|---------------|
| <b>30 Castel Firmian Cabernet Sauvignon, Mezzacorona 2019</b>   | <b>£7.00</b>  | <b>£9.50</b>  |
| Trentino-Alto Adige, Italy<br>Cabernet Sauvignon<br>Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.   |               |               |
| <b>31 Morandé Pionero Merlot Reserva 2018</b>   | <b>£7.00</b>  | <b>£9.50</b>  |
| Valle Central, Chile<br>Carmenère, Cabernet Sauvignon, Merlot<br>This beautifully balanced Merlot combines smooth ripe plum and raspberry fruit with some savoury cinnamon spice and a neat medium-bodied texture, finishing on notes of dark chocolate.            |               |               |
| <b>32 Finca La Colonia Malbec, Norton 2020</b>  | <b>£7.50</b>  | <b>£10.50</b> |
| Argentina, Argentina Malbec<br>Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.   |               |               |
| <b>33 Conde Valdemar Rioja Reserva 2012</b>   | <b>£12.00</b> | <b>£16.50</b> |
| Rioja, Spain Garnacha, Mazuelo, Tempranillo<br>Complex aromas with subtle spicy notes and ripe black fruit touches, leading to a generous, intense palate full of plums, raisins and chocolate. Beautiful balance of fruit and oak, with a long, persistent finish. |               |               |



# Bar Menu

## SANDWICHES

Served On Granary, White Bloomer Or Ciabatta,  
Homemade Coleslaw, Kettle Crisps, Seasonal Leaves

### COLD

**Wensleydale**, Spring Onion and  
Chive Mayonnaise (V) **£9**

**Honey Roast York Ham**, Spiced Pear Chutney **£12**

**Seafood Mayonnaise**, Cold Smoked Salmon,  
Prawn, Fresh Dill **£14**

**Pastrami**, Sliced Gruyere, Dijon Mustard,  
Dill Pickle **£11**

### HOT

**Battered Fish Finger**, Homemade Tartare,  
Baby Gem **£14.5**

**Chargrilled Flat Iron Steak**,  
Red Onion Marmalade, Yorkshire Blue **£15**

**Seared Halloumi**, Sun Blush Tomato,  
White Bean Hummus (V) **£11**

## SIDES

**£4.5**

Chips

Seasonal Leaves, House Dressing (V)

Buttered Market Vegetables (V)

Onion Rings, Beer Battered (V)

Champ Mash (V)

## CLASSICS

**Beer Batter Haddock**, Chips, Garden Peas,  
Burnt Lemon, Homemade Tartare **£16.5**

**Chilli Con Carne**, Pilau Rice,  
Sour Cream, Tortillas **£12.5**

**Summer Vegetable Chilli Con Carne** (V) **£10.5**

**Chef's Curry Of The Day**, Basmati Rice,  
Naan Bread, Mango Chutney **£14.5**

## BURGERS

**Yorkshire Wagyu**, Sourdough,  
Smoked Applewood, Onion Rings **£18**

**Falafel Burger**, Minted Yoghurt,  
Onion Rings, Sourdough (V) **£16**

All served with chips

## DESSERTS

**Buttermilk And Vanilla Panna Cotta**,  
Rum Macerated Summer Berries (V) **£8**

**Prosecco Poached Strawberry Eton Mess** (V) **£6**

**Chocolate And Cherry Tart**, Chantilly Cream, (V) **£6**  
Chocolate Soil, Sour Cherry Jel

**Selection Of Ice Creams And Sorbet** (V) **£8**

Salted Caramel

Vanilla Pod

Strawberry Ripple

Mango Sorbet

Chocolate & Orange

**Would you like to see the Cheese menu?  
Please ask your server**