



Dinner Menu

January 2026

Starters

Sticky Pork Belly Bites, Rocket & Edamame Bean House Salad 9.50

King Prawn, Crab & Avocado Cocktail, Sriracha Marie Rose Sauce, Rocket Salad 10.50

Duck Liver Parfait, Toasted Brioche, Blackberry & Apple Gin Jam 9.50

Cured Salmon Gravlax, Dill Crème Fraîché, Pickled Cucumber & Toasted Sourdough 10.50

Salt Baked Beetroot, Goats Cheese, Candied Walnut & Beetroot Reduction 8.90

Mains

Steak & Stilton Pie, Seasonal Vegetables, Stockpot Gravy & Chips or Mash Potato 19.90

The Fox Fish Pie, Smoked Haddock, Salmon, King Prawns, Fish Cream Sauce, a Herby Breadcrumbed Mash Topping & Seasonal Vegetables 19.90

Braised Beef Brisket in a Bloody Mary Sauce, Creamy Mash & Seasonal Vegetables 21.90

Pan Seared Salmon, Mussels, Green Beans, Lyonnaise Potato & Chive Beurre Blanc Sauce 22.90

Yorkshire Dales Smash Burger, Two Beef Patties, Cheese Fondue Sauce, Bacon Jam, Gem Lettuce in a Brioche Bun House, Dressed Salad & Triple Cooked Chips 18.90

Cured Crispy Belly Pork, Burnt Apple Crisp, Pork Boulangere Potatoes, Carrot & Celeriac Puree & Hawkstone Cider Sauce 21.90

Squash, Sage & Lentil Puff Pastry Roll, Butternut Velouté, Pumpkin Seed Praline, Brie & Apple Bon Bon & Seasonal Vegetables 18.90

Chicken Supreme, Chorizo, Leek & Mustard Veloute, Mash Potato & Tenderstem Broccoli 19.90

Sides

Triple Cooked Chips 4.90 | Sweet Potato Fries 4.90 | Halloumi Fries 6.90 |

Seasonal Vegetables 2.90 | House Dressed Salad 3.90

If you have any allergies or intolerances please speak to a member of staff before ordering