



DINNER MENU
AUTUMN SPECIALS

Available Monday - Saturday 7.00pm - 9.00pm
25% off this menu (not applicable when dinner is part of a package deal)

SHARING PLATTERS

Baked Camembert 15

Whole baked Normandy Camembert served with homemade caramelised onion chutney and chefs homemade tear and share bread of the day (V)

Charcuterie Platter 16

Cumbrian air-dried ham, black pepper salami, Norfolk mustard salami, creamy Somerset brie spiced pineapple pickle, mixed olives with tear & share bread of the day (GF*, DF*)

Olive and Bread Board 11

Boscaiola olives, a selection of homemade breads, garlic infused olive oil and balsamic vinegar dipping pots (Ve, DF)

STARTERS

All served with a freshly baked roll and butter

Chef's Homemade Soup of the Day (V, GF) 6.5

Smoked Mackerel and Brandy Pate 9

Chicory and fennel salad, sourdough toast (GF*)

Mosaic of Moss Valley Pork Fillet 9.5

Black pudding, apricot puree and pickled grapes (DF)

Assiette of Beetroot: 8.5

Carpaccio, pickled, pureed and meringue with crumbled goats' cheese (V, GF)

Salmon and Smoked Haddock Fishcake 9.5

With Pickering watercress and a tarragon butter sauce

Wild Mushroom Risotto (Available as a main course) 8.5/17

With truffle oil parmesan shavings (V)

Grilled Red Mullet 7.5

Potato fritter and ratatouille chutney (GF, DF)

Plum tomato and Buffalo Mozzarella Salad 7.5

With Boscaiola olives and a basil oil (GF, V)

Prawn & Crab Cocktail 10.5

Shredded iceberg lettuce, cucumber, diced mango, tomato & Marie Rose sauce (GF, DF*)

MAIN COURSES

Shepherds Pie 19.5

Minced lamb slow cooked with onions, peas and diced carrots in a rich red wine gravy topped with a parsnip and white bean mash and served with roasted carrots (GF)

Harissa Spiced Chicken and Apricot Tagine 22

Chicken thighs with chickpeas, peppers, red onion and fennel flavoured with mint and coriander (GF, DF)

Pave of Sea Bream 23

With smoked bacon lardons, garden peas, sautéed gnocchi and a celeriac puree (GF*, DF*)

Beer Battered Coley Fillet 18.5

In our signature Bradfield Brewery 'Yorkshire Farmer' ale batter and served with twice cooked thick hand cut chips, crushed garden peas, homemade tartare sauce and chefs signature chip shop curry sauce (DF)

Slow Braised Ox Cheek 23

With silverskin onions and button mushrooms in a red wine sauce served with Stilton mash (GF)

Garlic and Chilli King Prawns 22

With a romesco red pepper sauce and jasmine scented rice (GF, DF)

A discretionary 10% service charge will be added to your bill.

Dinner, B&B rates have a £27.50 allowance per person.



FROM THE GRILL

10oz Ribeye Steak (rec. cooked medium rare) 27
Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)

8oz Sirloin Steak (rec. cooked medium rare) 27
Served with roast vine cherry tomatoes, flat mushroom roasted in herbed butter, dressed leaves and twice cooked chips (GF*, DF*)
Add Peppercorn Sauce, Diane Sauce or Béarnaise Sauce (GF) 3

Whitley Burger 16
Chargrilled homemade beef burger topped with dill pickle, gem lettuce, beef tomato, sliced red onion on a toasted brioche bun and served with skinny fries and a chilli, garlic and smoked paprika aioli

Chicken Tikka Burger 18
Chargrilled tikka spiced chicken burger topped with gherkin, gem lettuce, beef tomato, sliced red onion on a garlic and coriander naan 'bun' and served with skinny fries and a mango mayonnaise

Add grilled back bacon to your burger 2
Add mature cheddar cheese to your burger 1

SIDES DISHES

Sautéed Lime Pickle New Potatoes (V, GF, DF) 4
Sweet Potato Fries (V, DF) 3.5
Triple Cooked Hand Cut Thick Chips (V, DF) 3.5
Garlic & Herb Roasted Flat Mushrooms (V, GF, DF*) 3.5
Rocket & Parmesan Salad (V, GF, DF*) 4
Homemade Beer Battered Onion Rings (V) 4
Honey Roasted Chantenay Carrots (V, GF, DF) 3.5

VEGETARIAN, VEGAN AND SALADS

Satay Sweet Potato and Butternut Squash Curry 17
With sticky Jasmine rice and a grilled flat bread (Ve*, DF*)

Tomato and Chickpea Stew 16
With wilted spinach and tagliatelle (V)

Superfood Salad* (Available as a starter) 14
Mixed salad leaves, chickpeas, bulgur wheat, pomegranate and pumpkin seeds with a mustard seed dressing (Ve, GF*, DF)

House Mixed Salad* (Available as a starter) 10
Mixed salad leaves, diced cucumber, tomatoes, sliced spring onions, radishes with a classic French dressing (Ve*, V, GF, DF)

***Add chargrilled haloumi** (GF) 4
***Add chickpea & sweet potato falafel** (Ve, GF, DF) 4
***Add chargrilled chicken breast** (GF, DF) 5
***Add prawns in a Marie rose sauce** (GF, DF*) 6

COLD SANDWICHES

All served on sourdough bread with a dressed mixed salad, crisps and mixed olives

Mature Cheddar 8
With caramelised onion chutney (V, GF*)

Oven Baked Wiltshire Ham 9
With sliced beef tomatoes and wholegrain mustard (GF*, DF)

Smoked Salmon 10
With pickled cucumber ribbons and a black pepper mayonnaise (GF*, DF)

Spiced Hummus 8
With pickled chillies and diced red onion (V, GF*, DF)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters' stations or your waiter can bring you a copy. Dishes with an asterisk can be altered to accommodate dietary requirements.

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DESSERTS

Today's Hot Pudding 7.5

Served with your choice of homemade traditional custard, vanilla dairy ice cream or pouring cream

Yorkshire Parkin 8

With butterscotch crème anglaise and almond brittle

Coffee Crème Brulee 8

With a chocolate tuille and crushed roasted nuts (GF)

Choco Cremeux 8

With cherry Bakewell sorbet, white chocolate soil and caramel (GF)

Selection of Ice Creams & Sorbet 7.5

Choose three of our homemade ice creams or sorbets served inside a crisp brandy snap basket (GF, DF)*

Selection of Regional Cheese & Biscuits 12

Smoked Applewood, Blackstick Blue, Barncliffe Brie and Barbers 1833 Vintage Cheddar. Served with homemade fruit chutney, grapes, celery and a selection of biscuits (GF)*

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