

TIME TO DINE...

We have devised a selection of interesting and tasty starting dishes suitable to share and enjoy over a drink in the sun (!) or as a great warm up to the main event. We recommend 2-3 dishes per couple as a starter or why not try one of our amazing sharing boards.

Tempura Vegetables, crisp battered vegetables, tomato dip	£4
Spiced Chicken Wings, coated in a spiced buffalo dressing	£5
Smoked Mackerel Pate, lightly smoked mackerel bound with cream cheese, horseradish & lemon	£6
Onion Pakora, mildly spiced, mango chutney dressing	£5
Sticky Beef, spiced and sticky beef strips, Asian salad	£6
King Prawns in Garlic Butter, soft herbs, lemon juice, crusty bread	£6
Red Pepper Hummus, garlic and herb flatbread	£5
Honey Baked Sausages, local sausages, sesame seeds, chilli flakes	£5
Home Smoked Salmon, thinly sliced salmon, capers, lemon oil, rocket	£6
Wensleydale Mushrooms, button mushrooms, cream, garlic, wensleydale cheese	£5
Chef's Soup of the Day, bowl of homemade soup with our own baked bread	£5
Meaty Platter, Parma ham, salami, chorizo, honey baked sausages, sticky Asian beef, spiced chicken wings	£16
Fishy Platter, battered haddock fingers, home smoked salmon, smoked mackerel pate, garlic king prawns, homemade bread, balsamic & oil	£16
Veggie Platter, tempura vegetables, onion pakora, Mediterranean olives & vegetables, wensleydale mushrooms, hummus, 2 cheeses, bread, balsamic & oil	£16
Mega Platter, honey baked sausages, battered haddock fingers, tempura vegetables, cured meats, 2 cheeses, bread, balsamic & oil, chick pea hummus, spiced chicken wings	£22

MAIN COURSE

Battered Haddock Fillet, crisp batter, hand cut chips, chunky tartare sauce, mushy peas, fresh lemon	£14
Salmon Fishcake, breaded fishcake with mussel broth and fresh spinach	£16
Chicken Breast with Goats Cheese & Cured Ham, on tomato tagliatelle with sun dried tomatoes & olives	£18
Butternut Squash Risotto, parmesan cheese, roasted squash, pesto dressing	£14
Waterside 8oz Sirloin Steak or 10oz Ribeye Steak, hand cut chips, pepper sauce, grilled tomato, sautéed mushroom, garden peas	£25/£28
Choose your style of Burger from Prime Beef Steak, Breaded Vegetable Burger or Crispy Chicken Fillets, served with hand cut chips (or substitute for sweet potato fries for an extra £1) in a brioche burger bun with coleslaw and dill pickle	
Classic Cheese, mayonnaise, cheddar cheese, lettuce, sliced tomato	£12
Pulled Pork Topper, BBQ sauce, smoked cheese, lettuce, sliced tomato	£14
Spicy Hot One, sriracha mayonnaise, fresh chilli, spiced cheese, lettuce, sliced tomato	£12
True Blue, blue cheese mayonnaise, blue cheese, lettuce, sliced tomato	£12

Why not try our Fully Encased Pies, £14

served with garden vegetables, chips or creamy mash

***Prime Steak and Local Ale**

***Chicken with Leek & Bacon**

***Roasted Squash with Spinach & Goats Cheese**

***Chefs Pie of the Day**

PIZZA

Cheese & Tomato tomato sauce, sliced tomatoes, sun dried tomatoes, cheddar cheese	£9
Parma Ham, Salami & Chorizo, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese	£13
BBQ Pulled Pork, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese, BBQ sauce	£12.50
Goats Cheese & Artichoke, tomato sauce, red onion, mushroom, sliced tomato, cheddar cheese, black olives	£11.50
Smoked Salmon & Prawn, tomato sauce, red onion, mushroom, sliced tomato, cheddar, rocket	£13.50
Chicken Breast, Stilton & Garlic Mushroom, tomato sauce, red onion, mushroom, sliced tomato, cheddar,	£12.50
Vegan Special, tomato sauce, red onion, mushroom, sliced tomato, red pepper, black olives, spinach, artichoke, vegan cheese	£11
Meaty Hot One, tomato sauce, selection of all the meats, red onion, mushrooms, sliced tomato cheddar, chilli	£13.50
Garlic Bread, £6.50 <i>add tomato sauce £1 or cheese £1 extra</i>	

EXTRA TOPPINGS £1 each

Chorizo : Chicken Breast : Anchovies : Parma Ham : Salami :
Black Olives : Hens Egg : Sun Dried Tomatoes :
Blue Cheese : Goats Cheese : Home smoked Salmon : Prawns :
Chilli : Artichoke Hearts : Sriracha : Spinach : Red Peppers

SIDES £3 each

Sweet Potato Fries: Hand Cut Chips: Caesar Salad:
Battered Onion Rings: Mushy Peas: Coleslaw: Baked Beans

DESSERTS & ICE CREAMS

Chocolate Tart, chocolate sauce, homemade vanilla ice cream	£5.50
Rhubarb Brulee, white chocolate shortbread	£5.50
Sticky Toffee Pudding, warmed toffee sauce, homemade vanilla ice cream	£5.50
Lemon & Poppy Seed Muffin, warmed muffin with vanilla custard	£5.50
Banoffee Sundae, trio of homemade ice creams, whipped cream, sliced bananas, sticky toffee sponge, warmed toffee sauce	£6.50
Chocolate Sundae, trio of homemade ice creams, whipped cream, chocolate sauce warmed chocolate brownie pieces	£6.50
Bowl of Homemade Ice Creams, 2 scoop £4.50/3 scoop £5.50 choose from our selection of homemade ice cream- if you can!	
Chef's Cheese & Biscuit Plate, selection of 3 cheeses, biscuits, celery, and fruit chutney	£7.50

**All menu items available for Takeaway,
10% discount will be applied**

TIME FOR BRUNCH

Enjoy some social time and catch up whilst sampling from our new brunch from 10.30am until 2pm. Meet up with friends, grab a newspaper, or just sit and watch the world go by! (except Sunday)

Eggs...

Chef's Frittata,	£8
spinach, tomatoes, diced potato, herbs,	
Smoked Salmon Muffin,	£9
wilted spinach, poached egg, hollandaise sauce	
Bacon Hash Brown,	£9
grated potato, diced bacon, poached egg, hollandaise sauce	
Eggs on Toast	£5
your call- your way!	

Something Savoury...

Breakfast Flatbread,	£9
freshly toasted herb flatbread, roasted tomatoes, smashed avocado, halloumi	
Sauteed Mushrooms on Toast,	£9
served on homemade bread	
Warmed Croissant,	£5
baked and filled with back bacon or sausage	
Breakfast Plate,	£12
back bacon, egg, sausage, black pudding, roasted tomato, mushrooms & Toast	

Maybe something to add on...

Back Bacon/Sausage	£2.50	Smoked Salmon	£3
Smashed Avocado	£2	2 Eggs	£2
Wilted Spinach	£1.50	Rocket	£1.50
Hollandaise Sauce	£1.50	Black Pudding	£2.00
Sautéed Mushrooms	£1.50	Grated Potato	£1.50
Halloumi	£2.00	Baked Beans	£1.50
Roasted Tomatoes	£1.50	Toasted Bread	£1.50

Something Sweet...

Selection of Sweet Muffins & Cakes,	from £2.50 each
baked daily in the kitchen	
Danish Pastry Plate,	£5
selection of Danish pastries straight from the oven	
Luxury Hot Chocolate, Choose from one of our many flavours of Hot Chocolate and watch the magic unfold before your eyes	£4.50

We can cater for most hot drinks so please just ask us for your favourite Drink, alternative milks also available.

Unlimited Filter coffee between 10.30 & 12

**Join us every Sunday 12-4pm
served alongside the full menu**

Chefs Soup of the Day £5

Trio of Homemade Yorkshire Puddings £5

Traditional Sunday Roasts of the Day £14

Vegetarian Roast of the Day £12

Hot Dessert with fresh vanilla custard £5.50

Warmed Muffin with ice cream £5.50

Fresh Cream Eton Mess £5.50

-Booking Recommended!

WINE

White Wine

- 1 - South Africa Niel Joubert Byter **Chenin Blanc** £22.00
- 2 - Chile Morandé Pionero **Sauvignon Blanc** Reserva £24.00
- 3- **Gavi di Gavi** La Contessa, Italy £30
- 4 - Italy Terre del Noce **Pinot Grigio** delle Dolomiti £24.50 125ML £4.10 175ML £5.70
- 5 - Portugal Azahar **Vinho Verde** £26.00 125ML £4.35 175ML £6.10
- 6 - France **Picpoul de Pinet** St Clair, Beauvignac £28.00 125ML £5.10 175ML £7.15
- 7 - New Zealand Coopers Creek **Sauvignon Blanc**, Marlborough £32.00 125ML £5.60 175ML £7.80
- 8 - Spain **Albariño** Sobre Lías, Casal Caeiro £36.00
- 9 - France **Chablis**, Domaine Jean-Marc Brocard £41.00
- 10 - France **Sancerre**, Domaine Cherrier £45.00

Rose Wine

- 11 - USA Golden State **Zinfandel Rosé** £23.00 125ML £3.85 175ML £5.35
- 12 - France **Côtes de Provence Rosé** Carte Noire, MVST £32.00 125ML £5.85 175ML £8.15
- 13 - France Whispering Angel, **Côtes de Provence Rosé** £45.00

Red Wine

- 14 - Chile Mancura Etnia **Merlot** £21.00 125ML £3.55 175ML £4.90
 - 15 - South Africa Kleinkloof **Pinotage** £24.00
 - 16 - Spain Finca Antigua **Garnacha Crianza** £25.00
 - 17 - Argentina Norton Portefino **Malbec** £26.00 125ML £4.30 175ML £6.15
 - 18 - Australia Mathilda **Shiraz**, Tournon £28.00 125ML £5.50 175ML £7.40
 - 19 - France **Chinon** Bon Breton, Foucher Lebrun £29.00
 - 20 - Italy Bonacosta **Valpolicella Classico**, Masi £30.00
 - 21 - Spain Promesa **Rioja Crianza** £32.00 125ML £5.80 175ML £8.15
 - 22 - New Zealand Coopers Creek **Pinot Noir**, Marlborough £36.00
 - 23 - France Château Montaignillon, Montagne-**Saint-Emilion** £42.00
- ### Champagne
- 24 - France Champagne Drappier Carte d'Or £45.00
 - 25 - France Champagne Drappier Rosé de Saignée Brut £50.00
 - 26 - France Bollinger Special Cuvée £70.00
 - 27 - France Laurent-Perrier La Cuvée £60.00
 - 28 - France Laurent-Perrier Rosé £85.00
- ### Sparkling Wine
- 29 - Italy Prosecco Costaross, 20cl £9.50
 - 30 - Italy Prosecco Brut Itinera £28.00

Perfect Serves: £8

**50ml Fairfax Special Edition Gin, Elderflower Tonic & Pear
50ml Fairfax Barrel Aged Spiced Rum, Lime juice & Coca Cola**

Cocktails

Breakfast Martini, Orange Marmalade, Gin, Cointreau, lemon juice & Orange Juice	£7.90
Limoncello Spritz, Prosecco, Limoncello & Soda Water	£8.50
Bloody Mary, Tomato juice, Tabasco, Lemon juice, Vodka	£7.90
Fairy Dust, Raspberry Sours, Lemon Juice & Gin	£7.90
P.S I love You, Bailey's, Disaronno Amaretto, Fairfax Spiced Rum, Kahlua & Cream	£9.00
Negroni, Fairfax Gin, Campari & Sweet Vermouth	£7.50
Long Island Iced Tea, Vanilla Vodka, Tequila, Gin, Rum Cointreau, Lemon Juice & Coca Cola	£9.50
Tom Collins, Gin, Lemon Juice & Soda	£7.90
Espresso Martini, Vanilla Vodka, Kahlua, Espresso	£8.50

A discretionary 10% service charge will be added to your bill, and distributed between all members of staff