



Lunch Menu

ORDERS TAKEN FROM 11.45AM

Bacon Sandwich *NGA £7.45

Yorkshire bacon served in a white or granary Fuller's bread roll

Sausage Sandwich *Vg *NGA £7.45

Rare-breed sausages served in a white or granary Fuller's bread roll

Sourdough Toasties *NGA

Served on Haxby sourdough, with our honey & mustard dressed salad garnish and crisps

Add Homemade Coleslaw (NGA) +£1.75

Streaky Bacon & Raclette £12.95

With a side of sweet chilli jam

Home-roasted Ham & Red Leicester £12.95

With maple & thyme glazed ham

Goat's Cheese & Hot Honey (V) £12.95

With roasted peppers and onion

Light Bites & Sides

Toasted Fruit Loaf (V) *Vg £4.35

Buttered & dusted with cinnamon sugar

Toasted YO Bakehouse Teacake (V) £3.95

Mature Cheddar & Chive Scone (V) £3.45

With cream cheese & red onion chutney £4.45

Classic Sultana Scone (V) £3.45

With your choice of jam & clotted cream £4.45

Classic Croissant (V) £3.45

Blueberry Jam Croissant (Vg) £3.45

Farmhouse Toast *Vg *NGA

Two Slices £2.10 One Slice £1.10

Preserves, Jams, & Chutney £0.95

Homemade Chips (Vg) (NGA) £4.00

French Fries (Vg) (NGA) £4.00

Pie of the Day

Please see our Specials Board for today's pie fillings & accompaniments.

Crispy Belly Pork (NGA) £16.45

Locally sourced belly pork served with Chef's recipe peppercorn sauce, sage salted crushed new potatoes & tenderstem broccoli.

Rare Breed Gammon Steak (NGA) £15.95 (£12.45)

Served with homemade chips, fried eggs, garden peas & oven roasted cherry tomatoes.

Wholetail Whitby Scampi £15.45 (£11.45)

Served with homemade chips, mushy peas, tartar sauce & a lemon wedge.

Traditional Beef Stroganoff (NGA) £15.95

Steak pieces with chestnut mushrooms, in a creamy Dijon mustard & brandy sauce. Served on a bed of wild rice.

Honey Soy Chicken £14.95 (£11.65)

Soane's chicken thigh marinated in a honey, soy, garlic and ginger sauce, served on a bed of steamed wild rice, topped with fresh chilli & spring onion.

Festive Winter Salad (V) *Vg (NGA) £14.25

Crumbled feta, fresh beetroot & tangerine, served on a bed of mixed salad leaves with dried cranberries & pecans

(Please see the brackets for lighter appetite meals)

Homemade Soup £7.75

with a warm white or granary roll

Please see our Specials Board for today's soup

Upgrade to

Soup & a Sandwich +£3.25

With your choice from our sandwich selection

Sandwiches *NGA

Served in a bread roll served with our honey & mustard dressed salad garnish and crisps.

Add Homemade Coleslaw (NGA) +£1.75

Coronation Chicken £9.95

Homemade in a creamy curry sauce

Maple & Thyme Ham & Coleslaw £9.95

With fresh lettuce

Tuna & Red Onion £9.95

Tuna mayonnaise with sliced red onion

Cheese Savoury & Rocket (V) £9.45

A homemade mix of Barber's Cheddar & Red Leicester with mayonnaise

Egg Mayonnaise (V) £9.25

Jacket Potatoes (NGA)

Served with salad garnish. Topped with:

Coronation Chicken £10.95

Homemade in a creamy curry sauce

Tuna Mayonnaise £10.95

With sliced red onion

Homemade Coleslaw (V) £10.25

Baked Beans (Vg) £10.25

Add Cheese (V) +£1.25

Cheese Savoury (V) £10.25

A homemade mix of Barber's Cheddar & Red Leicester with mayonnaise

Our Dietary Key



(V) - Vegetarian

(Vg) - Vegan

*Vg - Request Vegan

(NGA) - No Gluten Added

*NGA - Request No Gluten Added

If you have further **dietary requirements**, please scan this QR Code to see the allergens and ingredients for the dishes on this menu.



Drinks Menu

Cold Drinks

Cordial Orange or apple & blackcurrant **£1.45**

Juice Carton Apple or orange **£1.50**

Cold Fresh Milk **£1.85**

Still or Sparkling Water **£3.25**

Tonic Water Classic or slim line **£2.35**

Bottled Apple Juice **£3.95**

Bottled Orange Juice **£3.95**

Freshly Squeezed Orange Juice **£4.95**

Belvoir Sparkling Drinks **£3.75**

- Pink lady apple juice • Elderflower presse •
- Organic ginger beer • Raspberry lemonade •

Well-known Sparkles **£3.75**

- Coca-Cola • Diet Coca-Cola • Fanta • Sprite •

Tipples

Rudgate Jorvik Blonde ABV 4.6% **£5.25**

Rudgate Battleaxe Bitter ABV 4.2% **£5.25**

Yorkshire Brewed Lager **£4.85**

Rekorderlig Fruit Cider **£5.25**

- Passionfruit • Strawberry & lime •

Ampleforth Abbey Premium Cider **£5.25**

A light & refreshing medium dry still apple cider

Pinot Grigio, Pinot Blush, Pinot Noir

- 125ml £4.35 • 175ml £6.25 • 250ml £8.65 • Bottle £24.95 •

Prosecco

- 200ml bottle £6.90 • Bottle £27.50 •

Mason's of Yorkshire Gin served with tonic **£6.85**

- Original • Raspberry •

Low Percentage Alcohol Beer **£4.85**

Locally brewed when available

Low Percentage Alcohol Fruit Cider **£5.25**

Essentials

Yorkshire Tea **£2.95**

Babyccino **£2.15**

Steamed frothy milk with a chocolate dusting

Hot Chocolate **£4.45**

With cream & marshmallows
(Available as **White Hot Chocolate**)

Luxury Hot Chocolate **£4.95**

Made with Greyley's Jersey milk, whipped cream
marshmallows, chocolate sauce & a chocolate flake

Jersey Shakes! With Greyley's Jersey milk **£4.95**

Topped with whipped cream, wafer, & sprinkles

- Strawberry • Banana • Chocolate •

Kids fancy a milkshake?

Why not go **calf-sized!** **£3.65**



Why not try a syrup? vanilla, hazelnut, caramel, and more! **£0.95**

Milk Alternatives: **Oat Milk** & **Soya Milk** +£0.35



Speciality Teas

Pot for One **£3.85**

Earl Grey

Classic Chinese black tea with bergamot oil & flowers

Chai Tea

Estate Tea Co's classic Chai recipe. Flavours of cinnamon,
cardamom & ginger

Seasonal Green Tea

A perfect balance of flavours. The origin of the tea leaves
changes seasonally

Peppermint

Whole leaf Serbian peppermint

Decaffeinated English Breakfast

A blend of 17 Assam teas, naturally decaffeinated

Cloud Catcher

Fruity cherry, sour cherry, kiwi, coconut & apple

Creamy Pistachio

A rich & nutty black tea with a pleasant creaminess

Classic Rooibos

South African Rooibos, naturally caffeine free

Orange Blossom

Taiwanese Oolong infused with orange oil & peel

Peach Sencha

Japanese Sencha with delicate sweet peach notes

Lemongrass & Ginger

Herbal lemongrass with natural flavours of ginger

Dietary requirements or allergies?

Our menu is prepared in a small environment. As a result, we are unable to guarantee that our menu is allergen free. Our alternative milks are prepared in an environment and appliances that are non vegan & our cakes are made in an environment that is not allergen free.