


OUR FRESH FOOD

We will only ever serve you food we'd be happy to be served ourselves, which is why all our chickens and eggs are free range. We also support local artisan Cheese makers like Mrs Bell from Shepherd's Purse.

We avoid air freighting fruit and vegetables by buying seasonal and local produce wherever possible.

Sourcing the best quality fresh ingredients from ethical producers costs us more, but we know that if we can trust our suppliers, then you can trust us.


STARTERS

Basket of Dripping Cooked Chips 
with truffle aioli £3.25

Freshly Baked Bread 
with olives & Bloody Mary dip £3.25

Soup of the Moment
with Dock Street Bakery bread £4.25

Crispy Curried Squid
with fresh watermelon & cider apple salad £5.95


Home Cured Yorkshire Salt Beef 
with beetroot & radish salad with horseradish
crème fraiche £5.95

Town Hall Tavern Black Pudding
with baby onions, pancetta & crispy hens egg
£5.75

(Try our Gremillet Brut - winner of the
IWSC Champagne NV Trophy, 3 out of
the last 5 years including 2011!)

PICK & MIX perfect for sharing

at £1.95 each

Chips & Aioli 

Buffalo Blue Cheese
Rarebit 

Crispy Hens Egg 

Dock Street Bakery Bread
& Bloody Mary 

Crispy Pigs Ears &
Pickled Onions

Cup-a-Soup
(home made - of course)


Black Pudding &
Chicken Samosa

at £2.25 each

Curried Squid &
Watermelon

Pig's Cheek Scotch Egg

Crispy Fleetwood
Langoustines

Home Cured Yorkshire Salt
Beef, Beetroot & Radish 

Olde Yorke Fritters &
Balsamic Red Onions 

Shepherds Purse Cheese
& Landlord Fruit Loaf 




Rhubarb Trifle & Home
Made Ginger Bread

Crispy Rhubarb Pie
& Custard

(And for dessert choose
from... £1.95 each)

Ram Tam Chocolate

Brownie with Salted
Caramel Mousse 

FROM THE STOVE

Trio of Chicken

Roasted breast, oatmeal crumbed drumstick, black pudding and thigh pressing with sweet potato and port jus £11.95

Slow Cooked Dales Lamb Shoulder (Treat yourself to a bottle of Passion has red lips) with crispy belly, spiced haricot beans and tartare jus £12.95

Plate of Yorkshire Pork (Made to go with the Monte Haro Rioja!)

Oven bottom roasted shoulder, cheek Scotch egg, mock goose pie, crispy pigs ears and sticky red cabbage £12.25

Crispy Filo Tart

with Bluemin White cheese & wild mushroom fondue served with beetroot and watercress salad £10.95


Catch of the Day

See our specials board for today's fresh fish dishes




PERFECT FOR LUNCH

Available all day - All sandwiches are served with dripping cooked chips

Landlord Glazed Yorkshire Ham 
with Wensleydale and apple served on freshly
baked rye split tin loaf £5.25

Homemade Crispy Fish Fingers
with spiced beans on toast £6.95

Garlic Sautéed Wild Mushrooms 
on toasted brioche with Buffalo Blue cheese rarebit
& watercress salad £6.95

Add steak for £1.95 extra

"THT BLT"

Crispy bacon, baby gem lettuce, vine tomatoes and
truffle aioli £5.25


Add a grilled chicken breast for £1.75 extra

Home Cured Yorkshire Salt Beef
with beetroot, radish with horseradish crème
fraiche served on rye split tin loaf £5.75

Free Range Smoked Haddock Omelette
with leeks, Wensleydale cheese & dripping cooked
chips £5.95

Rare Bread Pork Meatballs (Grand Cape Shiraz is a must here.)

Spiced with chorizo sausage, homemade basil
fettuccini & finished with fresh parmesan
£6.50/£8.75


Butternut Squash & Thyme Risotto 
with balsamic roasted red onions, Olde Yorke
cheese and watercress £6.50/£8.75

Smoked Haddock & Pancetta Risotto
with crispy hen's egg £6.75/£8.95

Crispy Curried Squid
with sundried vine tomatoes, peppers, Orzo pasta
and watercress salad £6.50/£8.75


Confit Duck 

with crispy pancetta, chorizo and balsamic roasted
red onion salad £6.95/£8.95

Yorkshire Ploughman's 
Pig's cheek scotch egg, Landlord glazed ham &
Wensleydale toastie, Olde Yorke fritters & balsamic
onions, Salt beef salad & crispy pig's ears £9.25

WATEREDGE FARM STEAKS

All our steaks are from Wateredge farm in Ripon, matured for 30 days and seasoned with Maldon sea salt, black pepper and served with hand cut chips, grilled tomato and flat cap mushroom

8oz Signature Flat Iron Steak £11.25 

8oz Rump Steak £12.95 

14oz T-Bone Steak £17.25 

(Nieto Reserva
Malbec perfect
with a juicy
steak!)



Add a sauce to your steak - Pepper, blue cheese or sticky red wine for £2.25

HOME COMFORTS


Thick Cut Wensleydale Gammon

with soft fried hen's egg, pineapple pickle and dripping cooked chips £8.25 

Scampi in a Basket

Fresh Fleetwood scampi, dripping cooked chips, crushed peas and tartare sauce £9.75

Yorkshire Sausage (Cries out for Curmudgeon Shiraz)

Smooth mash, crispy onion rings and Ram Tam gravy £7.95 

Pie & Mash

North Yorkshire venison, garlic and thyme mash and sticky red cabbage £10.50

Fish & Chips (Great with Grand Cape Chenin)

Crunchy east coast haddock, dripping cooked chips, tartare sauce and chip shop mushy peas £7.95/£9.75

Homemade Burger

with cheese, crispy bacon, homemade BBQ sauce, crispy onion and dripping cooked chips £8.95

SIDES

Dripping Chips and Aioli

Roast Seasonal Vegetables

Sticky Red Cabbage

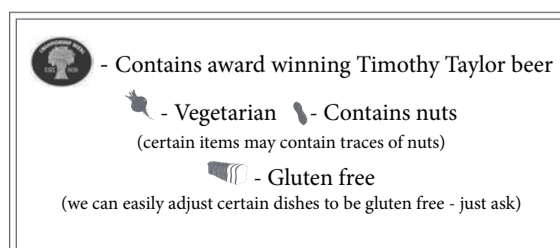
Crispy Onion Rings
& Aioli

Beetroot, Radish &
Watercress Salad

Creamed Potatoes

Wilted Spinach

All £2.50 each



Our teams appreciate recognition for good service and we make sure all tips go direct to our teams.

Find us online...



Please recommend us...

REFRESHING COOLERS

Non-alcoholic cocktails

Hell No J2 – Oh! £2.50

All the fun with none of the additives.

Puréed passion fruit and orange shaken with a blast of fresh lemon juice

Tropical Fizz £2.50 Join the champagne for quality!

Puréed mango and pineapple juice shaken topped with lemonade

Make your own - Ask staff for custom mixes

Lychee Berry Blitz £2.75

It's summertime all year round with this blend of sweet strawberries and luscious lychee shaken with cranberry and fresh citrus

Strawberry Delight £2.50

A simple but delicious mix of puréed strawberry and cranberry juice shaken with a blast of fresh lime juice



(Ask about our range of seasonal Award Winning Timothy Taylor Beers)

WHITES

Villarrica Sauvignon Blanc 2010, Chile

Loaded with fresh gooseberry, citrus & herb notes that lead to a crisp, dry finish.

Reg £3.70 Lrg £5.20 Btl £13.75

Villarrica Chardonnay 2010/11, Chile

Ripe peach & melon mingle with macadamia nuts & cream on a vibrant, refreshing palate.

Reg £3.60 Lrg £5.20 Btl £13.75

Grand Cape Chenin Blanc 2011, South Africa

Refreshingly fruity – apples, guava & citrus. Off-dry, crisp, fruity.

Reg £3.95 Lrg £5.60 Btl £16.50

Ancora Pinot Grigio 2011, Italy

Hand harvested & gently pressed to retain fresh fruit, lees stirred for weight & texture – Über PG!

Reg £3.95 Lrg £5.60 Btl £16.50

Hidden Bay Sauvignon Blanc 2010, New Zealand

Mango & gooseberry on the nose with a full palate packed with lime, guava & a hint of nettles.

Btl £17.00

Nostros Gran Reserva Chardonnay 2009, Chile

Big, rich, classic oaked Chardonnay with roasted cashews, vanilla, citrus & melon & a long finish.

Btl £19.50

Lalla Gully Riesling 2006 Tasmania Australia

Limy, steely, zesty, juicy with just a hint of rocket fuel! Dry, very crisp, zingy.

Btl £19.50

ROSÉ WINES

Ancora Pinot Grigio Rosé IGT 2011, Italy

Dry and fruity with sweet red berries and cherries. No blush nonsense, this is a full on proper Rosé due to a large dollop of pinot noir... shhhh!

Reg £3.70 Lrg £5.20 Btl £13.75

Les Acrobates Reserve Cinsault Rosé 2010, France

Off-dry, very fruity & oozing strawberries, with a refreshingly crisp finish. It just seems to evaporate!

Reg £3.60 Lrg £5.10 Btl £13.50

PORT & PUDDING WINES

Château Haut-Roquefort 2007 Cadillac, France

100% Semillon & 100% botrytised - some vines are over 100 years old. Apricot, quince, candied fruit. Sauternes on a budget but better!

35cl Btl £14.95 125ml £5.50

Krohn Late Bottled Vintage Port 2006, Portugal

LBV Port with bags of flavour & length - black plums, spice & dried herbs, rich, long finish.

75cl Btl £29.95 100ml £4.75

Krohn Colheita 2000 – Single Vintage Tawny, Portugal

Dried figs, raisins, chocolate, honey, caramel & sweet, dried apricots – this is a pudding! Very intense.

75cl Btl £34.95 100ml £5.75

RED

Villarrica Merlot 2010, Chile

Soft & very smooth with plum & damson flavours.

Bigger & richer than most with a long finish.

Reg £3.70 Lrg £5.20 Btl £13.75

Villarrica Cabernet Sauvignon 2010, Chile

Full flavoured yet lighter bodied red with blackcurrant, redcurrant and cherry flavours.

Reg £3.60 Lrg £5.10 Btl £13.75

Grand Cape Shiraz 2011, South Africa

Smokey spicy blackberry fruit cake & a twist of black pepper.

Fruity, full, soft.

Reg £3.95 Lrg £5.60 Btl £16.50

Patternina Monte Haro Rioja 2009, Spain

Velvet soft and super smooth Rioja filled with cassis & vanilla notes from some oak maturation.

Reg £3.95 Lrg £5.60 Btl £16.50

Brightwater Bay Pinot Noir 2008 Nelson New Zealand

Comforting yet complex, fruity but savoury – must be an enigma! Medium bodied, dry, fruity, spicy.

Btl £19.50

One Chain Vineyards “The Curmudgeon” Shiraz 2008, Australia

Big brash beastly Barossa Shiraz at its best! A belter!

Best value from the Barossa in years – just what Shiraz should be. Dry, full bodied, rich, spicy. Made by Chris Ringland of Three Rivers fame.

Btl £19.50

Nieto Reserva Malbec 2010, Argentina

A block-buster with concentrated blackcurrant, plums & figs, plus a spicy, vanilla & mocha backbone. Mmm!

Btl £19.50

Some Young Punks Passion Has Red Lips 2010, Cabernet Shiraz, Australia

You couldn't get all of this fruit into a fruit bomb, even if it was a nuclear fruit bomb!

Btl £26.50

FIZZY WINES

Araldica Asti Spumante DOCG Piemonte, Italy

Nothing nasty about this! Floral, grapey, sweet, hellishly easy to drink – it's fun in a glass.

Glass £3.60 Btl £12.50

Prosecco Le Dolci Colline Spumante Brut NV, Italy

Hand picked Prosecco. Soft, peachy, easy drinking fizz with hints of apple, pear and orange blossom.

Btl £19.95

Champagne Gremillet Brut Sélection NV, France - IWSC

This small, family run house making rich, fruity Champagnes has won the IWSC Champagne NV Trophy, 3 out of the last 5 years including 2011!

Btl £40.00

Champagne Gremillet Brut Rosé de Saignée 2006 Vintage, France

Made properly, not by adding a dash of red wine like most are! That's why it's so deep & bursting with red fruits along with toast or brioche – breakfast anyone?

Btl £45.00

Champagne Lallier Grand Cru Grande Réserve Brut NV, France

Small “House” next to cellars older than, and matured for longer than, Bollinger, oh, & GRAND CRU!!!! This truly is class in a glass.

Btl £45.00

Wines by the glass are available in a 125ml measure