



Please find
a table then
order at the
counter,
thank you.

All day breakfast menu

Full English Breakfast

8.00

2 eggs (fried, poached or scrambled), 2 locally sourced sausages, 2 slices of back bacon, grilled tomato, mushroom, baked beans and a choice of brown, white toast or sourdough.

Vegetarian Breakfast (V)

8.00

2 eggs (fried, poached or scrambled), 2 vegetarian sausages, grilled tomato, mushroom, baked beans and a choice of brown or white toast or sourdough.

Scrambled Eggs and Smoked Salmon

7.50

Smoked salmon, scrambled eggs, chives and sour cream served on toasted white or granary bloomer.

Avocado (V)

6.50

Crushed avocado, 2 poached eggs on toasted white or granary bloomer.

Build your own breakfast from optional extras:

2 slices of back bacon	2.00
2 Cumberland sausages	2.00
Grilled tomatoes	1.50
Mushroom	1.50
2 slices of black pudding	1.50
Baked beans	1.50
1 egg	.90

Eggs Florentine

6.50

Served on a toasted muffin with a poached egg, portobella mushroom, spinach and hollandaise sauce.

Eggs Benedict

6.50

Two poached eggs on a toasted muffin served with smoked streaky bacon and a side of hollandaise sauce.

American Pancakes

5.50

Homemade American style pancakes served with smoked streaky bacon and maple syrup.

Lighter options

2 crumpets with butter	1.95
2 slices of toast with butter, either brown or white	1.95
Toasted teacake	1.95
Optional extra of jam, honey or marmalade	.50
Bacon ciabatta	3.90
Cumberland sausage ciabatta	3.90

Gluten free bread available.



(GF) - Gluten free **(V/DF)** - Vegan/dairy free **(V)** - vegetarian **(VG)** - vegan

Although the food may not contain **nuts**, we do use them on the premises.

Please let us know of any food requirements so we can best accommodate them.



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Soup

Please see our Specials board for the daily soup

Homemade soup served with a choice of locally
baked bread

5.00

Open sandwiches

(add a cup of soup of the day for only £2)

Prawn Marie Rose	7.50
Chicken and bacon Caesar	6.00
Roast ham with chutney or Branston Pickle	5.50
Cheddar cheese and red onion (V)	5.50
Tuna mayonnaise and cucumber	5.50
Egg mayonnaise and cress (V)	5.00
Sliced chicken breast with sage and onion stuffing	6.00
Coronation Chicken	7.50
Cheese Savoury (V)	7.00
Vegan stuffing and tomato chutney (VG)	7.00

**All above served with a side salad, homemade coleslaw, cous cous and crisps.
On a choice of white, granary, bloomer or GF.**



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Lunch choices

(Add a cup of soup of the day only £2.00)

Toasted ciabatta with a choice of filling:

Mozzarella, tomato and pesto (V)	7.50
Pastrami, mozzarella and gherkin	7.50
Bacon, lettuce, tomato and mayonnaise	6.50
Cumberland sausage and red onion marmalade	6.50
Brie, cranberry and smoked streaky bacon	7.50
"Club" with chicken, bacon, tomato, lettuce and mayonnaise	7.00
Ham, cheddar cheese and tomato	6.50

**All above served with a side salad, homemade coleslaw, cous cous and crisps.
On a choice of GF or ciabatta.**

Beef chilli with nachos, served with Guacamole
and sour cream **(GF)** **7.50**

Vegetable chilli with nachos, served with Guacamole
and sour cream **(GF) (V)** **7.50**

Childrens/smaller appetite menu

Cumberland sausage, mashed potato and baked beans	4.00
Macaroni cheese served with garlic bread	4.00
Tomato and basil pasta served with garlic bread	4.00
Fish finger sandwich served in a ciabatta roll	3.00
Fish fingers, mashed potato and baked beans	4.00

All served with a free glass of cordial.



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Jacket potatoes

(Add a cup of soup of the day only £2.00)

Cumberland sausage and caramelised red onion	7.50
Grated cheddar cheese and red onion (V)	7.00
Grated cheddar cheese and Heinz baked beans (V)	7.50
Egg mayonnaise and cress (V)	7.00
Beef chilli	7.50
Vegetable chilli (V)/(VG without coleslaw)	7.00
Tuna mayonnaise and sweetcorn	7.50
Chicken and bacon Caesar	7.50
Coronation Chicken	7.50
Cheese Savoury (V)	7.00
Prawn Marie Rose	8.50

All the above are served with side salad, cous cous and coleslaw.

Yorkshire wrap

(Add a cup of soup of the day only £2.00)

With the choice of the following fillings:

Chicken with sage and onion stuffing accompanied with gravy	7.50
Beef chilli	7.50
Vegetable chilli	7.50
Cumberland sausage and caramelised red onion	6.50

All above served with side salad.

Salads **(Add a cup of soup of the day only £2.00)**

Ploughman's Duo of cheese, locally sourced roast ham and pickles served with apple, celery and bread.	8.00
Prawns and Avocado Salad Prawns with avocado, fresh mixed leaves and roasted seeds. Dressings served separately.	8.50
Chicken Caesar Chicken Caesar salad with anchovies, baby gem lettuce, parmesan and homemade croutons.	8.00
Vegan Cous Cous Taco Salad Served with mixed leaf.	8.00



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Desserts

A delicious selection of homemade cakes and pastries,
all baked on the premises, from

1.95

Ice Cream - please ask for our selection of locally sourced flavours

1 Scoop

1.70

2 Scoops

2.70

3 Scoops

3.70

Scones

Homemade Scone served with jam and butter
add clotted or whipped cream.

3.00

.50

Homemade Toasted Cheese & Herb Scone

3.00

served with butter and Branston Pickle or red onion chutney.



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Coffee

We offer a choice of two local roasters

Rinaldo: Our casa espresso blend is a mix of single-origin directly sourced Brazil and El Salvador beans.

Penningtons roasts to medium high level

Country: Secret blend from South America. Altitude: 1200-1700.

Region: Various. Variety: Bourbon & Typica. Coffee Process: Washed and natural. Producer: Collection of small farmers.

Coffee	Regular	Large
Macchiato	1.80	
Meaning 'marked' in Italian, espresso with a dash of foam.		
Piccolo	2.00	
Espresso with dash of velvety milk.		
Espresso	1.50	
Incredible Espresso Blend. Expect strength and crema.		
Affogato	2.50	
A scoop of vanilla ice cream with a shot of espresso		
Americano	2.40	2.90
Espresso with hot water.		
Flat white	2.50	3.00
Double shot of espresso with velvety smooth textured milk.		
Cappuccino	2.50	3.00
The frothiest of them all 1/3 coffee, 1/3 steamed milk, 1/3 smooth foam.		
Café Latte	2.80	3.30
Milky coffee, espresso topped with steamed milk.		
Mocha	2.80	3.30
Espresso topped with silky hot chocolate.		
Cafetière	3.00	
The classic French press, leave to brew for 5 mins, plunge and enjoy.		
V60 Classic Filter Coffee	3.00	
This method of brewing allows the coffees natural sweetness and acidity to shine through.		
Hot Chocolate	2.60	2.90
A mug of silky chocolate (why not add one of the following)		
Marshmallows/double cream/syrup .50 each		
Add all 3 for a real indulgent mug of pure delight.		
Add a splash of Monin syrup to your coffee, various flavours available .50		

Decaffeinated coffee is available.

We serve our coffees at the optimum temperature for the greatest flavour.

If you'd like your beverage extra hot, please ask!

Alternative milk option available.



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Fentimans soft drinks

2.50

Curiosity Cola
Rose Lemonade
Sparkling Raspberry
Mandarin & Seville Orange
Dandelion & Burdock

Victorian Lemonade
Cherry Cola
Wild English Elderflower
Ginger Beer
Lemon Shandy

Fentimans mixers

1.70

Connoisseurs Tonic Water
Light Tonic Water
Pink Grapefruit Tonic Water

Soft drinks

Harrogate Spa Still/Sparkling Water
Coca Cola/Diet Coca Cola
Milk
Milkshakes
Orange Apple Juice

1.70

2.20

1.50

3.50

2.00

Beers and ciders

Brewdog 4am Saint
Peroni
Jennings Cumberland Ale
Rekorderlig Botanical Ciders
Thatchers Rascal Cider

3.90

3.50

3.90

3.50

3.90

Bristly Hog recommended serves

5.50

Summer Fruit Pudding
Sweet Potato Raspberry Gin Liqueur, Fentimans Sparkling Raspberry, Broughton's Elderflower Syrup and garnished with raspberries.

St Clements

Sweet Potato Orange Gin Liqueur, Fentimans Victorian Lemonade, garnished with fresh orange and lemon.

Lavender Rose Garden

Sweet Potato Lavender Gin Liqueur, Fentimans Naturally Light Tonic Water and Broughton's Rose syrup.

