

# Menu

## Appetisers

- Mini fried poppadoms mint yoghurt, mango and chilli chutney 3.95 M,S  
Mini black pudding bangers, brown sauce 4.15 GI,SD,S,E  
Fried chorizo and halloumi, olive pesto 4.25 GI,M,E  
Cauliflower fritters, curried mayo 3.95 Nu,E,M  
Warm tear and share bread, balsamic dipping sauce, pressed rapeseed oil 5.50 GI,M,SD

## Starters

- Homemade soup of the day, warm bread, oven baked croutons 5.75 GI  
Wild mushroom and mozzarella arancini, garlic and truffle aioli, dressed rocket 6.50 M,E,GI  
Pressed confit chicken and duck leg terrine, red onion marmalade, balsamic gel, toasted brioche 6.75 SD,GI,E,M  
Crumbed bubble and squeak potato cake, black pudding, crispy bacon, mustard hollandaise 6.50 GI,E,M,Mu,SD  
Smoked haddock and Barbers' Cheddar fish cake, creamed leeks, soft poached egg, hollandaise sauce 6.75 F,M,E,SD,GI  
Panko crumbed West Country Brie, tomato and basil chutney, dressed leaves 6.25 M,E,SD,GI  
Whole baked Camembert marinated with garlic and thyme, caramelised onion chutney, warm baked bread 7.50 M,SD,GI,E

## Mains

- Slow cooked hickory smoked bbq ribs, buttered corn on the cob, skin on fries, chunky coleslaw, smoked bbq sauce 16.95 M,E,SD,E,S  
Slow braised Moroccan spiced lamb shank, apricot and roasted pepper cous cous, charred tender stem, toasted almonds, harissa spiced sauce 17.25 Nu,SD,GI  
Classic chicken Caesar salad, baby gem lettuce, anchovies, oven baked croutons, crispy bacon, Caesar dressing 12.15 GI,SD,F,M,Mo,E  
Swaledale rare breed beef mince and onion pie, short crust pasty, mustard mash, crushed peas, ale gravy 13.95 M,E,F,S,Nu,P,GI,Se,SD,L,Mo,Mu  
Pan fried chicken breast, wild mushroom, smoked bacon and truffle crème fraîche, tagliatelle pasta, rocket and Grana Padano 14.95 M,GI,E,SD  
Ricotta and spinach ravioli, grilled artichokes, peas, truffle crème fraîche, shaved Grana Padano, dressed rocket, garlic ciabatta 13.50 GI,F,M,SD  
Sesame crusted duck breast, celeriac purée, confit duck leg spring roll, braised bok choy, glazed carrots, five spice jus 17.25 Se,M,E,GI,SD  
Crispy panko crumbed pork steak, steamed white rice, fried greens, katsu curry sauce, prawn crackers, homemade kimchi 15.25 GI,S,SD,F,Mo,M,E  
Lancashire cheese and caramelised white onion pie, spring onion mash, buttered greens, vegetable gravy 13.95 M,E,F,S,Nu,P,GI,Se,SD,L,Mo,Mu  
Black pudding and apple sausages, mustard creamed potatoes, braised red cabbage, calvados jus, crispy onions 13.25 M,GI,Mu,E,SD  
Crispy chilli beef salad, steamed rice, oriental greens, soya and ginger reduction, toasted cashews, prawn crackers 14.95 GI,S,E,GI,SD  
Pan fried salmon fillet, warm potato, radish and watercress salad, glazed beets, caper berries, parsley cream 16.50 F,M,SD,E,Mu  
Slow braised feather blade of beef, dripping mash, bourguignon garnish, red wine jus 16.95 M,SD,GI

## Dog and Doublet Classics

- Beer battered haddock with crushed peas, hand cut chips, lemon and tartar sauce 12.95 F,M,E,Mu  
Hunters chicken burger, hickory smoked bbq sauce, crispy bacon, Applewood smoked cheese, brioche bun, hand cut chips, crispy pancetta, pickled gherkin, chunky coleslaw 13.95 GI,M,E,SD,S  
Crumbled topped fish pie: market fish of the day, boiled egg, Cheddar mash, parsley crumb, tender stem broccoli 12.95 F,M,E,GI  
Grilled 10oz gammon steak, fried egg, grilled pineapple and hand cut chips 12.95 E  
Staffordshire beef burger, toasted brioche bun, hand cut chips, crispy bacon, smoked Applewood cheese, pickled gherkin, chunky coleslaw, tomato chutney 13.95 E,M,SD,GI,Nu  
Staffordshire 28 day mature, dry aged steaks served with button mushrooms, tomato, beer battered onion rings and hand cut chips  
8oz sirloin 19.95 / 10oz rump 17.95 / 8oz ribeye 18.95 GI  
Add peppercorn, blue cheese or Diane 1.95

## Sides

- |                                    |                                |                         |                      |
|------------------------------------|--------------------------------|-------------------------|----------------------|
| Green beans and shallots 3.25      | Broccoli and hollandaise 3.25  | Corn on the cob 3.25    | Garlic ciabatta 3.25 |
| Dressed rocket & Grana Padano 3.25 | Creamed potatoes 3.25          | Sweet potato fries 3.25 | Hand cut chips 3.25  |
|                                    | Beer battered onion rings 3.25 |                         |                      |

**A VEGETARIAN/VEGAN MENU IS AVAILABLE ON REQUEST**

ALLERGEN Information Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu-Mustard

If you have a food allergy - please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.  
Please note dish descriptions are not a full list of ingredients