

FOOD MENU

SERVED FROM 12PM-10PM

TO SHARE

NOCELLARA OLIVES (V) 196 kcal £ 7.00

SUNDRIED TOMATO HUMMUS & GRISSINI (V) 561 kcal £ 6.00

HALLOUMI FRIES (V) 312 kcal £ 12.00
Sundried tomato pesto

FISH & CHIPS 491 kcal £ 15.00
Tempura fried cod goujons, hand-cut chips, remoulade sauce

PULLED PORK QUESADILLA 412 kcal £ 15.00
Pulled pork, caramelised onion, barbeque sauce, cheddar, sweetcorn, guacamole

PIZZAS

PIZZA MARGHERITA (V) 910 kcal £ 16.00
Tomato sauce, mozzarella, fior di latte, oregano

PIZZA NAPOLI (V) 938 kcal £ 18.00
Tomato sauce, mozzarella, fior di latte, grilled aubergines, heirloom tomatoes, oregano, fresh basil

PIZZA PISTACHIO & MORTADELLA 1072 kcal £ 20.00
Pistachio paste, fior di latte, mortadella, crushed pistachios, fresh mozzarella, rocket, fresh basil

PIZZA YORKSHIRE CHARCUTERIE 987 kcal £ 20.00
Mozzarella, fior di latte, Dale End cheddar, chorizo, caramelised onion, gin cured coppa, beef salami, rocket

SIDES

HAND CUT CHIPS (V) 312 kcal £ 6.00

PARMESAN & TRUFFLE FRENCH FRIES (V) 470 kcal £ 7.00

MIXED SALAD WITH HOUSE DRESSING (V) 67 kcal £ 5.00

SANDWICHES

All served with French fries.

AVOCADO OPEN SANDWICH (V) 612 kcal £ 18.00
Toasted multigrain, beetroot hummus, crushed avocado, fresh basil, roasted pepper tapenade, mixed leaves and watercress salad

BEEF BRISKET FILLED CIABATTA 918 kcal £ 18.00
Ciabatta, in-house smoked beef brisket, fresh mozzarella, grilled courgette tomato and sriracha spread, mixed leaves and watercress salad

THE GRAND CLUB 1130 kcal £ 18.00
Brioche, roasted chicken breast, crispy bacon, boiled egg, tomato, lettuce, mixed leaves and watercress salad

STAAL'S OAK SMOKED SALMON OPEN SANDWICH 513 kcal £ 20.00
Pumpernickel bread, guacamole spread, pickled shallots, caper berries, mixed leaves and watercress salad

CROQUE MADAME 1067 kcal £ 20.00
Sourdough bread, smoked gammon, gruyere, Dijon mustard bechamel, fried egg, mixed leaves and watercress salad

WATERFORD FARM RARE STEAK SANDWICH 976 kcal £ 20.00
Toasted sourdough, roasted sirloin, onion marmalade, horseradish mayo, mixed leaves and watercress salad

Suggested wine pairing

Morandé Gran Reserva £13.50 / £17.00 / £50.00
Cabernet Sauvignon, 2020 | Maipo Valley, Chile
A great example of a Chile Cabernet, full bodied with classic black fruits.

THE GRAND BURGER 1271 kcal £ 25.00
Brioche bun, bloody-mary ketchup, crispy bacon, cornichons, smoked Applewood, cos lettuce

SALADS

BURRATA, ANNABEL'S STRAWBERRIES & HEIRLOOM TOMATO SALAD (V) 317 kcal

£ 17.00

Fresh burrata, strawberries, heirloom tomatoes, rocket, white balsamic, honey dressing

Suggested wine pairing

Domaine Coste £9.50 / £12.50 / £37.00
Rosé, 2022 | Languedoc-Roussillon, France
A balanced classic Provence style Rosé dry with a refreshing finish.

SWEET CHICKPEA BOWL (V) 490 kcal

£ 15.00

Roasted sweet potato, chickpeas, quinoa, kale, soya beans, salted almonds, orange & soy vinaigrette

CLASSIC CAESAR SALAD 410 kcal

£ 17.00

Iceberg lettuce, crispy bacon, parmesan shavings, croutons, anchovies

PLATTERS

STAAL'S FISH PLATTER 312 kcal

£ 25.00

Smoked salmon, beetroot cured salmon, smoked trout, mackerel buckwheat blinis, fresh lemon, remoulade sauce, beetroot & cucumber slaw

Suggested wine pairing

Badet Clément £11.00 / £14.50 / £42.00
Viognier, 2022 | Pays d'Oc, France
Classic French Viognier. Full bodied with honey, tropical fruits, and refreshing acidity.

YORKSHIRE CHEESE PLATTER (V) 710 kcal

£ 25.00

Crottin de Chavignol, Yorkshire brie, Harrogate blue, Lincolnshire poacher, fruit chutney, quince jelly, grapes, tomatoes, Thomas Fudge crackers

YORKSHIRE DALES CHARCUTERIE PLATTER 572 kcal

£ 25.00

Bresaola, chorizo, gin cured coppa, salami Napoli, sourdough, sundried tomatoes, walnuts, cornichons, parsley, lemon aioli

DESSERTS

ICE CREAM (V) 460 kcal

£ 8.00

Your choice of three scoops of vanilla, chocolate, salted caramel or strawberry, served with fresh berries and pecan nut streusel.

STICKY TOFFEE PUDDING (V) 512 kcal

£ 10.00

Ginger and pineapple compote, yoghurt ice cream, orange jel, almond breton

'BLACK FOREST GATEAU' (V) 316 kcal

£ 12.00

Chocolate sponge, cherry compote, chocolate shavings, basil sorbet, cherry-kirsch cremeau

A discretionary service charge of 12.5% will be added to the total bill. Vintages are subject to change.

Please inform a team member of any allergies or intolerances before placing your order.

Although we take the utmost care in preparing our food and handling allergens, we cannot guarantee the complete absence of allergen traces in our preparation areas or ingredients. Our food and drinks are prepared in environments where cross-contamination with allergens may occur, and our menu descriptions do not list all ingredients. If you have any questions or need assistance with our allergen information, please ask a team member.