



## LUNCH MENU

	Starter	Main
Yorkshire Organic White Onion & Cider Soup, topped with Crisp Croutons <i>v</i>	£4.50	-
Sweet soy belly pork, Crisp fried and tossed in ginger and lime soy dipping sauce	£6.95	£12.95
Grilled goats cheese, sherry poached pear & roasted polenta salad with Pumpkin seeds <i>v</i>	£6.95	£12.95
Home made winter fruit Black Pudding, crisp Parma ham over Apple & vanilla compote	£6.95	£12.95
'Crown Inn' Smoked Salmon, served with lemon infused frozen Vodka & chopped dill (Four hours in Steve's special brine... Two days curing... 18 Hours smoking in our own smokehouse)	£7.95	£13.95
'Newby Hall Estate Beef' Burger 100%. Home made bread bap, chips, Tomato & cucumber relish (The estate almost borders our car park, 40 acres of gardens, good shootin' fishin' and a fine des res')		£ 9.95
Gorgeous Yorkshire East coast Pollack and chips. Crisp beer batter, homemade tartare and organic tomato sauce ** (Supporting sustainable British fishing not using Cod or Haddock)		£ 9.95
Fresh Yorkshire East coast fish pie. Sole, Pollack and Scarborough Woof. Topped with Wensleydale		£ 9.95
Local Yorkshire Steak and Theakston's en croute, with chive mashed potato & puff pastry		£10.95
Gloucester Old Spot Hot Pot, sauté potatoes, Organic red cabbage and crisp crackling		£12.95

### FRESH PUB LUNCH SANDWICHES

Served on either Farmhouse Granary or Fresh white floured Cob from Ripon and  
Freshly cut chips using Morris Scaife's potatoes from Ouseburn  
All at £6.95

Yorkshire Givendale five week Hung Roasted Beef and homemade horseradish  
'Crown Inn' Home Smoked Salmon, Prawns, lemon mayonnaise & baby capers  
Home Honey baked Yorkshire ham, grilled with Gruyere, Fresh Rocket & Tomatoes  
Roasted Pork, our own sage stuffing & crackling. Home made Apple & vanilla sauce  
Local Wensleydale, Grilled with sherry Pears Red onions and plum chutney *v*