

There is a discretionary 10% service charge for larger parties of 8 or more.
 All Dishes served as stated. All meat weights denoted are un-cooked. Due to the presence of nuts in our restaurant, there is a small possibility that nut, mustard & sesame traces may be found in any of our items.

Please ask to view the Allergen code list.



Wine Desserts & Coffee



NIBBLES / SHARERS

Freshly Baked Mini Loaf (2,7) **£1.95**
 White or Multigrain

Crispy Whitebait (2,4,5) **£4.95**

Pantry's Sausage Bites (Ask for Allergens) **£4.95**

Bowl of Mixed Olives (14) **£4.95**

Creamy Garlic Baby Mushrooms (7) **£4.95**

Battered Halloumi Nuggets (2,7) **£4.95**

Garlic Bread Baguette (2,7) **£6.95**

Baked to order for the table to nibble
 Topped with either Cheddar or spicy Mexicana cheese

Cheese Slate (2,4,7,10,12,13)

A selection of local cheese served with biscuits,
 celery, apple & chutney **£9.95**

Surprise!! Sharing Board (Please ask for Allergens)

Our Chefs will surprise your taste buds with a selection of our delicious starters, this will include meat & seafood tasters. Surprise dip & chutney **£34.95**

Farm Shop Sharing Board (1,2,4,7,10,14)

Jones's pork pie, honey roasted ham, sausage, chorizo, rare roasted topside, Bury black pudding, Duck scotch egg, Chef's own chicken liver pate, mini bread loaves, surprise dip & chutney **£29.95**

STARTERS

Seasonal Soup of The Day (Please ask for Allergens)
 Baked bread & Jersey butter **£6.50**

Crispy Breaded Chicken Strips (2,4,7,12,13)
 Free range herb fed chicken, teriyaki & sesame sauce **£7.95**

Grilled Duck Breast (1,7,14)
 Wild mushroom risotto, red wine reduction **£11.95**

Duck Egg & Black Pudding Scotch Egg (2,4,7,14)
 Mixed leaves & sweet mustard dressing **£7.95**

Wild Mushroom Risotto (1,7)
 Parmesan shavings **£7.95**
 Add chicken **£8.95**

Pan Fried Partridge Breast (2,7,9,14)
 Smoked streaky bacon mash, red wine reduction **£9.95**

Mediterranean Goats Cheese Salad (7,9,14)
 Mixed peppers, olives & onion. Balsamic drizzle **£7.95**

Twice Baked Cheese Souffle (2,4,7,9)
 Mixed leaves & blue cheese dressing **£7.95**

Salt 'n' Pepper Crispy Squid (2,4,8,13)
 Mixed leaves & Thousand Island dressing **£8.95**

Tempura Tiger Prawns (2,3)
 Fresh lime & sweet chilli dip **£10.95**

Orkney Queenie Scallops (7,8)
 On the shell, grilled with garlic butter & cheddar **£12.95**

MAINS

Slow Cooked Lamb Shank (7)
 Bubble & Squeak, lamb jus **£29.95**

Pan Fried English Lamb's Liver (7)
 Creamed mash, real onion gravy & prosciutto **£15.95**

Grilled Duck Breast (2,13) (cooked pink)
 Black bean noodles with mixed peppers & onion **£22.95**

Free Range Herb Fed Chicken Breast (2,7,14)
 Stuffed with mozzarella & chorizo,
 Petit pois & shiitake mushroom tagliatelle **£19.95**

Handmade Pie of The Day (Ask for Allergens)
 Please ask for Today's pie, served with seasonal vegetables,
 proper chips & real beef gravy **£15.95**

Trio of Sausages (Ask for Allergens)
 Creamed mash & rich onion gravy **£15.95**

Vegetarian / Vegan Dish of The Day (Ask for Allergens)
 Please ask for Today's dish **£15.95**

Sea Bass Fillets (5,7)
 Grilled in garlic herb butter
 Sautéed baby potatoes, asparagus & capers **£19.95**

Fisherman's Wife's Fish Pie (3,5,7)
 Chef choice of fresh seafood & shellfish, slow cooked in a creamy herb sauce, topped with buttered mash & grilled cheddar **£17.95**

CHILDREN

Prime British Steak Burger (1,2,7,9,13,14)
 Contains onion. Topped with cheddar. beef drip chips **£7.95**

Whitby Scampi In A Basket (2,3)
 Served with proper beef drip chips **£7.95**

Grilled Chicken Breast (2,4,7)
 Petit pois creamed pasta **£7.95**

The Pantry's Traditional Sausages (Ask for Allergens)
 Creamed mash & beef gravy **£7.95**

GRILL ON THE HILL

6oz Steak Burger (1,2,7,9,13,14)
 Topped with cheddar, onion rings, beef drip chips & relish
£15.95 or Double Stack Burger & bacon **£19.95**

Vegan Burger of The Day (Ask for Allergens)
 Mixed leaves, tomato, relish & fries **£14.95**

10oz Yorkshire Reared Ribeye Steak (7) **£27.95**
 Grilled mushrooms, tomatoes & proper beef drip chips

16oz T Bone Steak (7) **£29.95**
 Grilled mushrooms, tomatoes & proper beef drip chips

16oz Rack of Lamb (7) (cooked pink) **£32.95**
 Grilled mushrooms, tomatoes & proper beef drip chips

8oz Yorkshire Reared Fillet Steak (7) **£32.95**
 Grilled mushrooms, tomatoes & proper beef drip chips

16oz Old School Chateaubriand (7) **£74.95**
 The best end of Fillet steak, for two to share

SAUCES £2.95

Red Wine (14)
 Peppercorn (7)
 Blue Cheese (7)
 Sweet Mustard (7,9,14)

SIDES £4.50

Seasonal Mixed Vegetables (7)
 Corn On The Cob (7)
 Creamed Mash (7)
 Steamed Asparagus (7)
 Halloumi Fries (2,4,7)
 Onion Rings (2)
 Proper Beef Dripping Chips or Fries (no allergens)
Add Parmesan & truffle oil to any side £1.50

DESSERTS

Luxury Ice Cream £2.75 per scoop (minimum 2 scoops)

Served in a meringue nest & a brandy snap curl.

Vanilla, strawberry, chocolate or mint choc chip (2,4,7,13)

Children's Ice Cream £2 per scoop

Vanilla, strawberry, chocolate or mint choc chip (2,4,7,13)

Dessert of The Moment £7.95

Custard, fresh cream or 1 scoop of ice cream (ask for Allergens)

Raspberry & Almond Franzipan Tart £7.95

Custard, fresh cream or 1 scoop of ice cream (2,4,7,10)

Terry's Chocolate Orange Cheesecake £7.95

fresh cream or 1 scoop of ice cream (2,7,13)

Cheese Platter £9.95

A selection of local cheese from the pantry, served with biscuits, celery, apple & chutney (2,4,7,10,12,13)

A selection of delicious truffles

£3.95 for 4, £6.95 for 8

COFFEE & TEA

Decaffeinated coffee also available, please ask

Espresso £2.85

Extra Shot £1.85

Americano (served with warm milk) £3.85

Flat White £3.85

Latte £3.85

Iced Latte please ask for flavours £4.95

Cappuccino £3.85

Mocha £4.55

Syrup Shot please ask for flavours 70p

Hot chocolate £4.50

Liqueur Coffee Any Liqueur + £3.85

Yorkshire Tea or Decaffeinated Tea £3.00

Specialty Flavored Teas £3.50



WINE

Fizz

636/631. **Le Dolci Colline Prosecco, Venetie, Italy**

Fruity - Fizzy - Fabulous

Bottle Brut or Rosé £24.95

11 **Mini 20cl Bottle Brut** £8.95

43. **Champagne Veuve Clicquot Brut**

Strength - Aromatic - Silkiness

Bottle: £69.00

More Champagne Available, Please Ask

Rose (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

36. **Pinot Grigio Rose, Mirabello, Venetie, Italy** (£5.50 175ml, £7.50 250ml) £21.95

Fruity - Medium Dry - Appealing

30. **Blush White Zinfandel, Burlesque, California, USA** (£5.50 175ml, £7.50 250ml) £21.95

Wild Strawberry - Light - Medium Sweet

386. **Chateau Routas Cotes de Provence Rosé, Provence, France** £24.95

Classy - Pale - Dry

Red (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

868. **Tierra Alta Merlot, Valle Central, Chile** (£5.50 175ml, £7.50 250ml) £21.95

Soft - Smooth - Plummy

399. **Molinillo Malbec, Mendoza, Argentina** (£6.25 175ml, £8.60 250ml) £24.95

Fruity - Softish - Approachable

920. **Broken Record Shiraz, Victoria, NSW, Australia** (£6.25 175ml, £8.60 250ml) £24.95

Jammy - Gluggalble - Satisfying

729. **Rioja, Artesa Crianza, Rioja, Spain** £24.95

Oaky - Fruity - Class

891. **False Bay Syrah, Coastal Region, South Africa** £24.95

Lightly Spicy - Bramble Fruits - Refreshing

788. **Sileni Pinot Noir, Hawkes Bay, New Zealand** £29.95

Approachable - Plump - Soft

397. **Torri d'Oro Primitivo di Manduria, Puglia, Italy** £29.95

Easy - Grippy - Flavoursome

372. **Araldica Flori, Barolo, Piemonte, Italy** £34.95

Cherry - Chunky - Structured

22. **Amarone Montresor Satinato, Veneto, Italy** £64.95

Big - Bold - Long

Port

1152. **Krohn Lagrima White Port, Douro, Portugal** (£6.95 125ml) £29.95

1153. **Krohn Late Bottled Vintage, Douro, Portugal** (£6.95 125ml) £29.95

WINE

Dessert Wine

135. **Tenuta Il Cascinone Palazzina Vendemmia Tardiva, Moscato 37.5cl** (£6.25 125ml) £17.95

895. **Morris Rutherglen Classic Liqueur Muscat 50cl** £29.95

White (wines by the glass will always be served in 250ml measure unless a 175ml is requested)

862. **Tierra Alta Sauvignon Blanc, Valle Central, Chile** (£5.50 175ml, £7.50 250ml) £21.95

Crisp - Fresh - Fruity

371. **Mirabello Pinot Grigio, Venetie, Italy** (£5.50 175ml, £7.50 250ml) £21.95

Fresh - Fruity - Mouthwatering

932. **Soldiers Block Chardonnay, Victoria, Australia** (£6.25 175ml, £8.60 250ml) £24.95

Tropical - Moreish - Fruity

607. **False Bay Slow Chenin Blanc, Coastal Region, South Africa** £24.95

Creamy Lemon - Citrus - Dried Herbs

749. **White Rioja, Artesa Viura, Rioja, Spain** £24.95

Orchard fruits - Ripe - Zesty

4. **Picpoul de Pinet, Cave de l'Ormarine, France** £24.95

Ripe fruit - Fresh

381. **Cloud Factory Sauvignon Blanc, Marlborough, New Zealand** £24.95

Gooseberry - Zingy - Racey

694. **Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite', Loire, France** £29.95

Smoky - Grassy - Lemon flesh

384. **Chablis 1er CRU, Domaine de la Motte, Burgundy, France** £39.95

Reliable - Linear - Mineral