

# Menu

## STARTERS

**Celeriac & Apple Soup with Crispy Sage** V, VE, GF £8.50  
Sourdough & Butter

**Duck & Orange Parfait** GF AVAILABLE £9  
Red Onion Chutney, Toasted Brioche, Dressed Salad

**Thai Fishcakes** £11  
Lime, Coriander & Ginger Dipping Sauce, Dressed Salad

**Deep Fried Calamari** £7.95  
Lemon Mayo & Dressed Salad

**Game Terrine** GF AVAILABLE £11  
Pistachio, Apricot Jelly, Pickled Wild Berries

**Beetroot & Goat Cheese Tart** V, (VE), GF AVAILABLE £10  
Fennel Seed Cracker, Salt Baked Beetroot,  
Goats Cheese Mousse OR Vegan Cheese

**"Yorkshire" Rarebit** V £8.50  
Black Sheep Ale, Mature Cheddar Cheese, Pickled Red Onion  
Add Slow Cured Bacon £1.50

## MAINS

**Oven Baked Cod** GF £18  
Chorizo, White Beans Cassoulet, Prawns, Smoky Paprika Butter

**Butternut Squash & Sage Ravioli** V, VE AVAILABLE £18  
Pumpkin Sauce, Parmesan Shavings & Truffle Oil, Pumpkin Seeds

**Yorkshire Rump of Lamb** GF AVAILABLE £23  
Lamb Shoulder Croquette, Roasted Parsnips & Carrots,  
Celeriac Puree, Red Wine Gravy

**Supreme of Chicken** GF AVAILABLE £17  
Sautéed Mushrooms, Truffle Pommes Dauphine Croquette,  
Peppercorn Sauce

**Fish & Chips** £17  
Homemade Tartare Sauce, Triple Cooked Chips, Mushy Peas

**Braised Beef Cheeks** GF AVAILABLE £25  
Creamy Mash, Yorkshire Pudding, Tender Stem Broccoli,  
Oyster Mushroom, Rich Beef Gravy

**Leek & Pea Risotto** V, VE AVAILABLE, GF £15  
Parmesan Shavings, Truffle Oil

**Pan Fried Salmon Fillet** GF £22  
Mussel Sauce, Seasonal Vegetables

**The Dome Burger** £18  
6oz Steak Patty in a Brioche Bun, Tomato, Lettuce, Mayo,  
Fries, Homemade Slaw

Add Slow Cured Bacon £1.50 Add Mature Cheddar £1.50

## SERVED UNTIL 4PM

### SANDWICHES

Served with Triple Cooked Chips & Dressed Salad, GF AVAILABLE

**Open Ham Sandwich** £11

Wholegrain Mustard Mayo

**Open Prawn Sandwich** £12

Marie Rose Sauce

**Fish Finger Sandwich** £11

Tartare Sauce, Baby Gem, Pickled Red Onion

**Open Vegan Sandwich** V, VE £11

Hummus, Vegan Cheese, Sun Dried Tomatoes

**Classic BLT** £12

Slow Cured Bacon, Lettuce, Tomato, Mayo

### SHARING BOARDS

**Charcuterie & Cheese with Sourdough - Butter** £22

Turkey, Ham, Blue Cheese, Cheddar Cheese

Olives, Red Onion Chutney, Cranberry Sauce, Cornichons

**Vegetarian Platter with Sourdough – Butter** £22

Humus, Sundried Tomatoes, Artichoke, Olives,

Mixed Nuts, Tofu

### SALADS

**Chicken Caesar Salad** £15

Smoked Chicken, Anchovies, Croutons, Bacon, Baby Gem

**Duck Salad** £16

Smoked Duck Breast, Pickled & Caramelized

Walnuts, Hoisin Sauce, Mixed Leaf

**Roasted Artichoke Salad** V, VE £15

Mixed Salad, Sundried Tomatoes, Olives

### SWEETS

**Cream Tea** £8.50

Fruit or Plain Scone, Strawberry Jam, Clotted Cream

Served with a Pot of Yorkshire Tea

**Plain or Fruit Scone with Butter** £5

Served with a Pot of Yorkshire Tea

**Cake of the Day** £5.75

Please ask our team for today's options

### SIDES £4.50

**Warm Sourdough Loaf** V

Flavoured Butter

**Tenderstem Broccoli** V, VE, GF

Garlic & Lemon

**Dirty Fries** V, GF

Truffle & Parmesan

**Mashed Potatoes** V, GF

Creamy Mash

**Triple Cooked Chips** V, VE, GF

Hand Cut Fat Chips

**Roasted Potatoes** V, VE, GF

Garlic & Rosemary

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GF Gluten free VE Suitable for Vegans V Suitable for Vegetarians

We are able to prepare some of our dishes gluten free, please speak with a member of our team

## DESSERTS

### White Chocolate Cheesecake V £8

Raspberry Coulis, Tuille, Berry Jelly

### Warm Chocolate Brownie GF, V £8

Served with Vanilla Ice Cream

### Passion fruit crème Brule V, GF £8

Passion Fruit Jelly and Mango Sorbet

### Guinness Sticky Toffee Pudding V £8

Salted Caramel Sauce, Vanilla Ice Cream

### Ice Cream (Choice of 3 Scoops) £7

Sea Salted Caramel, Mint Choc Chip, Jamaican Rum & Raisin, Double Chocolate Chip, Madagscan Bourbon Vanilla (VE), Banoffee, Rhubarb

### Vegan Ice Creams & Sorbets £7

Please ask our team about today's options

### Cheese Platter £16

Selection of Award-Winning British Cheese, (3 Cheeses Included, £2 Supplement per Additional Cheese) Yorkshire Red Onion Chutney, Honey Roasted Figs, Crackers, Celery

## FORTIFIED & DESSERT WINES

	75 ml	Bottle		75 ml	Bottle
Moscato d'Asti "Palazzina", Il Cascinone PIEMONTE, ITALY	£7	£28	Late Harvest Mourvedre, Cline Cellars CALIFORNIA, USA	£12.75	£50
Monbazillac, Domaine l'Ancienne Cure COLOMBIER, FRANCE	£9	£35	Churchill's 10 Years Old Tawny Port DOURO, PORTUGAL	£8.50	£60

## Coffee

Americano	£3.30
Latte	£3.60
Cappuccino	£3.60
Flat White	£3.40
Espresso	£3.10
Double Espresso	£3.40
Mocha	£3.80
Macchiato	£3.30
Affogato	£4.30
Extra Coffee Shot	£1.00
Babycino	£2.90
Cafetiere 2 cup	£4.50
Cafetiere 4 cup	£7.40
Cafetiere 8 cup	£12.50

## Liqueur Coffee

Amaretto, Baileys, Tia Maria	£7.20
Cointreau, Grand Marnier	£7.20

## Hot Chocolate

Hot Chocolate	£3.60
Child Hot Chocolate	£3
Add Marshmallows, Cream, Chocolate Sauce	£0.30 each
Hot Chocolate Decadent	£4
Child Hot Chocolate Decadent	£3.40

## Syrups

Caramel, Salted Caramel, French Vanilla, Hazelnut Pumpkin Spice	£0.40 each
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## Tea £3.20

### English Breakfast

Delicate flowery and spicy undertones

### Earl Grey

Elegant, well balance oil of bergamot, Citrus notes.

### Earl Grey Orange

Hints of golden syrup, subtle flowery notes

### Peppermint CF

Minty flavour with lingering sweetness.

### Woodland Tea

Black tea, slightly tart notes of rose hips and hibiscus, with a herbaceous nettle taste

### Tribe 517

Light, citrusy taste with soft chocolate tones, heady vanilla and fragrant coconut notes

### Berry White

White tea with a fruity taste and fragrant aroma.

### Very Berry CF

Fruity tea which has berry sweetness and a tang of tartness at the end.

### Jasmine Bloom

Delicately sweet and soft Jasmine notes.

### Jasmine Chun Hao

Smooth refreshing notes of Jasmine flowers

### Chamomile CF

Floral chamomile sweetness with a creamy finish and a soft aroma

### Yorkshire Tea £3

Black Tea

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