

TWO COURSES £26 THREE COURSES £35

THIRST QUENSHERS

- The rhubarb triangle 9**
Gin, lemon, prosecco, rhubarb
- Radcliffe sour 9**
Gin, cointreau, heather honey, red wine
- Aperol Spritz 8.5**
Aperol, prosecco, soda water
- Salted caramel espresso martini 9**
Vodka, espresso, salted caramel syrup, kahlua

G & T SELECTION

- Iris special G&T 7**
Gordons, fevertree tonic, lime, cucumber
- Pink G&T 8**
Gordons pink, strawberries, mint
- Blood orange G&T 8.5**
Malfy blood orange gin, fever tree tonic, orange wedges
- Rhubarb G&G 8.5**
Slingsby rhubarb gin, Ginger ale, raspberries
- Berry G&T 8.5**
Bedrock gooseberry gin, elderflower tonic, blackberries

BEERS & CIDERS

- Iris house lager 2.9/5.1**
Draught Freedom brewery (pint/half)
- Peroni nastro azzuro 4.5**
330ml, 5.1%
- Meantime London pale ale 4.8**
330ml, 5.6%
- Timmermans peach 4.9**
330ml, 4%
- Becks blue 3**
330ml, 0%
- Thatchers katy 5.5**
500ml, 7.4%
- Thatchers rose 5.5**
500ml, 4%

SOFT DRINKS

- Choice of a selection of fresh juice 2.4**
Frobishers Orange, apple, pineapple or cranberry
- Coca cola 2.4**
330ml, Diet or normal
- Fevertree 2.1**
200ml Lemonade, soda, indian tonic, medditerenean tonic, slim-line tonic, elderflower tonic, ginger ale, sicilian lemonade
- Spritzers 2.5**
Morello cherry, raspberry and lemon, elderflower and rose
- Fentimans 2.4**
Rose lemonade
- Non alcoholic G&T 4**
Seedlip 'Gin' elderflower tonic, elderflower cordial, strawberries

NIBBLES

- OLIVES 4**
Gordal olives marinated in olive oil, citrus & chilli
- BREAD 3.5**
Crows rest sourdough and salted butter
- CROQUETTES 5**
Cauliflower cheese croquettes with spiced plum chutney
- PIGS 5**
Honey glazed pigs in blankets

STARTERS 9

- PRAWN & LOBSTER SCOTCH EGG**
Prawn, haddock & lobster scotch egg with marie rose & baby gem
- CRISPY RACLETTE CHEESE**
Honey glazed beetroots, toasted nuts, pumpkin seeds
- WHITE ONION & PARMESAN SOUP**
Crispy onions, house bread, whipped butter
- CHICKEN LIVER PARFAIT**
Grilled sourdough, spiced plum chutney
- BUTTERNUT SQUASH RISOTTO**
Crispy garlic lamb shoulder with sage & parmesan
- SMOKED SALMON**
Grilled focaccia, cream cheese, capers, gehrkin & dill

MAINS

- PORK BELLY**
Thyme mash potato, roasted apple & seasonal greens
- POACHED TURKEY**
Goose fat potatoes, sprouts & bacon, sausage croquette, cranberry puree
- RUMP STEAK**
6 oz rump steak. with onion rings, Chips, pepper sauce
- VENISON COTTAGE PIE**
Garlic mash, honey roasted root vegetables
- SEABREAM**
Bacon crushed potatoes, poached leeks & a warm tartar sauce
- BRAISED BEEF**
Glazed blade of beef, butternut squash puree, truffle & parmesan chips

DESSERTS 9

- GOLDEN SNITCH**
Melting chocolate dome with hazelnut praline & raspberries
- BFG TRIFLE**
Cherry & Kirsh trifle with chocolate & cream
- RICE PUDDING**
Warm spiced rice pudding with mulled wine poached pears
- YORKSHIRE PARKIN**
Sticky toffee sauce, vanilla poached clementines
- CHRISTMAS PUDDING**
Christmas pudding, with white chocolate & brandy custard
- CHEESE SELECTION**
Selection of Yorkshire cheeses With grapes, crackers & chutney

CLASSIC SIDES

- Triple cooked koffmans chips.....4
- Skinny fries.....4
- Creamed potato.....4
- Honey roasted root vegetables.....4
- Sprouts & Bacon.....4
- Seasonal Greens.....4

SUNDAY ROASTS

All roasts served with Yorkshire pudding, Roasties & seasonal vegetables

- TURKEY**
Roasted free range turkey breast
- PORK BELLY**
Slow cooked pork belly with crackling
- LAMB**
Lamb shank shepherds pie
- BEEF**
Slow cooked topside of beef served medium or well done

PIE & MASH

Our pie & mash menu is available on lunchtime & earlybird sittings only. Feel free to orders starters & desserts from the main christmas menu
11.99

- GOOSE & TURKEY**
Goose & turkey with stuffing & cranberry
- BEEF & BLUE CHEESE**
Sticky braised beef with Yorkshire blue cheese
- VENISON**
Slow cooked venison with red wine & shallots, topped with garlic mash
- PORCHETTA**
Pulled roasted pork with sage, fennel & chilli
- SQUASH**
Butternut squash with sage & raclette cheese
- FISH GRAIN**
North sea fish topped with breadcrumbs & gruyere cheese