

BREAKFAST

SERVED UNTILL 11.30AM

FULL YORKSHIRE BREAKFAST £ 8.95
with local sausage, bacon, black pudding, field mushroom, plum tomato, baked beans, fried bread & your choice of fried, scrambled or poached free range eggs

VEGETARIAN BREAKFAST £7.95
with Quorn sausage, sauted potatoes, filed mushroom, plum tomoto, fried bread, baked beans & your choice of fried, scrambled or poached free range eggs

STEAK & FREE RANGE EGGS £10.95
grilled steak with slow roast tomoatoes, sauteed potatoes & fried free range eggs

FREE RANGE OMELETTE £7.95
with natural smoked haddock & mature cheddar

EGGY BREAD & CRISPY BACON £6.95
with maple syrup

SMOKED SALMON & SCRAMBLED EGGS £8.95
on toasted bricohe

BREAKFAST OFFER
CHOICE OF BREAKFAST SANDWICH
WITH ANY TEA OR COFFEE

ONLY £5

SAUSAGE & FRIED EGG SANDWICH
in freshly baked ciabatta

BACON & FRIED EGG SANDWICH
in freshly baked ciabatta

COFFEES & HOT DRINKS

CAPPUCINO.....	£2.50
LATTE.....	£2.50
AMERICANO.....	£2.10
ESPRESSO.....	£1.50
HOT CHOCOLATE.....	£2.50
MOCHA.....	£2.50
DOUBLE ESPRESSO.....	£2.00
YORKSHIRE TEA.....	£1.50
INFUSION TEAS.....	£2.25

HOT CHOCOLATE

DISARRONO AMARETTO.....	£4.50
GRAND MARNIER.....	£4.50
BAILEYS.....	£4.75





CHEESE



CHOOSE ANY 3 CHEESES FOR £7.25

ALL 5 CHEESES FOR £9.25

All served with fruit loaf, biscuits & chutney

YORKSHIRE BLUE

MILK: *Pasteurised cows milk*

RENNET: *Vegetable rennet*

MADE BY: *Judy Bell*

REGION: *Thirsk, North Yorkshire*

FLAVOUR: *Milky and gentle with a silky texture*

TUNWORTH

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Stacey Hedges*

REGION: *Herriard, Hampshire*

FLAVOUR: *English Brie style cheese with a thin rind & fruit tang*

BLUEMIN WHITE

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Judy Bell rambled*

REGION: *Thirsk, North Yorkshire*

FLAVOUR: *Melt in the mouth. blue mould ripened*

WENSLEYDALE

MILK: *Pasteurised cows milk*

RENNET: *Traditional animal rennet*

MADE BY: *Wensleydale creamery*

REGION: *Hawes, North Yorkshire*

FLAVOUR: *Mild & milky with a smooth creamy texture*

TOVEY

MILK: *Unpasteurised goats milk*

RENNET: *Traditional animal rennet*

MADE BY: *Carolyn Fairbairn*

REGION: *Thursby, Cumbria*

FLAVOUR: *A semi-soft, naturally mould ripened goat's cheese. Plenty of flavour*

Ports and Pudding Wines

**Château Haut-Roquefort 2010
Cadillac Bordeaux, France**

100% Semillon and 100% botrytised with some vines over 100 years old - need we say more? Apricot, quince, candied fruit. NB Sauternes on a budget, but better than most!

Btl £15.25 | 70ml £3.75

**Araldica Moscato Passito
'Palazzina', Piemonte, Italy**

A nose of intense lemon meringue pie, marmalade, hard caramel and toffee apple. The palate has lots of ripe apricot and acacia honey characters with a core of homemade lemon curd running through to the long, fresh and lingering citrus finish.

Btl £19.25 | 70 ml £3.95

**Krohn Late Bottled Vintage Port
2007 Portugal**

Deep ruby colour with upfront aromas of black plums, spice and dried herbs, firm and evident tannins and a rich, long finish. The generous plummy characters, freshness and pure berry fruit characterise Krohn LBV.

Btl £ 29.95 | 70ml £4.25

**Krohn Colheita 2000/01 Single
Vintage Tawny, Portugal**

Youthful, medium brick red. Lots of young plummy fruit aromas, as well as dried fruit, figs and nuts on the nose. Really smooth on the palate, silky and elegant in texture with balanced acidity, more dried fruit and spice notes.

Btl £34.95 | 70ml £4.75

**Quinta de Ventozelo, 2003/5 Full
Vintage Port, Douro, Portugal**

Deep purple red when young, maturing to red brown with age. Intense ripe blackberries & sweet cassis fruit. Dense rich fruit & tannins & a long, powerful finish.

Btl £44.95

