

CHEF'S MESSAGE

Phil and his team love what they do and our food is cooked fresh so let us know if you are in a hurry.

We take great pride in sourcing close to home but venturing further afield across the country to utilise produce which is season's best. Some of our dishes can be made with no added gluten, please ask a member of our team who will be able to advise you.



"One cannot think well, love well, sleep well, if one has not dined well!"

VIRGINIA WOOLF

GRAZING & SHARING

STARTERS

- MINI SAUSAGES**
Beer & mustard onions
G, SD, MU
- BATTERED FISH BITES**
Tomato ketchup F, G, CE, SD
- OLIVE OIL & ROCK SALTED FLATBREAD**
Garlic yoghurt & chilli dips
G, D, CE, VEGAN ON REQUEST
- RED PEPPER HOUMOUS**
Flatbread G, SD, SE
- CAJUN SPICED PULLED PORK**
Crispbread MU, G
- AVOCADO & SWEET POTATO BITES**
Garlic mayonnaise G, E, MU, D

£4.50
EACH OR 3
FOR £13

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- BBQ PULLED JACKFRUIT**
Ciabatta croutons G, MU, CE
- GARLIC & HERB ROASTED BABY POTATOES**
VEGAN
- TANDOORI CHICKEN WINGS**
Garlic yoghurt D, MU

- SOUP OF THE DAY**
Rustic bread ASK FOR ALLERGENS £5
- GRILLED YORKSHIRE HALLOUMI & GARLIC MUSHROOM BRUSCHETTA**
Watercress D, G, SD £7
- CHICKEN SHAWARMA**
Flatbread, tahini sauce,
pickled red cabbage G, SE, SD £8

- CHEF'S WARM BLACK PUDDING & PORK PIE**
Piccalilli G, D, MU, SD £7
- OAK SMOKED HADDOCK & SPINACH RÖSTI**
Topped with fried duck egg
F, E £7
- BEETROOT FALAFELS**
Mixed salad, tahini drizzle
G, SE, SD £7

MAINS

CLASSICS

SUNDAY BEST

SALADS

- THE OLD BRIDGE BURGER**
Fried hen's egg, bacon, crispy lettuce, burger sauce,
fried onions, cheese, skinny fries, slaw
G, E, SE, SD, D, MU, S, F, N £14

- SOUVLAKI CHICKEN BURGER**
Grilled chicken fillet, tahini sauce, oregano seasoning,
leaf, tomato, flatbread, slaw, fries G, E, SE, SD, D, MU £14

- HOLME VALLEY VEGAN BURGER**
Chef's vegan patty, BBQ pulled jackfruit, leaf,
sliced beef tomato, sweet potato fries G, SE, MU, CE £14

Make any of our burgers skinny –
no bread or chips, just add a dressed salad MU

- FISH & CHIPS**
Chef's secret recipe battered fish, twice cooked chips,
mushy peas, tartare sauce G, F, S, E, MU, SD £13

- YORKSHIRE ALE BRAISED BEEF & DUMPLINGS**
Seasonal vegetables G, S, E, D, CE £16

- COCONUT, PANEER & SAAG DAHL**
Chef's chapattis G, D, CE, SD, VEGAN ON REQUEST £12

- ROAST TOPSIDE OF BEEF**
Yorkshire pudding, roasted herb & garlic potatoes,
seasonal vegetables, roasted root vegetables,
pan gravy G, D, E, CE £14

- CHEF'S ROAST OF THE DAY**
Yorkshire pudding, roasted potatoes,
seasonal accompaniments, roasted root vegetables,
pan gravy G, D, E, CE £15

- ROAST GAMMON**
Yorkshire pudding, roasted potatoes,
seasonal vegetables, roasted root vegetables,
Cumberland sauce G, E, D, CE, SD £14

- COACHMAN'S ROAST**
Giant Yorkshire pudding filled with your choice of
roast dinner, roasted potatoes, seasonal vegetables,
roasted root vegetables, pan gravy G, E, D, CE £15

- HOMEMADE NUT ROAST**
Yorkshire pudding, roasted potatoes,
seasonal vegetables, roasted root vegetables,
vegetarian gravy G, N, E, CE, D £12

- CAJUN SPICED SALMON**
Avocado salsa, lime wedge, coriander,
sweet potato fries F, MU £15

- WARM QUINOA, WILD MUSHROOM & HALLOUMI SALAD**
Pink grapefruit & pomegranate dressing G, D £14

- PLOUGHMAN'S LUNCH**
Chef's black pudding & pork pie, honey roast ham,
Yorkshire Blue, Mature Cheddar, pickles, pickled shallots,
rustic bread & butter G, MU, D, SD, S, SE £15

ARTISAN SANDWICHES

- ROAST OF THE DAY**
White teacake G £8

- FISH FINGERS**
Teacake, tartare sauce, coleslaw G, D, F, MU, E £8

- BBQ PULLED JACKFRUIT**
Roasted red pepper, houmous, wrap,
tortilla chips G, S, SE, SD, MU, CE, VEGAN £8

SIDES

£4 each

- TWICE COOKED CHIPS** G, SD **SKINNY FRIES** G, SD
SWEET POTATO FRIES G, SD **ONION RINGS** G, SD
SEASONAL VEGETABLES D **GARLIC BREAD** G, D
GARLIC BREAD WITH CHEESE G, D

DESSERTS

- TREACLE TART**
Buttery shortcrust pastry, chantilly cream G, D, E £6

- MILK CHOCOLATE & COFFEE CHEESECAKE**
Honey shortbread base S, D, SD, GLUTEN FREE £6

- APPLE, DATE & WALNUT CRUMBLE**
Custard G, N, S, D, SD £6

- CHOCOLATE & PEANUT BUTTER BROWNIE**
Clotted cream ice cream,
warm chocolate G, N, S, E, D £6

- BLACK FOREST CHOCOLATE SPONGE PUDDING**
Custard E, D, SD, GLUTEN FREE £6

Liqueur
coffee
available

- BELGIAN WAFFLE SUNDAE**
Belgian waffle, ice cream trio,
butterscotch sauce G, S, E, D £6

- ICE CREAM TRIO**
Sugar sprinkles, chocolate flake,
sugar curl – ask server for selection
G, S, E, D £6

- TASTE OF YORKSHIRE CHEESE**
Three Yorkshire cheeses, chutney, pickles,
grapes, celery, crackers D, G, SD £9

Why not complement with...

- ERRÁZURIZ LATE HARVEST SAUVIGNON BLANC**
Casablanca Valley, Chile £3.50 50ML

We include a 10% discretionary service charge for all parties of 8 people or over. 100% of all service charges go directly to our teams.

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team.

We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / **CE:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin / **N:** Nuts / **MO:** Molluscs / **MU:** Mustard / **S:** Soya / **SD:** Sulphur dioxide / **SE:** Sesame seeds

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