

DAYTIME MENU



> LIGHT BITES & SNACKS...

Yorkshire Full Breakfast your choice of eggs (fried, scrambled or poached), local sausage, bacon, black pudding, forest mushroom, roast tomato, homemade herb rosti, baked beans & a slice of toast... **12**

Gardener's Breakfast your choice of eggs (vegan tofu, fried, scrambled or poached), avocado, spinach, plant sausage, forest mushroom, roast tomato, homemade plant oil herb rosti, baked beans & a slice of toast (v, ve)... **12**

Breakfast Ciabatta Swains of York sausage and bacon served in a toasted ciabatta, Yorkshire crisps, side salad... **8**
add a fried egg **1.50**

Smashed Avocado on Farmhouse Toast local poached egg, feta crumb, chili flakes, spring onion... **9**

Posh Fish Finger Sandwich proper fish goujons, crushed peas, tartare sauce, chips... **10**

French Dip Sandwich hot sandwich of thinly sliced brisket on a brioche bun, Swiss cheese, onions, and a dipping pot of beef broth... **10**

Miners Benedict English muffin, poached eggs, bacon and black pudding, buttery hollandaise sauce... **11**

Pan Fried Gnocchi cream, garlic, parmesan, chive sauce, rocket, balsamic dressing ... **10**

Bread Plate warm ciabatta, butter, oils, enough for two... **5**

Gluten Free & Dairy Free... If it is on bread it can be made GF, most dairy can also be substituted, just ask!

> TO BEGIN...

Soup of the Day with toasted ciabatta and salted butter (v) (gf, vegan available)... **7**

York Mini Yorkshire Puddings - Three Ways (great as a snack too!) Swains Butcher brisket beef with horseradish, battered sausage, mushy peas... **8**

Goat's Cheese Croquettes pickled beetroot, dressed leaves, balsamic (v)... **8**

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **10**

Prawn Cocktail king prawns, crayfish tail, queeny scallops, gem lettuce, Marie Rose dressing (gf)... **12**

Forest Sharer (for two to share) truffled creamy mushrooms and garden herbs, toasted ciabatta, oils and salted butter (v) ... **14**

Whole Baked Camembert (for two to share) with garlic, rosemary, red onion marmalade, ciabatta, oils (v) (gf available)... **15**

Yorkshire Ploughman's (for two to share) a York market sourced lunch to share, pork pie, cheese, pickle, pickled onions, ham, ciabatta ... **15**

> MAIN COURSE...

Swains Family Butchers' Rump Steak homemade chips, battered onion rings, grilled flat mushrooms, roast tomato (gf, df)... **22**
add a sauce; blue cheese, brandy peppercorn, red wine (df), béarnaise (all gf)... **2**

Spicy Cauliflower Buffalo Wings marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, pea shoot salad (ve)... **16**

Line Caught North Sea Haddock battered fish & chips, with crushed minted peas, chunky homemade tartar sauce, lemon wedge (gf)... **16**

Pan Fried Salmon citrus crushed new potatoes, pea puree, pickled samphire & caper and lemon cream sauce (gf) ... **16**

Roasted Red Pepper "Yorkshire Pasta Company" Fusilli buttered spinach, char grilled courgette, basil pesto (ve) ... **13**

Trio of Artisan Sausages from Swains Butchers, choice of creamy mash or our 'Heaven on Earth' mash, orchard apple chutney, rosemary infused red wine jus... **16**

Forest Beef Burger toasted brioche bun, truffled bacon jam, lettuce, apple compote, proper chips, smoked streaky bacon, chunky tomato Emmental cheese, Forest salad, white truffle slaw... **16**

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> SIDES...

Homemade Yorkshire Pudding with a jug of proper gravy (v)... 3

Proper Posh Chips our delicious chips, topped with crispy Parma ham, grated egg, truffle oil, Parmesan (gf)... 6

Chef's Hand Cut Chips (ve, gf)... 4

Skinny Fries (ve, gf)... 4
or go posh (gf)... 6

Baked Cauliflower Cheese (v, gf)... 4

Roasted Winter Roots (gf)... 4

Battered Onion Rings (v, gf)... 3

Forest Salad Bowl baby gem, radish, carrots, toasted pumpkin seeds, maple dressing (ve, gf)... 3

> GREAT BRITISH PUDDINGS...

Roasted Apple and Fruits of the Forest Crumble with vanilla ice cream or custard (gf)... 7

Affogato (gf, ve available)... 7

Sticky Toffee Pudding Muscovado & Kirsch cherry toffee sauce, Madagascan vanilla ice-cream... 6

Caramel Panna Cotta honeycomb shard and stem ginger (gf)... 7

Chocolate Orange Fondant piping hot with vanilla ice cream and boozy cherries (please allow extra time to bake & rest – the pudding we mean!)... 8

Cheese a slice of Wensleydale Cranberry, fruitcake, glazed fig, apple & plum chutney... 9

> HOT CHOCOLATE MENU...

Proper Hot Chocolate... 4

White Hot Chocolate... 4

Boozy Hot Chocolate real chocolate with a 25ml shot of your favourite liquor... 7.5

Extras... 0.5 each

Marshmallows

Whipped Cream

Popping Candy

Caramel Syrup

Hazelnut Syrup

Vanilla Syrup

Gingerbread Syrup

Pumpkin Spice

If you have an allergy, or any questions about the menu, please ask a member of staff.