**NIBBLES**
- Marinated olives (ve) £3 with Yorkshire fettle (v) £4.50
- Artisan bread, mixed olives, salted butter with Yorkshire rapeseed oil and balsamic (v/ve) £5.50
- Chipolatas with a wholegrain mustard mayonnaise £4.50
- Homemade sausage roll, ask for today’s flavour £4
- Sun-dried tomato houmous with crostini and crudité (ve) £4.50

**SHARING PLATTERS**
- Enjoy with friends to share... or as a main course for one
  - CARNIVORE
    - Grilled chicken strips, honey roast ham, chipolatas, Korean BBQ beef, sausage roll, mustard mayonnaise and artisan bread £17.50
  - HERBIVORE
    - Baked goats cheese, sun-dried houmous and crudité, garlic mushrooms, marinated olives, dressed salad and artisan bread (v) £16
  - PESCATORE
    - Smoked salmon, Marie rose prawns, beer-battered haddock goujons, Whitby scampi, anchovies, tartare sauce and artisan bread £17.50

**HARE AND HOUNDS CLASSICS**
- Fresh beer-battered haddock small £11.50 large £14.50
  - hand-cut chips, garden peas or pea purée, lemon and tartare sauce
- Steak, ale and mushroom pie, homemade shortcrust pastry £14.50
  - garden peas or pea purée, hand-cut chips or mashed potatoes and a rich gravy
- Pan-fried seabass fillet £16
- Saffron parmentier potatoes, balsamic vine tomatoes and a salsa verde
- Honey mustard roast ham, cold carved small £10.50 large £13.50
  - hand-cut chips, free-range fried egg and a roasted tomato
- Fish pie of smoked haddock, cod, salmon and king prawn £15.50
  - topped with mashed potato and served with buttered spring greens
- Chicken Schnitzel, flattened and breaded chicken breast £14.50
  - hand-cut chips, watercress, lemon and garlic butter

**SALADS**
- CLASSIC CAESAR SALAD
  - Cos lettuce, smoked streaky bacon, parmesan, marinated anchovies, Caesar dressing and crostini’s £12 add grilled chicken breast £4
- SUMMER GREEK SALAD
  - Cos lettuce, Yorkshire fettle, cucumber, olives, tomatoes, red onion and peppers, herb dressing £12 add a King prawn skewer £4.50
- KOREAN BBQ BEEF SALAD
  - strips of marinated beef, bean sprouts, shredded carrot, spring onion and sesame seeds £14

**H & H SPECIALS BOARD**
- Please see our chalk board for today’s specials, we always have a choice of roasts on a Sunday too...

**VEGAN**
- Also see our (ve) marked dishes
  - Courgette and garden pea risotto (ve) small £9.50 large £12.50 with vegan cheese and rocket
  - Quorn™ sausages and mashed potato (ve) small £9.50 large £12.50 onion marmalade and a rich gravy
  - Meatless Farm™ burger (ve) £13 in a sesame seed bun with vegan cheese, crisp lettuce, sliced tomato and skin-on-fries

**BURGERS**
- All served in a toasted brioche with crisp lettuce, sliced tomato, coleslaw and skin-on fries
  - H&H BURGER £13.50
  - prime beef burger with cheddar, add smoked bacon £1
  - CHICKEN SCHNITZEL BURGER £13.50
  - flattened breaded breast with garlic mayonnaise, add smoked bacon £1
  - YORKSHIRE BURGER £15.50
  - prime beef burger with Yorkshire chorizo and Yorkshire Blue cheese

**GRILLED STEAKS**
- Our steaks are locally sourced, aged for at least 28 days. Carefully cooked to your liking, served with roasted tomato, mushroom, fresh rocket and hand-cut chips
- 8oz Sirloin £19.50
  - the small amount of marbling gives tenderness and flavour
- 10oz Rib Eye £23.50
  - more marbling running through to baste the meat as it is grilled, this cut has both full flavour and is juicy and tender
- STEAK EXTRAS
  - Pepper sauce £3.50
  - Garlic king prawns £4.50
  - Yorkshire Blue cheese £3.50
  - (we donate 50p from each portion to the local school)

**RECOMMENDED ON THE SIDE**
- Haloumi Fries with Sweet Chilli Dip £4.50
- Sweet Potato Fries £4
- Sautéed Summer Greens £4
- Mixed Salad with House Dressing £4
- Coleslaw £2.50
- Hand-cut Chips £3.50
- Skin-on Fries £3.50
- Beer Battered Onion Rings £3.50 (we donate 50p from every portion to the local school... please eat generously!)
SANDWICHES
served 12noon until 5pm
on a white or brown rustic baguette and served with homemade coleslaw

COLD
ST. ANDREWS CHEDDAR CHEESE
with sliced tomato and Branston pickle (v) £7
HONEY MUSTARD ROASTED HAM
with wholegrain mustard and watercress £7.50
SMOKED SALMON AND PRAWN
with cos lettuce and Marie rose sauce £8.50
SUN-DRIED TOMATO HOUMOUS
with mixed leaves and vegan cheese £6.50

HOT
SIRLOIN STEAK
sliced and served with onion marmalade and rocket £9
add Yorkshire blue cheese for £1.50
FISH GOUJONS
with cos lettuce and tartare sauce £8.50
MELTED BRIE AND SMOKED BACON
with cranberry sauce £8
ADD A MUG OF SOUP £3.50
ADD HAND-CUT CHIPS OR SKIN-ON FRIES £3

LIGHTER LUNCH
WHITBY SCAMPI
with hand-cut chips, garden peas or peas purée, tartare and lemon £9.50
STEAK FRITES
4oz sirloin with parmesan fries and watercress £10
BEER-BATTERED HADDOCK
with hand-cut chips, garden peas or peas purée, tartare and lemon £11.50
HONEY MUSTARD ROAST HAM
cold carved, with hand-cut chips, fried egg and roasted tomato £10.50
COURGETTE AND PEA RISOTTO (ve)
with vegan cheese and rocket £9.50
QUORN™ SAUSAGES AND MASH (ve)
onion marmalade and a vegan gravy £9.50
DESSERTS
STICKY TOFFEE PUDDING
butterscotch sauce and vanilla ice cream £6.50

CHOCOLATE BROWNIE
chocolate sauce, toasted hazelnut crumb and salted caramel ice cream £6.50

RHUBARB AND LEMON POSSET
stewed rhubarb with creamy lemon posset topped with a ginger biscuit crumb £6.50

APPLE CRUMBLE CHEESECAKE
caramel sauce and fresh cream £6

THE H & H SUNDAE
caramel honeycomb and vanilla ice cream, chocolate brownie bites and fudge pieces, topped with whipped cream and chocolate and caramel sauces £7

FRESH FRUIT SUNDAE
vegan vanilla ice cream and raspberry sorbet topped with fresh summer berries and a raspberry coulis (ve) £6

TODAYS CAKE
with a scoop of ice cream or fresh cream £5

ICE CREAM OR SORBET £2 PER SCOOP
Vanilla, Double chocolate, Strawberry, Rum and raisin, Caramel honeycomb, White chocolate chip, Salted caramel (ve), Vanilla (ve)
Mango, Raspberry and sorrel, Sicilian lemon, Mandarin, all (ve)

AWARD-WINNING COURTYARD DAIRY CHEESE
from small, independent cheese-making farmers

CHEESEBOARD
£8
with crackers (gf), grapes, celery and an onion marmalade

Baron Bigod
a soft, rich and creamy washed-rind brie. Made from raw cow’s milk, Suffolk

St. Andrews Cheddar
a medium strength and tangy hard cheese. Made from raw cow’s milk (v), Scotland

Leeds Blue
a rich, creamy and piquant cheese.

HOT BEVERAGES & AFTER DINNER DRINKS

YORKSHIRE TEA £2.75
FRUIT AND HERBAL TEA £2.75
AMERICANO small £2.75 large £3.00
CAPPUCINO small £2.75 large £3.25
LATTE £3.25
add syrup shot 50p – vanilla, salted caramel, chai
FLAT WHITE small £2.75 large £3.25
MOCHA small £2.75 large £3.25
ESPRESSO single £2.50 double £2.75
HOT CHOCOLATE £3.25
add whipped cream 50p add marshmallows 50p
add syrup 50p – vanilla, salted caramel, cinnamon
SIGNATURE HOT CHOCOLATE £4.50
ask for the seasonal choice

Liqueur Coffee with 25ml of spirit, freshly brewed coffee, sugar and whipped cream

IRISH COFFEE £5.00
AMARETTO COFFEE £5.00
COGNAC COFFEE £5.25
BAILEYS LATTE £5.25
SPICED RUM HOT CHOCOLATE £5.50

After dinner drinks in 25ml measures
Ask for our choice of malt whisky
Remy Martin VSOP cognac
Courvoisier VS cognac
Disaronno Amaretto
Drambuie
Grand Marnier
Frangelico
Tia Maria
Cointreau
Taylors LBV port
Baileys (50ml)

CHILDRENS MENU
meals for children under 12 years £8 including a dessert

FISH FINGERS
GRILLED CHICKEN STRIPS
PORK CHIPOLATAS
TOMATO PIZZA

4oz SIIRION STEAK (£2 supplement)
All the above served with a choice of...
fries, chips or mash, and garden peas, baked beans or salad

GRAZING BOARD of cheese, ham, grapes, cherry tomato, carrot sticks with bread and butter

DESSERT
Mini brownie and chocolate sauce
Ice cream scoop with wafer

DRINKS
Fresh milk £1 Chocolate milk £1.50 Strawberry milk £1.50
Fruit Shoot £1.50 plus other softies from the bar
Babycino £1.50 Hot Chocolate with marshmallows £2.50

EVERY SUNDAY...
Kids roast and dessert £10