

Start the Day

Breakfast served 10 - 11:30am

Smashed Avocado with Poached Eggs £10.00

High Beverly free range eggs, lime, chilli and rocket on
toasted rye sourdough (V)
Add Bacon £3.00

Pesto Heritage Tomatoes and Smashed Avocado £10.00

Ripe tomatoes dressed in basil pesto, avocado, lime, chilli,
rocket leaf on toasted rye sourdough (V) (VE)

Sweet Chestnut Smoked Bacon Sandwich £6.00

Served in a fresh breakfast roll with condiments

Vegan Sausage Sandwich £6.00

Served in a fresh breakfast roll with condiments (V) (VE)

A Selection of Freshly Baked pastries from £2.50

Dietary Breads and Spreads Available



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

This Week

Breakfast served 10 - 11:30am

Shakshuka Breakfast Eggs (GF)(V) £11.00

lightly spiced tomato & pepper sauce, baked eggs & toasted sourdough

Poached Eggs with Smashed Avocado on Vinery Sourdough (V) £10.00

butterknowle free range eggs, with lime, chilli & rocket leaf | Add Bacon £3.00

Pesto Heritage Tomatoes and Smashed Avocado on Vinery Sourdough (V) (VE) £10.00

with lime, chilli & rocket leaf

Sweet Chestnut Smoked Bacon or Vegan Sausage Sandwich £6.00

Lunch served from noon until 3pm

Local Pulled Pork & Apple Sauce Roll £9.00

Macaroni Cheese (V) £7.50

Raby Longhorn Beef Madras Curry (GF)(DF) £10.50

onion basmati rice, oven baked bread

Sweet Potato, Spinach & Vegetable Curry (V)(VE)(GF) £10.50

onion basmati rice, oven baked bread

Garden Dill, Spinach, Sun Blush Tomato, Ricotta & Parmesan Quiche (V)

Vinery Chard, Garden Herbs, Butternut Squash, Red Onion, Spinach & Roasted Pepper Frittata (V)(GF)

Served with garden leaf garnish £7.00

Served with 3 artisan salads £12.00

Jacket Potatoes

Yorkshire Butter (GF) £8.00 | Mature Cheddar Cheese (GF)(V) £11.50 Tuna Mayonnaise (GF) £11.50 |

Longley Farm Cottage Cheese (GF) (V) £11.50

Soup of the Day £7.00

Served with freshly made sourdough and Yorkshire Butter

Artisan Sandwiches

Salt Beef, Cotherstone Cheese, Horseradish Mayo, Rocket & Crispy Onion Ciabatta £9.00

Local Ham, Mature Cheddar Cheese & Tomato Chutney Baguette £9.00

Onion Bhaji, Mango Chutney, Spinach, Red Onion, Applewood Vegan Cheese (V)(VE) 9.00

Creamy Burrata, Tomato, Orange, Chai Seed & Raby Honey Dressing (V)(GF) £9.00

Children's Meals

Children's Lunch Box with a choice of Ham or Cheese Sandwich £5.95

Mac and Cheese, Fruit Shoot & Apple £5.95

Jacket Potato with Cheese, Fruit Shoot & Apple £5.95

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

Cold Drinks

Quench your thirst with our selection of refreshing cold drinks.

Sparkling Drinks Selection	£3.50	Shandy Shack 2.5%	£4.00
Cold Pressed Fruit Juices	£3.50	Moretti Beer 330ml 4.6%	£4.00
Coke	£2.50	Black Sheep 500ml 4.4%	£5.50
Diet Coke	£2.50	Old Mout Cider 500ml 4%	£5.50
Kids Fruit Juices	£2.00	Brewdog Lager	£4.00
Kids Fruit Shoot	£2.00	Pimms No1 & Lemonade 250ml 5.4%	£6.50
Still or Sparkling Water 300ml	£1.50	Brewdog IPA 4.3/4.5%	£5.50
San Pellegrino 330ml	£3.50	Alcohol Free Beer	£4.50
Jimmy Iced Coffee	£3.00		
ChariTea Iced Tea	£3.00		

Hot Drinks

From rich and aromatic coffees like velvety lattes, bold espressos, and creamy cappuccinos to decadent classic hot chocolates

Americano	£3.40	Chai Tea Oat Latte	£4.60
Latte	£4.00	Chai Tea Latte	£4.40
Cappuccino	£4.00	Oat Hot Chocolate with Vegan Cream (DF) (VE)	£4.40
Flat White	£4.25	Babyccino	£1.85
Hot Chocolate Deluxe	£4.30	Puppcino Dog Drink	£1.00
Hot Chocolate Plain	£3.80		
Kids Hot Chocolate	£2.50	Caramel Hazelnut Vanilla Seasonal Specials	£0.60
Mocha	£4.30	Sugar Free Syrups	
Tea Pot	£3.55	Almond milk Soya milk Oat milk	£0.60
Speciality Tea	£4.00		
Espresso	£2.25		
Double Espresso	£2.60		
Iced Latte	£4.00		
Iced Americano	£3.00		



(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

Please be aware that dishes are prepared in our kitchen where nuts and gluten ingredients may be present, as well as other allergens. We cannot guarantee that any item is completely 'free from' traces of allergens. Please speak to a member of staff if you are concerned about allergens or if you have any dietary requirement.

Wine

Sparkling

Hundred Hills Preamble No 2

An English sparkling wine with rich peach and nectarine aromas
Bottle £72

Ca' del Console Prosecco Extra Dry

A refreshing Italian sparkling wine with fruity and floral aromas
Glass £8, Bottle £31

White

First Fleet Chardonnay

Smooth and creamy with ripe tropical fruit flavours and subtle oak
Glass £6.90, Carafe £22, Bottle £29

Terre del Noce Pinot Grigio delle Dolomiti

Crisp and citrusy, with hints of green apple and pear
Glass £6.90, Carafe £22, Bottle £29

Fiddlehead New Zealand Sauvignon Blanc

Vibrant and zesty with tropical fruit and herbaceous notes
Glass £7.85, Carafe £26, Bottle £33

Rosé

Terre del Noce Pinot Grigio Rosé

Delicate and refreshing with strawberry and citrus flavours
Glass £6.90, Carafe £22, Bottle £29

Red

Mancura Etnia Cabernet/Merlot

Bold and structured with dark fruit, spice, and chocolate undertones
Glass £6, Carafe £25, Bottle £32

Les Templiers Pinot Noir

Elegant and refined, with red berry and cherry aromas
Glass £7.60, Carafe £25, Bottle £32

Norton Lo Tengo Malbec

Full-bodied and robust, with dark fruit and spice flavours
Glass £7.90, Carafe £27, Bottle £34

Available in 125ml Glass, 500ml Carafe or 75cl Bottle

