

Starter Plates

Soup of the Day (VE) * <i>Our Vegan Homemade Soup & Home-Baked Focaccia</i>	£5.50
Pan Fried Wood Pigeon <i>Charred Spring Onions, Bubble & Squeak, Pomegranate, Molasses</i>	£7.00
Signature Black Pudding Scotch Egg <i>Chorizo Puree, House Piccalilli</i>	£7.00
Roasted Jersey Royals (V)(GF) <i>Garlic Butter & Spring Onions topped with Melted Gruyere & Crispy Leeks</i>	£6.00
Potted White Crab * <i>Paprika & Lemon Butter, Homemade Dill Salsa, Melba Toast</i>	£7.00
Grilled Yorkshire Asparagus (VE)(GF) <i>Lemon & Oregano, Roasted Shallots, Miso Almonds</i>	£6.50
Braised Chorizo * <i>Red Wine, Garlic & Red Peppers, Toast & Bitter Leaves</i>	£6.50
Creamy Moules Marinierere * <i>House Recipe with White Wine & Home-Baked Focaccia</i>	£7.00

Bar Snacks

Homemade Focaccia (VE) <i>Aged Balsamic & Oils</i>	£3.50 Each
Marinated Olives (V)(GF) <i>Kalamata & Halkidiki Olives, Feta, Lemon & Garlic</i>	Or
Deviled Whitebait <i>Deep-Fried & Served with Roasted Garlic Aioli</i>	£10.00 For Three
Homemade Hummous (VE) <i>Toasted Focaccia & Sea Salt</i>	

Sandwiches

*Served Every
Monday to Saturday
12.00 - 17.00*

Our sandwiches are served with a choice of sliced white or granary bloomer & an option of shoestring fries or twice cooked chips.

Herb Roast Chicken <i>Tarragon Mayo, Crispy Bacon</i>	£9.00
Home Honey Roasted Ham <i>Piccalilli & Tomato</i>	£9.00
Pan Fried Yorkshire Steak <i>Caramelised Onions, Black Pepper Mayo</i>	£10.00
Fish Finger <i>Deep-Fried Battered Haddock, Homemade Tartare</i>	£10.00
Melted Brie (V) <i>Homemade Grape Chutney, Rocket</i>	£9.00
Roasted Red Pepper (VE) <i>Crispy Red Onions, Fresh Home-Grown Basil</i>	£9.00

Salads

Our salads are served all day, every day – made from entirely local & fresh ingredients celebrating the wonderful valley we live in & it's magnificent producers of natural, ethical food.

Classic White Lion Caesar <i>Pan Fried Local Chicken Breast, Crispy Bacon, Anchovies, Homemade Traditional Caesar Dressing</i>	£10.00
Homemade Black Pudding & Pancetta <i>Herb Buttered Jersey Royals, Poached Egg, Lemon & Mustard Vinaigrette</i>	£10.00
Roasted Cauliflower (VE)(GF) <i>Ras-El-Hanout, Cumin Pickled Shallots, Raisin & Almond Dressing</i>	£10.00
Smoked Mackerel & Pickled Apple <i>Jersey Royal & Yorkshire Asparagus Salad, Celery Dressing</i>	£10.00

Sharing Platters

Our platters are perfect to share between two & feature a fine selection & variety of local ingredients & homemade produce.

Yorkshire Farmer's Board <i>Home Honey Roasted Ham, Yorkshire Beef Brisket, Woodhead's Pork Pie, Homemade Black Pudding Scotch Egg, House Piccailli, Grape Chutney, Black Bomber, Home-Baked Focaccia</i>	£25.00
Hebden Bridge Platter (V)* <i>Roasted Red Peppers, Marinated Aubergines & Courgettes, Artichoke Hearts, Homemade Baba Ganoush, Roasted Beetroots, Buffalo Mozzarella, Home-Baked Focaccia</i>	£20.00

*£1 from every Hebden Bridge Platter sold is donated to local charities to support our wonderful community. We love our Hebden Bridge home & we are proud to support any way we can.

Pub Classics

Our Famous Steak & Ale Pie <i>Braised Yorkshire Steak & Timothy Taylor's Landlord Pie, Twice Cooked Chips, Homemade Mushy Peas & House Gravy - A Signature House Dish</i>	£14.95
Beer Battered Fish & Chips <i>Timothy Taylor's Landlord Battered Haddock, Twice Cooked Chips, Homemade Mushy Peas & House Tartare</i>	£12.95
Homemade Cheese & Onion Pie (V) <i>A Proper Cheese & Onion Pie of Wensleydale, Gruyere, Mature Cheddar & Red Onion, Twice Cooked Chips, Homemade Mushy Peas & House Gravy</i>	£14.95
Yorkshire Butchers Sausage & Mash (GF) <i>Locally Sourced Cumberland Sausage, Creamy Mashed Potato, Braised Red Cabbage & House Gravy</i>	£12.95

A La Carte

Barnsley Chop & Crushed Minted Peas (GF) <i>100% Locally Sourced Barnsley Lamb Chop, Crushed Minted Peas, Chorizo, Feta, Kalamata Olives</i>	£15.95
Roasted Hake* <i>Celeriac Puree Cake, Parmesan Crust, Butter Sauce</i>	£14.95
Herb Buttered Gnocchi (V) <i>Homemade Gnocchi, Butternut Squash Puree, Panko Swede Bon-Bons, Parmesan Shavings</i>	£12.95
Sweet Potato & Spinach Wellington (VE) <i>A Vegan Wellington of Local Sweet Potato, Spinach & Homegrown Rosemary, Roasted Garlic Puree, Seasonal Purple Sprouting Broccoli</i>	£11.95
Heirloom Beetroot & Dill Risotto (V/VE)(GF) <i>Topped with Grilled Goats Cheese, Charred Endives, Crushed Pistachios (Can Be Served Vegan with Pickled Spring Vegetables)</i>	£12.95

Homemade Burgers

All of our burgers are made in-house & served in a toasted brioche bun with baby gem lettuce, beef tomato, homemade relish & shoestring fries.

Classic Steak Burger * £12.00
Quality, Locally Sourced Yorkshire Beef made with Blended Herbs & Tomato for a Red Colour - but Cooked to Perfection

Homemade Vegetable Burger (V/VE) * £10.00
Wonderful Locally Sourced Ingredients Make Up Our Vegan Friendly Mixed Vegetable Burger

Cajun Chicken Burger * £11.00
Locally & Ethically Bred Chicken Breast Burger, Served with Minted Yoghurt

'The New Yorkshireman' £14.00
Our Signature Burger. 8oz Steak Pattie, Chorizo Pate, Deep Fried 'Frickles', Hash Brown, Cream Cheese & Melted Local Cheddar

Add toppings to your standard burgers for just £1.50...

<p><i>Mature Cheddar</i></p> <p><i>Creamy Brie</i></p> <p><i>Yorkshire Blue</i></p> <p><i>Local Back Bacon</i></p> <p><i>Black Pudding</i></p> <p><i>Grilled Halloumi</i></p> <p><i>Red Onion Marmalade</i></p> <p><i>'Frickles'</i></p> <p><i>Halloumi Fries, Roasted Garlic Aioli (£5.50)</i></p>	<p>£1.50 each</p>
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Don't Forget...

Beer & Burger Mondays

Choose from any three weekly Chef's Speciality Burgers & a Pint of Selected Beer Every Monday for Just £12.00

From 17.00pm

Grill

Each of our steaks has been locally sourced & ethically farmed. Served with slow herb roasted tomato, confit portobello mushroom & onion rings with a choice of twice cooked chips or shoestring fries.

100z Sirloin *	£20.00
<i>Well-Flavoured & Tender Yorkshire Sirloin Steak, Cut From The Rear Back Portion of Locally Sourced Beef</i>	
100z Ribeye *	£19.00
<i>Marbled & Elegantly Flavoured Ribeye Steak, Cut From The Rib of Ethically Farmed Yorkshire Beef</i>	
120z Gammon *	£15.00
<i>Locally Reared Gammon, Caramelised Pineapple, Fried Duck Egg, Buttered Peas & Traditional Steak Garnish</i>	
Chateaubriand *	£50.00
<i>16 oz Prized Cut From The Fillet Head of Our Locally Sourced & Reared Yorkshire Beef. Served on a Board to Share Between Two.</i>	

Why not order a delicious homemade sauce or accompaniment to enjoy with your steak?

Sauces

Green Peppercorn & Cognac (GF)	£2.00 each
Red Wine, Mustard & Red Onion (GF)	
White Wine, Roast Garlic & Horseradish (GF)	

Topping

Yorkshire Blue Cheese, Melted with Field Mushrooms (GF)	£2.00
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Don't Forget...

Steak & Wine Night

Every Friday From 17.00pm

Two 100z Flat Iron Steaks (Served Medium Rare/Medium)

& a Bottle of House Wine - For Just £39.95

Sides

Buttered Seasonal Jersey Royals, Lemon & Chive Butter	£3.00
Creamy Mashed Potato	£3.00
Seasonal Purple Sprouting Broccoli, Harissa, Pistachio	£3.00
Braised Red Cabbage	£2.50
House Leaf Salad & Dressing	£2.50
Halloumi Fries, Roasted Garlic Aioli	£5.50
Twice Cooked Chips or Shoestring Fries	£3.00

Every Week at The White Lion

Beer & Burger Night

Every Monday From 17.00pm

Any of Chef's Speciality Burgers with a Pint of Selected Beer.

Creative, Indulgent & a Perfect Fix for Those

Monday Blues...£12.00

Steak & Wine Night

Every Friday From 17.00pm

Two Locally Sourced 10 oz Flat Iron Steaks

& a Bottle of House Wine for...£39.95

Upgrade to 100z Sirloin or 100z Ribeye

& a Bottle of House Wine for...£49.95

Traditional Sunday Lunches

The White Lion's Sunday Lunches From 12.00pm

Choose from our Topside of Yorkshire Beef, Slow Cooked

Lamb Shoulder or our Homemade Vegan Nut Roast

Served with homemade Giant Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Cauliflower Cheese & Gravy

The Perfect Sunday Lunch for...£13.00

Locals Light Lunch

Monday – Friday
12.00 – 17.30pm

Choose from two or three courses from our set lunch time menu – comprising of smaller portions of quality local produce for those with a lighter lunch time appetite.

Fully Vegan Light Lunch Available

Starter Plates

Soup of the Day (VE) *
Freshly Home-Baked Focaccia

Braised Chorizo *
Red Wine, Garlic, Red Peppers, Toast, Bitter Leaves

Roast Jersey Royals
*Garlic Butter, Spring Onions, Bubble & Squeak,
Pomegranate, Molasses*

Main Dishes

Two Courses
£12.95

Yorkshire Butchers Sausage & Mash (GF)
*Locally Sourced Cumberland Sausage, Creamy Mashed
Potato, Braised Red Cabbage & House Gravy*

Roasted Hake & Celeriac Puree Cake *
Parmesan Crust, Butter Sauce

Sweet Potato & Spinach Wellington (VE)
*A Vegan Wellington of Local Sweet Potato, Spinach &
Homegrown Rosemary, Roasted Garlic Puree, Seasonal
Purple Sprouting Broccoli*

Desserts

Three Courses
£15.95

Choose from any of our daily special Desserts & Puddings...

Lion Cubs Menu

Delicious homemade food for our little visitors.

Lion Cubs meals are ONLY served to Children Aged 11 & Under. If you are looking for a smaller portion of food, please see our lighter lunch menu where adults can dine on with a smaller appetite.

Please let your server know if your child has any specific dietary requirements.

Sausage & Mash <i>Sausage from the Local Butchers, Served with Creamy Mashed Potato & House Gravy</i>	£5.50
Fish or Chicken Goujons <i>Battered Haddock or Chicken Goujons Served with Twice Cooked Chips</i>	£5.50
4oz Steak Burger <i>Homemade Steak Burger Made with Real Yorkshire Beef Served with Twice Cooked Chips</i>	£5.50
4oz Vegan Burger (V/VE) <i>Our Homemade Mixed Vegetable Burger Served with Twice Cooked Chips</i>	£5.50
Cheesy Garlic Bread (V) <i>A Simple Snack of Cheese Garlic Ciabatta</i>	£4.00

Vegan & Vegetarian

Starter Plates

Soup of the Day (VE) *

Our Vegan Homemade Soup & Home-Baked Focaccia

£5.50

£6.00

Roasted Seasonal Jersey Royals (V)(GF)

*Garlic Butter, Spring Onions, Topped with
Melted Gruyere & Crispy Leeks*

£6.50

Grilled Yorkshire Asparagus (VE)(GF)

Lemon & Oregano, Roasted Shallots, Miso Almonds

£3.50

Home-Baked Focaccia (VE)

Aged Balsamic & Oils

£3.50

Marinated Olives (V)(GF)

Kalamata & Halkidiki Olives, Feta, Lemon & Garlic

£3.50

Homemade Hummous (VE)

Toasted Focaccia & Sea Salt

Main Dining

Homemade Herb Buttered Gnocchi (V)

Butternut Squash Puree, Panko Swede Bon-Bons

£12.95

Sweet Potato & Spinach Wellington (VE)

*A Vegan Wellington of Sweet Potato, Spinach & Rosemary,
Roasted Garlic Puree, Seasonal Purple Sprouting Broccoli*

£11.95

Heirloom Beetroot & Dill Risotto (V/VE)(GF)

*Grilled Goats Cheese, Charred Endives, Crushed Pistachios
(Can be Served Vegan with Pickled Spring Vegetables)*

£12.95

Roasted Cauliflower Salad (VE)(GF)

*Ras-El-Hanout, Cumin Pickled Shallots,
Raisin & Almond Dressing*

£10.00

Homemade Vegan Burger (VE)

Locally Sourced Mixed Vegetable Burger & Fries

£10.00

Homemade Three Cheese & Onion Pie (V)

Mushy Peas, Twice Cooked Chips, Gravy

£14.95

Dining at The White Lion

Absolutely everything on our menu is locally sourced & made right here in our kitchen. We are proud to serve quality, homemade food, made with Yorkshire pride...

Dish Details

V - Vegetarian

VE - Vegan

GF - Gluten Free

* - Can Be Served Gluten Free On Request

If you have any specific dietary requirements such as nut allergies or dairy intolerance please do let your server know. We can amend dishes accordingly where possible.

Those with a coeliac diet can dine with us in confidence that any dish labelled as GF is completely appropriate for their requirements & dishes labelled with a * can also be modified for their diets. Please take note that items that go into our fryer are not completely gluten free as they share the oil with flour & other such contaminants of gluten free diets.

Specials

Please see our daily specials board for today's seasonal offerings which include dining options for a variety of diets & appetites.

Please also see our daily desserts specials board for today's options. We make absolutely everything on our menu in-house, including our desserts. To make sure our desserts & puddings are always fresh & delicious, we make them every day of the week. In the interest of this freshness we change our dessert board almost daily.

Thank You...

...for choosing to dine at The White Lion today. We hope you enjoy your visit & we hope you come again!