

## Nibbles

Halkidiki & Kalamata Olives 5.0 (VG, GF)

Wholegrain Chestnut Bread 5.5  
& Whipped Pork Fat Butter

Tempura Brussels Sprouts, 6.0  
Satay, Chilli Oil & Crushed Peanut (VG)

Black Pudding Scotch Egg, 8.0  
Smoked Maldon & Yorkshire Relish

## Starters

Spiced Red Lentil & Squash Soup 6.50 (VG, GFA)  
& White Bloomer

Braised Pigs Cheek, Chestnut Toast, 8.5  
Baked Granny Smith Purée, Pickled Shallot,  
Crackling Dust & Braising Sauce

Trout Rilletes, Olive Oil Cracker, 8.0  
Roe, Brown Shrimp, Dill Emulsion  
& Pickled Cucumber

Roast Beetroot, Golden Beet Gel, 7.0 (VGA, GF)  
Pistachio Butter, Whipped Goat's Curd,  
Salted Carrot, Pickled Shallot & Dill

## A la carte

Yorkshire Feather Blade of Beef, 22.0 (GFA)  
Boulangère Potato, Beef Fat Carrot,  
Pangrattato, Smoked Shallot Purée,  
Blackberry Conserve & Beef Sauce

Mushroom Butter Chicken Kiev, 20.0  
Buttered Baby Turnips, Celeriac Purée,  
Ham Crisp, Mushroom Duxelles  
& Chicken Sauce

Cornish Skate Wing, 19.0 (GF)  
Brown Shrimp, Caper, Salted Carrot,  
Braised Leek, Dill Emulsion  
& Spiced Butter Sauce

"Gun Powder Potatoes" 17.0 (V, GF)  
Curried Potatoes, Pickled Mooli,  
Curry Sauce, Chilli Oil, Puffed Wild Rice  
& Satay

## Main Course

Ale Battered Haddock, 15.0  
Triple C  
Cooked Chips, Crushed Peas,  
Tartare Sauce & Lemon Wedge

Yorkshire Ale Braised Steak & Potato Pie, 17.0  
Rosemary Mashed Potato, Tenderstem Broccoli  
& Beef Sauce

Three Cheese, Potato & Leek Pie, 16.0 (V)  
Triple Cooked Chips, Crushed Peas  
& Vegetable Gravy

Partridge Breast Salad 16.5 (GF)  
Whipped Goat's Curd, Quail Eggs,  
Salted Carrots, Baked Radish  
& Honey Mustard Dressing

8oz Flat Iron Steak 19.0 (GFA)  
Chermoula, Beef Fat Portobello,  
Plum Tomato, & House Fries

10oz Ribeye Steak 25.0 (GFA)  
Beef Fat Portobello, Plum Tomato,  
& House Fries



## Burgers

All Our Burgers are Served on Brioche  
with Beef Tomato, Gem Lettuce, Sliced  
Gherkins, Homemade Garlic Aioli & House Fries

Double Yorkshire Rump Burger 15.0 (GFA)

Cajun Chicken Fillet Burger 15.0 (GFA)

Spiced Vegetable Burger 14.0 (V, GFA, VGA)

The 'White Lion' Burger 18.0 (GFA)  
Two Yorkshire Rump Patties, Nduja Pate,  
"Frickles" & Melted Yorkshire Cheddar

The 'Hebden' Burger 17.0 (V, GFA)  
Spiced Vegetable Burger, Halloumi,  
Red Onion Marmalade & Chermoula

## Sides

Butter Fried New Potatoes & Chive (V, GFA) 5.0

Shaved Sprouts, Crushed Hazelnut, (VGA, GF) 5.5  
Chive & Maldon Sea Salt

Green Salad & House Dressing (VG, GF) 3.0

Triple Cooked Chips 4.5

House Fries (VA, GFA) 3.5

"Frickles" & Garlic Aioli (V) 5.0

Beef Stock Gravy (GF) 2.0

Vegetable Stock Gravy (VG, GF) 2.0

"Chip Shop" Curry Sauce (VG, GF) 2.0

Peppercorn Sauce (V, GF) 2.0



## Puddings

Sticky Toffee Pudding 6.5 (V, GFA)  
Toffee Sauce, Brandy Snap Basket  
& Honeycomb Ice Cream

Popcorn, Miso & Maldon Caramel Cheesecake 6.5  
& Vanilla Ice Cream

Brûlée Panacotta, Lavender Infused Honey, 7.0  
Almond Brittle, Tuile, Honeycomb  
& Gingerbread

Carrot Cake, Nutmeg Frosting, 6.0 (VG, GF)  
Stem Ginger, Walnut & Clementine Sorbet

Salted Chocolate Terrine, Hazelnut, 8.0  
Cocoa Tuile, White Miso Salted Caramel,  
Soil & Milk Ice Cream

Selection of Homemade Ice Cream  
1 Scoop 2.0  
3 Scoop 5.0



Lighter Lunch Menu

Available 12-4pm Monday to Friday

Nibbles

Halkidiki & Kalamata Olives 5.0 (VG, GF)

Wholegrain Chestnut Bread 5.5  
& Whipped Pork Fat Butter

Tempura Brussels Sprouts, 6.0 (VG)  
Satay, Chilli Oil & Crushed Peanut

Spiced Red Lentil & Squash Soup 6.5 (VG, GFA)  
& White Bloomer

Sandwiches

All Sandwiches Served on White Bloomer  
with Your Choice of Fries or Soup

Ale Battered Haddock & Tartare Sauce 11.0

Hot Yorkshire Topside & Onion Gravy 12.0

Coronation Turkey & Toasted Almonds 11.0

Emmental & Ale Chutney Toastie 10.0 (V)

Smaller Portions of our Classics

Yorkshire Rump Burger 12.0 (GFA)

Ale Battered Haddock, Triple Cooked 12.0  
Chips, Crushed Peas, Tartare Sauce

Gem Lettuce Caesar Salad 8.0 (GFA)  
Anchovies, Croutons, Parmesan & Dressing  
Add Chicken Breast for 4.0



Little Lion Cubs Menu

Butcher's Sausage & Rosemary Mash 7.0  
Garden Peas & House Gravy

Battered Haddock Goujons 7.0  
Garden Peas & Fries

Beef Burger 8.0  
Yorkshire Rump Beef Burger,  
Garden Peas & Fries

Battered Chicken Goujons 7.0  
Garden Peas & Fries

Vegetable Burger 8.0  
Homemade Vegetable Burger,  
Garden Peas & Fries

Please Note This Menu is For Children  
Aged 12 & Under

Please let your server know about any dietary  
requirements your child may have,  
and ask any questions relating to dietary  
specifics per dish. Your server will gladly  
give you all the information you require.



White Wine  
By the Glass

Caracara Reserve Sauvignon Blanc (Chile)  
125ml 4.0 / 175ml 5.6 / 250ml 7.9 / BTL 23.0  
Dry, Crisp, Gooseberry (VG)

Beyond the River Chardonnay (Australia)  
125ml 4.2 / 175ml 5.8 / 250ml 8.2 / BTL 24.0  
Fresh, Rich, Tropical (VG)

Lupo Meraviglia Vermentino Puglia (Italy)  
125ml 4.2 / 175ml 5.8 / 250ml 8.2 / BTL 24.0  
Fruity, Cedar, White Peach, Apricot, Apple  
(VG)

Cotes de Thau Beau Blanc, Piquepoul (France)  
125ml 4.5 / 175ml 6.3 / 250ml 8.9 / BTL 26.0  
Fresh, White Flowers, Acacia, Hawthorn (VG)

White Wine  
By the Bottle

La di Motte Pinot Grigio DOC, Friulli Grave  
(Italy) / BTL 25.0  
Dry, Crisp, Flowery, Vanilla (VG)

Viognier Soleil de Florensac  
(France) BTL 27.0  
Fresh, Apple, Citrus, Pear (VG)

Allan Scott Marlborough Sauvignon Blanc  
(New Zealand) / BTL 32.0  
On Request - 175ml 7.8 / 250ml 11.0  
Dry, Zesty, Fruity, Herbal

Pionero Albarino, Rias-Baixas  
(Spain) / BTL 36.0  
Fresh, Citrus, Green Apple, Pear



Red Wine  
By the Glass

Roos Estate Pinotage (South Africa)  
125ml 4.0 / 175ml 5.6 / 250ml 7.9 / BTL 23.0  
Deep, Mellow, Red Berry, Plum

La Vaca Gorda Malbec (Argentina)  
125ml 4.3 / 175ml 6.0 / 250ml 8.5 / BTL 25.0  
Deep, Vibrant, Plum, Damson, Dark Chocolate  
(VG)

Cotes de Thau Beau Rouge Merlot (France)  
125ml 4.3 / 175ml 6.0 / 250ml 8.5 / BTL 25.0  
Fruity, Strawberry, Raspberry (VG)

Lupo Meraviglia Tre di Tre, Puglia (Italy)  
125ml 4.2 / 175ml 5.8 / 250ml 8.2 / BTL 24.0  
Sweet, Spicy, Red Fruit (VG)

Red Wine  
By the Bottle

Marques de Grinon Seleccion Especial Rioja  
Crianza (Spain) / BTL 32.0  
Oak, Red Fruits, Vanilla (VG)

Toro de Piedra Gran Reserva Carmenere,  
Cabernet Sauvignon (Chile) / BTL 37.0  
Complex, Dark Fruits, Spices, Leather (VG)

Piedra Negra Reserve Organic, Malbec  
(Argentina) / BTL 40.0  
Complex, Red berries, Black Pepper, Chocolate  
(VG)

Homestead Pinot Noir  
(California) / BTL 29.0  
Plum, Liquorice, Earthy





Rosé Wine  
By the Glass

Via Eurico Pinot Grigio Rosé (Italy)  
125ml 4.0 / 175ml 5.6 / 250ml 7.9 / BTL 23.0  
Fresh, Strawberry, Rose Petals (VG)

Hawkes Peak Zinfandel Rosé (California)  
125ml 4.0 / 175ml 5.6 / 250ml 7.9 / BTL 23.0  
Juicy, Refreshing, Berries

Syrah Rose Soleil de Florensac (France)  
125ml 4.7 / 175ml 6.3 / 250ml 9.2 / BTL 27.0  
Raspberry, Blackberry, Blackcurrant (VG)

Rosé Wine  
By the Bottle

Glorius Chateau La Castille AOP  
Cotes de Provence Rosé (France) / BTL 32.0  
Elegant, Citrus, White Fruits (VG)



Sparkling Wine  
By the Glass

Luminista Prosecco DOC Brut (Italy)  
Glass 6.0 / BTL 25.0  
Fresh, Peach, Apple (VG)

Sparkling Wine  
By the Bottle

Halfpenny Green Estate Brut Sparkling  
(England) / BTL 45.0  
Soft, Rounded, Green Apple, Lemon (VG)

Champagne Nicola Feuillate Réserve Exclusive  
Brut (France) / BTL 60.0  
Versatile, Refreshing, Juicy Pear, Apricot  
(VG)

(V) = Vegetarian  
(VG) = Vegan  
(GF) = Gluten Free  
(VA) = Vegetarian Option Available  
(VGA) = Vegan Option Available  
(GFA) = Gluten Free Option Available

Please Let Your Server Know About  
Any Dietary Requirements.

