

DAYTIME MENU



> LIGHT BITES & SNACKS...

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 all home-made; fish goujons, crushed peas, tartare sauce, chips (gf available)... **9**

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

Light Spiced Dahl red lentils, homemade flatbread (ve)... **7**

Pan Fried Gnocchi cream, garlic, parmesan, chive sauce, rocket, balsamic dressing ... **10**
add pan fried salmon... **16**

Bread Plate warm ciabatta, butter, oils, enough for two... **4**

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

> TO BEGIN...

Seasonal Soup with toasted ciabatta and salted butter (v) (gf, ve available)...**8**

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

Goat's Cheese Croquettes sweet chili dip, baby gem, confit tomato (v)... **8**

The Yorkshire Whole Hog cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **9**

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) (gf available)... **14**

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 available)... **22** – add a sauce; blue cheese, brandy peppercorn, red wine, béarnaise... **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**

Grilled Halloumi marinated vegetable board, smoked paprika guacamole, cracked black pepper crème fraiche, hand cut chips and a Forest salad (v) (gf)... **15**

Line Caught North Sea Haddock battered fish & chips, with crushed minted peas, chunky homemade tartar sauce, lemon wedge (gf available)... **16** (Vegan "Fish" & Chips available **13**)

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

Whitby Crab Thermidor truffle & parmesan fries, balsamic leaves and samphire (gf) ... **22**

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**

Duo of Pork Cheek and Collar roasted collar, braised cheek, roasted celeriac, pickled samphire, red wine just (GF)... **22**

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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

Grilled Halloumi (v) (gf)... 5

Baked Cauliflower Cheese (v)... 4

Charred Winter Greens (gf)... 4

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

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

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

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

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

THE OLD DEANERY DESTINATION RESTAURANT WITH ROOMS

Introducing Yorkshire's newest restaurant destination:

Located in the heart of Ripon, The Old Deanery is a Jacobean mansion in the shadows of Ripon Cathedral. Since winter 2023, The Old Deanery has been open as an exclusive dining experience, with renowned chef Adam Jackson at the helm. If you haven't been to The Old Deanery recently, you haven't been to The Old Deanery. Taken over by family-owned Layton Hill Hotels in late 2021, the site has been operating as an exclusive use wedding and events venue for two successful seasons. Now, with the addition of Adam Jackson and Alex Stainsby to the team, The new Old Deanery is born. In January, The Old Deanery will be open from Thursday mornings until Sunday afternoons, serving a signature tasting menu each evening. During the daytime, grazing boards will be available to enjoy alongside drinks in the bar or garden. Sunday lunch will be available every week.

> 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 Syrup