

## > LIGHT BITES & SNACKS...

**Breakfast Ciabatta** Swains of York sausage & 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, chives... **9**

**Posh Fish Finger Sandwich** proper fish goujons, crushed peas, tartare sauce, chips... **10**

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

**Miners Benedict** English muffin, poached eggs, bacon & black pudding, buttery hollandaise sauce... **11**

**Rosemary & Sea Salt Focaccia** enough for two, olive oil, balsamic, butter (veo)... **8**

**Heritage Tomatoes** dressed with basil pesto & sea salt, feta cheese, focaccia & olive tapenade... (v) (veo)... **8**

**York Mini Yorkshire Puddings Three Ways** Swains Butcher brisket beef with horseradish, battered sausage, mushy peas... **10**

**Grilled Halloumi** roasted courgette, red pepper, chunky chips, guacamole, creme fraiche, salad (v, gf)... **18**

*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 & salted butter (v) (veo)... **7**

**Goat's Cheese Croquettes** pickled beetroot, dressed leaves, balsamic (v)... **9**

**The Yorkshire Whole Hog** cider braised ham hock bonbon, Doreen's black pudding, pressed belly pork, orchard apple puree... **10**

**Prawn Cocktail** king prawns, crayfish tail, queeny scallops, Gem lettuce, Marie Rose dressing (df, gf)... **13**

**Forest Sharer (for two to share)** truffled creamy mushrooms & garden herbs, toasted ciabatta, oils & salted butter (v)... **14**

**Yorkshire Ploughman's (for two to share)** a York market sourced lunch to share, pork pie, cheese, pickle, pickled onions, ham, beetroot pickled egg, ciabatta... **17**

## > MAIN COURSE...

**Swains Family Butchers' Rump Steak** homemade chips, battered onion rings, flat cap mushrooms, roast tomato (gf, df)... **25**  
add a sauce of brandy peppercorn, red wine (df), béarnaise (all gf)... **2**

**Spicy Cauliflower Buffalo Wings** marinated in oat milk for 24 hours, mint pea fritter, wasabi lime mayo, home-made chips, rocket salad, balsamic (ve)... **16**

**Line Caught North Sea Haddock** battered fish & chips, with crushed peas, tartar sauce, lemon wedge (gf)... **16**

**Chopped Chicken Salad** cucumber, avocado, red onion, bacon bits, crispy lettuce, pomegranate seeds zesty mayo dressing (gf)... **16**

**Roasted Red Pepper Fusilli** produced locally by the Yorkshire Pasta Company with buttered spinach, char grilled courgette, basil pesto (ve) ... **13**

**Forest Beef Burger** toasted brioche bun, onion chutney, lettuce, proper chips, smoked bacon, chunky tomato, Emmental cheese, salad, white truffle slaw... **16**

**Whitby Crab Thermidor** creamy thermidor sauce with crispy panko top, rocket & balsamic, samphire, truffle & parmesan fries... **25**

**Pan Fried Salmon** citrus crushed new potatoes, pea puree, pickled samphire & caper, lemon cream sauce (gf) ... **16**

Turn the page to see our sides and puddings!

# DAYTIME MENU



## > SIDES...

**Yorkshire Pudding** with a jug of gravy (v)... 3

**Proper Posh Chips** our delicious twice cooked, hand cut 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

**Baked Cauliflower Cheese** (v, gf)... 4

**New Potatoes** herb butter (v, gf)... 4

**Battered Onion Rings** (ve, gf)... 3

**Thyme & Garlic Chantenay Carrots** (gf, ve)... 7

**Forest Salad Bowl** baby leaves, cucumber, tomatoes, peppers, pumpkin seeds, balsamic dressing, pomegranate (ve, gf)... 4

**BBQ Charred Paprika Sweet Corn** (gf, ve)... 7

---

## > GREAT BRITISH PUDDINGS...

**Roasted Apple & Fruits of the Forest Crumble** with vanilla ice cream or custard (gf)... 7

**Affogato** with shortbread (veo)...7

**Sticky Toffee Pudding** Muscovado toffee sauce, vanilla ice-cream (or with custard if you prefer)... 7

**Lemon & Lime Panna Cotta** with raspberries (gf)... 7

**Dark Chocolate Fondant** piping hot with vanilla ice cream & boozy cherries (please allow extra time to bake & rest – the pudding we mean!)... 8

**Vegan Chocolate Mousse** honey comb, raspberries, vegan vanilla ice cream (gf, ve)... 8

## 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

---

## > HOT DRINKS 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

Caramel Syrup

Hazelnut Syrup

Vanilla Syrup

Gingerbread Syrup

Pumpkin Spice

**Chai Tea Latte**... 4

**Dirty Chai Tea Latte (with Coffee)**... 4.50

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