



**SIMPLY GREAT FOOD WINE &
VERY FINE ACCOMMODATION**



FROM THE BUTCHERS BLOCK

FINE TRADITIONAL PRODUCTS MADE ON THE PREMISES

FROM FINE LOCAL PRODUCE

**ALL OUR MEATS ARE TRACEABLE FROM GATE TO PLATE
THEN CHARGILLED TO PERFECTION IN THE
RESTAURANT.**



FROM THE BUTCHERS BLOCK

FINE TRADITIONAL PRODUCTS MADE ON THE PREMISES
FROM FINE LOCAL PRODUCE

STARTERS

Warm fresh baked bread English butter.

Chefs fishcake 6.95

With lemon & garlic mayonnaise.

Napier's prawn cocktail 8.95

With crisp iceberg lettuce & brandy Marie rose sauce & buttered brown bread.

Our Butchers salad 6.95

Homemade crumpet, chorizo, belly pork crackling & a creamy peppercorn sauce.

Steak meat balls 5.95

With a rich herb. Tomato sauce nest of buttered pasta parmesan shavings.

King scallops 8.95

(please ask for todays option)

Oven baked mushrooms (with pancetta) 5.95

Herbed garlic gruyere crumb.

FOR THE TABLE

Raclette 9.95

Melted blend of cheeses with sautéed new potatoes fried onions served with warm crusty bread.

butchers barbeque platter 16.95

A selection of tasty charcuterie & butcher small goods to share with warm crusty bread.

Frito misto 18.95

cornucopia of seafood's with lemon & garlic mayonnaise, homemade chilli & tomato sauce with warm crusty bread.

herb camembert 9.95

baked in a ciabatta garlic bread to tear & share.

Ramekin of mixed olives 4.95

Marinated à la Provençal

Warm crusty bread

Portion of crusty warm bread balsamic & olive oil or Yorkshire rapeseed oil. 2.95

PRIME LOCALLY SOURCED MEATS. BUTCHERED IN HOUSE, FROM THE BUTCHERS BLOCK.

It's all about passion for quality, and a primeval fascination for meat over flame, the culmination of 100 years of family expertise in the meat industry Which started in my grandfather Albert Ackroyd's butcher's shop in Hunslet Leeds. Which led to my own passion for fine meat & my butchery skills.

Come up to the butchery counter & select your prime local dry aged steak. All our steaks are cut from the primal, weighed & priced individually from Butchers block, and chargrilled to perfection on our state of the art grill. Please tell your server your cooking preference when you order, or allow us to cook your steak to demonstrate our ability to bring out its finest eating qualities & flavour we can always cook it a little more if you need.



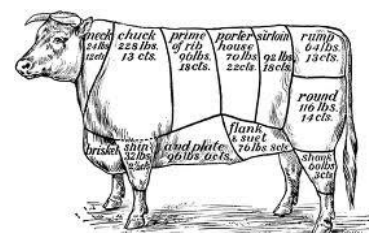
Rump (boneless) approx. 22.50 per 9oz steak

Fillet (boneless) approx. 26.50 per 8oz steak

Rib-eye (boneless) approx. 25.95 per 9oz steak

Chateaubriand steak (boneless & sliced) for 2 56.50

Porterhouse sirloin steak approx. 14oz 42.50



Cow boy steak / Côte de boeuf. (sliced if required) for 2 approx. 16oz 49.50

T-bone steak (subject to availability) approx. 14oz £35.50

Accompanied with mushrooms, baked seasoned tomato, steak chips, onion rings & salad garnish.

Barbeque beef short ribs in sticky B.B.Q sauce 16.95

Served with creamy spring onion mashed potatoes or steak chips.

Butchers grilled meat platter to share 29.50/minimum 2 persons

A fine selection of prime cuts with an assortment of our sauces, chargrilled to showcase finest eating qualities & flavour.

Pepper sauce, blue cheese, Dianne sauce, £2.00 each please ask when you order.

Rump of prime local dales lamb. 17.95

Flame chargrilled then oven finished to perfection with a rich mint & rosemary red wine sauce.

Rare breed local loin of pork (subject to, availability) 16.95

Please ask for today's potato accompaniment's

Napier's beef stroganoff 16.95

Strips of prime beef steak, seared and finished with button mushrooms red wine and double cream

Served with skinny fries

Traditional chicken Kiev 15.95

Prime free range French trimmed breast of chicken stuffed with herb garlic butter coated in panko bread crumb oven roasted to a golden perfection.

Napier's prime house burgers 13.95

6oz char grilled local ground beef patty seasoned with Malden salt & cracked black pepper

Salad garnish, tomato, burger relish, skinny fries

Add a second 6oz Pattie for 4.95

Or the ultimate burger 19.95

Add to your burger crispy bacon 1.50, add cheese 1.00, add jalapenos 1.00



FROM THE BUTCHERS BLOCK

FINE TRADITIONAL PRODUCTS MADE ON THE PREMISES

FROM FINE LOCAL PRODUCE

SIDE ORDERS

Beef dripping or veg oil rustic steak house chips dusted with vinegar sea salt.

2.95

Beef dripping or veg oil skinny fries dusted with vinegar sea salt

2.95

Butter bashed new potatoes

3.50

creamy mashed potatoes

2.95

spinach & peas

2.95

Lyonnaise potatoes

2.95

Panache of seasonal vegetables

2.95



FROM THE BUTCHERS BLOCK

FINE TRADITIONAL PRODUCTS MADE ON THE PREMISES

FROM FINE LOCAL PRODUCE

HOMEMADE DESSERTS

5.95

*New York baked cheesecake.
(please ask)*

*Mr Ackroyd's own sticky toffee pudding
With toffee butterscotch sauce and vanilla ice cream.*

*Hot chocolate brownie
Clotted cream.*

Traditional crème brûlée.

*Classic banana split
Chantilly cream.*

*Napier's creamed rice pudding
with hot fruit compote.*

*Napier's mess
The perfect mistake.*

Selection of 3 fine Yorkshire farmhouse cheeses 7.95
Selection of 5 fine Yorkshire farmhouse cheeses 9.95
Glass of house port to accompany cheese board 4.95

To finish

***Selection of fine coffees & liqueurs.
Please ask***

