

## THE OLD WHITE BEARE MENU

### Nibbles & Platters:

<b>Charred Breads</b> , Extra Virgin Olive Oil & Balsamic V	<b>£2</b>
<b>Charred Breads &amp; Marinated Greek Olives</b> , Extra Virgin Olive Oil & Balsamic, V	<b>£4</b>
<b>Grilled Pita</b> , Houmous & Toasted Flaked Almonds	<b>£4</b>
<b>Pork Crackling</b> in Sea Salt with Garlic Mayo <b>G</b>	<b>£3</b>
<b>Chilli Roast Almonds</b> , Hazelnuts & Roast seeds	<b>£3</b>
<b>Baked whole Camembert</b> to share with Garlic, Smoked Tomato chutney & Toasted Ciabata	<b>£9</b>
<b>Our Ploughman's Sharing Platter</b> of Roast Ham, Prosciutto Ham, Wensleydale & Yorkshire Blue Cheese, Pork Pie, Pork Crackling, Chutneys, Pickles & Greek Olives with Charred Breads	<b>£13</b>
<b>Our Seafood Platter</b> of Smoked Trout, Norwegian Prawns & Crayfish in Marie Rose, Crisp Spiced Whitebait, Bleikers Smoked Salmon, Grilled Langoustines, Spiced Squid, Tempura King Prawns, Dips, Chutneys & Pickles with Charred Breads	<b>£18</b>

### Starters:

<b>Today's Soup</b> served with Herb Croutes	<b>£5</b>
<b>Tempura King Prawns</b> , herby leaves Garlic mayo & Our Sweet Chilli Sauce	<b>3 for £4, or 6 for £7</b>
<b>Spiced Crispy Squid</b> , Garlic Mayo, Cucumber & Spring Onion Salad	<b>£6</b>
<b>Norwegian Prawn &amp; Crayfish Cocktail with Grilled Langoustine</b> , Marie Rose, Rocket, Chicory, & Cherry Tomatoes with Malted Loaf	<b>£8</b>
<b>Bleikers Smoked Salmon</b> , Celeriac Remoulade, Saffron Mayo, Grated Egg & Malted Loaf	<b>£7</b>
<b>Ox Cheek</b> , Slow Cooked in Guinness, Herb Mash, Crisp Pancetta, Broad Beans & Port Jus	<b>£7</b>
<b>Confit Duck Rilette</b> , Peking Duck Gel, Almond Puree, Lambs Lettuce & Radish Salad, Toasted Rye	<b>£7</b>
<b>Home-made Black Pudding</b> , Streaky Bacon, Apple & Fennel Salad with Poached Egg	<b>£6</b>

### Vegetarian Starters:

<b>Marinated Artichokes</b> , Radish & Lambs Lettuce Salad with Crisp Whipped French Goats Cheese	<b>£7</b>
<b>Creamed Wood Mushroom, Garlic</b> , Pearl Onion & Chive Bruschetta, Crisp Kale, Toasted Rye	<b>£6</b>
<b>Pickled Golden &amp; Candy Beetroot Carpaccio</b> , Celeriac Remoulade, Salsa Verde & Lambs Lettuce	<b>£6</b>

Please advise when ordering **Gluten Free** as a **Gluten substitute will be used**. We use nuts in our kitchen so do please inform a manager of any nut allergies, other allergies or dietary requirements prior to ordering.

## Main Courses

<b>Beer Battered Haddock fillet</b> , Hand Cut Chips, Tartar Sauce & Mushy Peas	<b>£12 /Large£14</b>
<b>Seasonal Fish Specials</b> , Always seasonal, Sustainable & from British Waters where possible, please ask for todays fish specials	<b>£ Market</b>
<b>Short-crust Steak &amp; Ale Pie</b> , Butter Mash, Sauté Greens, Roast Shallots & Marrowbone Gravy	<b>£13</b>
<b>Pot Roast Corn-Fed Chicken Breast</b> , Heritage Carrots, Sauté Purple Potatoes, Baby Spinach, Roast Artichokes & Chicken Crackling with red-Currant Jus	<b>£14</b>
<b>'Nidderdale' Lamb Henry</b> , Slow Braised in Mint with Dauphinoise Potatoes & Roast Root Vegetables with Braising Gravy	<b>£17</b>
<b>Yorkshire Wild Venison 'Wellington'</b> wrapped with Truffled Mushroom Duxelles, Herb Pancake & Puff Pastry, Served with Fondant Heritage Potatoes, Honey Roast Parsnips & Cocoa Nip Jus	<b>£24</b>
<b>Our Chefs Salad</b> of Yorkshire Fine Fettle Cheese with Pickled Mouli, Beetroot, Radish, Fennel, Hazelnuts, Fresh Horseradish, Herby Leaves & Pickled Shallot Dressing <b>V</b>	<b>£10</b>
<b>Add Cajun Spiced Chicken Breast -</b>	<b>£12</b>
<b>Add Tempura King Prawns -</b>	<b>£14</b>
<b>8oz Fillet Steak – Dry aged for 32 days</b> , Served with Dauphinoise Potatoes, Marrowbone Crust, Roast Parsnips, Wilted Greens & Green Peppercorn Sauce	<b>£26</b>
<b>10oz Rib-eye Steak – Dry aged for 32 days</b> Served with Roast Plum Tomato, Roast Portobello Mushroom, Onions rings & Hand Cut Chips	<b>£21</b>
<b>10oz Rump Steak 'Frites'</b> , Dry aged for 32 Days, with Fries, lambs lettuce & Béarnaise Sauce	<b>£17</b>
<b>*Yorkshire Dales Steak Burger</b> , Streaky Bacon & Smoked Applewood Cheese	<b>£13</b>
<b>*Cajun Spiced chicken Breast</b>	<b>£12</b>
<b>*All Burgers Come on a Toasted Brioche Bun with House-Pickled Chilli, Gherkin, Plum Tomato, lettuce, Mayo, Chips or French Fries &amp; a Celeriac &amp; Caper 'Slaw</b>	

## Vegetarian Mains:

<b>Roast Wood Mushroom, Artichoke &amp; Spinach Gnocchi</b> with Cep Cream	<b>£11</b>
<b>*Vege Spiced Lentil Burger</b> with Grilled Haloumi, Samphire Bhaji & Cucumber Rhaita	<b>£10</b>
<b>Leek, Potato &amp; Applewood Cheese pie</b> , Crisp Kale, Slow Roast Tomatoes, Rocket Leaves & Creamed Leek Sauce	<b>£12</b>
<b>Sides</b> French Fries, Herb Creamed Mash, Wilted Greens, Chips, Salt Roast New Potatoes, House Salad, Rocket, Parmesan & Balsamic Salad, Dauphinoise Potato or Green Salad,	<b>£3</b>

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## Desserts:

<b>Vanilla Crème Brule</b> , Pistachio Biscotti, Winter Berries <b>V</b>	<b>£6</b>
<b>Knickerbockerglory</b> , - with meringues, berries, Hot Chocolate sauce, ice cream, honeycomb Whipped Vanilla Cream & Marshmallows <b>V</b>	<b>£5</b>
<b>Sticky Toffee Pudding</b> with Salted Caramel Sauce & Vanilla Pod Ice Cream	<b>£6</b>
<b>Dark Chocolate Brownie</b> , Chocolate Powder, Orange & Hazelnut Praline, Berry Compote	<b>£6</b>
<b>Blueberry Panna-cotta</b> , Lemon Syrup, Shortbread & Blueberry Coulis	<b>£6</b>
<b>Winter Berry Eton Mess</b> with Fresh Berries & Brandy Snap Basket <b>VG</b>	<b>£5</b>
<b>Ice Creams &amp; Sorbets</b> with Honeycomb & Fresh Berries – <i>please ask for today's selection.</i> <b>V G</b>	<b>£4</b>
<b>The Cheese board</b> , please ask for this week's cheeses.	
<i>Accompanied with Crackers, Spiced Date Chutney, Celery &amp; Grapes</i>	

**3 Cheeses £7**

**5 Cheeses £9**

### **Ice creams & Sorbet:**

Madagascan Vanilla Pod  
Chocolate Chip  
Mint Chocolate Chip  
Strawberries & Cream  
Forest Fruits Ice Cream  
Rum & Raisin  
Cappuccino Ice Cream  
Toffee Apple Ice Cream  
Lemon Sorbet  
Orange Sorbet  
Blackcurrant Sorbet

### **Artisan Cheese:**

Smoked Cheddar  
Mature Hawes Wensleydale  
Hawes Rhubarb Wensleydale  
Charcoal Cheddar  
Cornish Yarg, Wrapped in Nettles  
Sheppards Purse Yorkshire Fine Fettle  
Sheppards Purse Yorkshire Blue  
French Goats Cheese

## **UPCOMING EVENTS:**

***Valentines Menu February 14th 2019***

***4 Courses £29***

***Glass of Prosecco on arrival***

***Mothering Sunday 31<sup>st</sup> March***

***3 courses £24***

***Complementary Prosecco for Mother!***

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