

## THE OLD WHITE BEARE MENU

### Nibbles & Appetisers

Tempura King Prawns, herby leaves Garlic mayo & Our Sweet Chilli Sauce  
*£3.95 Three £7.50 for Six*

Charred Breads & Marinated Olives, Extra Virgin Olive Oil & Balsamic, *V* £3.95

Pork Crackling in Sea Salt with Garlic Mayo *G* £2.95

### Platters

*To share, graze or enjoy as an alternative to your main meal*

**Our Ploughman's Sharing Platter** of Roast Ham, Prosciutto Ham, Wensleydale & Yorkshire Blue Cheese, Pork Pie, Chicken Liver Pate, Local Black Pudding, Pork Crackling, Chutneys, Pickled Baby Onions, Piccalilli, Gherkins, Cornichons, Caperberries, Marinated Olives & Charred Breads **£14.95**

**Seafood Platter** of Smoked Trout, Norwegian Prawns & Crayfish in Marie Rose, Crisp Spiced Whitebait, Bleikers Smoked Salmon, Crab & Horseradish Pate, Tempura King Prawns, Tartar Sauce, Gherkins, Cornichons, Caperberries, Marinated Olives & Charred Breads **£16.95**

### Starters

Roast Plum Tomato & Tarragon Soup *V G* £5.50

Steamed Scottish Mussels with Warm Breads *G* £6.95  
*choose from* Caper, Herb & Fennel Broth, Cider & Shallot Broth or White wine Cream broth

Norwegian Prawn & Crayfish Cocktail with Marie Rose, Rocket, Chicory, Cherry Tomatoes & Toasted Rye *G* £6.95

Lamb & Bacon Meatballs, Tomato & Mushroom Ragù, Parmesan & Toasted Rye *G* £6.95

Chicken Liver Pate, Quince Jelly, Caperberries, Date Chutney & Herb Croutes *G* £6.50

Garlic & Wood Mushrooms in Porcini Cream Sauce, on Herb Crostini with Crisp Kale *G V* £6.25

**Key: V= vegetarian – Please advise when ordering Gluten Free as flour 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

Landlord Beer Battered Haddock fillet, Hand Cut Chips, Tartar Sauce & Mushy Peas  
£11.95 / Extra Large £14.95

Grilled Sea bream Fillet, with Haricot Bean & Roast Garlic Puree, Sauté Ruby & Golden Beetroots,  
Butternut Squash, Samphire & Salsa Verde £13.95 G

Short-crust Steak & Ale Pie, Butter Mash, Sauté Greens, Roast Shallots & Marrowbone Gravy £12.95

Turkey Breast with Turkey Leg, Cranberry & Apricot Stuffing, with Pigs in Blankets, Salt Roast New  
Potatoes, Mulled Braised Red Cabbage, Sprouts & Chantanay Carrots & Roasting Gravy £13.95 G

Confit Duck Leg with Belly Pork, Butterbean & Tomato Casserole with Roast Butternut Squash &  
Herb Gnocchi £13.95

New Season 'Nidderdale' Lamb Henry, Slow Braised in Mint with Dauphinoise Potatoes & Roast Root  
Vegetables with Braising Gravy £16.95 G

Our Chefs Salad of Yorkshire Fine Fettle Cheese with Pickled Mouli, Beetroot, Radish, Fennel,  
Hazelnuts, Fresh Horseradish, Herby Leaves & Pickled Shallot Dressing VG £9.95  
*Add Cajun Spiced Chicken Breast -£11.95 Add Tempura King Prawns -£13.95*

Nut Vegetarian Roast Loaf, Salt Roast New Potatoes, Mulled Braised Red Cabbage, Sprouts &  
Chantanay Carrots with Cranberry Jelly & Red Wine Vegetarian Gravy V £12.95

### 40 day dry aged 'Waterford Farm' Char Grilled Steaks:

*Served with Roast Plum Tomato, Roast Portobello Mushroom, Onions rings &  
Hand Cut Chips or Fries*

8oz Fillet Steak £26.95

8oz Rib-eye Steak £19.95

8oz Rump Steak £14.95

*Add Green Peppercorn sauce, Mushroom Cream Sauce, Red-Currant Jus, Marrowbone Gravy- £2.50*

### Burgers - All £11.95

*All Burgers Come on a Toasted Brioche Bun with House-Pickled Chilli, Gherkin, Plum Tomato,  
lettuce, Mayo, Chips or French Fries & Pickled Red 'slaw*

Yorkshire Dales Steak Burger, Streaky Bacon & Cheddar Cheese

Piri-Piri Spiced chicken Breast

Vegetarian 'Stack' of Portobello Mushroom, Slow Roast Tomatoes, Artichokes & Goats Cheese V

Sides French Fries, Herb Creamed Mash, Wilted Greens, Chips, Salt Roast New Potatoes, House  
Salad, Rocket, Parmesan & Balsamic Salad, Dauphinoise Potato or Green Salad, £2.95

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**Desserts £5.95**

Baileys Creme Brule, Hazelnut Praline, Berries **V**

Sticky Toffee Pudding with Salted Caramel Sauce **V**  
& Vanilla Pod Ice Cream

Milk Chocolate Pot with a Raspberry Jelly, Mini Meringues, Chocolate Sauce, & Fresh Berries **V**

Traditional Christmas Pudding, Brandy Sauce & Winter Berries

Winter Berry Eton Mess with Fresh Berries & Brandy Snap Basket **VG**

Three Scoops of Ice Creams & Sorbets with Honeycomb & Fresh Berries – *please ask for today's selection.* **V G**

The Cheese board, please ask for this week's cheeses.  
*Accompanied with Crackers, Spiced Date Chutney, Celery, Grapes & Apple*  
3 Cheeses **£6.95** 5 Cheeses **£8.95**