

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 Add Basil Pesto, Houmous or Sun Dried Tomato Pesto for Dipping for £1 Each*

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, Local Black Pudding, Salt & Pepper Chicken Wings, Pork Crackling, Gooseberry & Apple Chutney, 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, Grilled Seabass, Crisp Calamari, Bleikers Smoked Salmon, Beer Battered Haddock Goujons, Crab & Horseradish Pate, Tempura King Prawns, Gherkins, Cornichons, Caperberries, Marinated Olives & Charred Breads **£16.95**

Starters

Today's Soup with Crisp Croutes **£5.50**

'Frito Misto' - Tempura Seabass, King Prawns & Calamari with Courgette & Aubergine, Basil Pesto & Garlic Mayo **£7.25**

Norwegian Prawn & Crayfish Cocktail with Marie Rose, Iceberg Lettuce, Cherry Tomatoes & Toasted Rye **£6.95**

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

Sticky Fried Salt & Pepper Chicken Wings, Spring Onion, Chilli, Cucumber, Pomegranate & Coriander Salad with a Spiced Peanut & Coconut Dipping Sauce **£6.50**

Roast Portobello Mushroom, Shallot & House Smoked Buffalo Mozzarella Cheese with Crisp Parmesan Crust, Herby Leaves, Date Chutney & Basil Pesto **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

Fish Of the Day - Always Fresh, Seasonal & from British waters where available **£ Market**

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

Chicken 'Cordon Bleu', Fondant New Potatoes, Sauté Greens, Roast Tomato Broth **£13.95**

Slow Cooked Wild Rabbit, Herb Gnocchi, Tomato, Wild Mushroom & Pearl Onion Ragù, Parmesan
- *May Contain Bones* **£13.50**

Slow Braised Belly Pork with Sticky Pecan Crust, Herb Mash, Local Black Pudding, and Spinach with
Pork Crackling & Roasting Gravy **£13.95**

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

12 hour Slow Cooked Beef Brisket, Sauté Potatoes, Shallots, Baby Spinach with Crispy Hens Egg
£13.95

8oz 'Waterford Farm' Fillet Steak, Fondant Potato, Marrowbone Crust, Warm Horseradish Panacotta,
Baby Spinach & Green Peppercorn Sauce **£27.95**

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

Roast Sweet Potato, Spiced Chickpeas & Grilled Haloumi with Sauté Sprouting Broccoli, Coriander,
Crushed Almonds & Sundried Tomato Pesto **V £11.50**

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 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, Back 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

Raspberry Crème Brule, Pistachios & Fresh Berries **V**

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

Dark Chocolate Brownie, Toffee Apple Ice Cream **V**

Chocolate Orange Bread & Butter Pudding, Sour Orange Chutney & Vanilla Custard **V**

Forest Berry Eton Mess with Whipped Vanilla Cream & Homemade Meringues. **V G**

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, Apple & Gooseberry Chutney, Celery, Grapes & Apple
3 Cheeses **£6.95** 5 Cheeses **£8.95**