

Nibbles While You Wait

Warm Sourdough	£4.00
Served with the Chef's Yorkshire Seaweed Butter. (V)	
Mixed Pitted Olives	£5.00
Marinated in Lemon & Rosemary. (V,VG,GF)	
Toasted Smoked Almonds	£4.00
(V,VG,GF)	
Homemade Pork Crackling	£4.50
Served with Apple Puree (GF)	

From The Farm & Sea

 Delmont
Chef's Choice Lamb **£28.00**
Pan Fried herb crusted Sykes House Farm Lamb Rump, Truffle Pomme Puree, baby Carrots & Yorkshire Peas. with a mouth watering Lamb Jus & herb oil (GF)

Yorkshire Chicken Supreme **£18.95**
Succulent Chicken Supreme, served on a herb Veloute Sauce on a bed of Braised Gem Lettuce, Yorkshire Peas & a Chicken Herb Fritter. (GF)

The View's Gourmet Burger **£19.00**
2 x 3oz Sykes House Farm Chuck Steak Burgers, Melted Yorkshire Cheddar Cheese, Lettuce Leaf & Tomato. Encased in a Toasted Brioche Bun with Bacon Jam & Burger Sauce on the Side & Homemade Chips. (GFA)

Catch of the Day **£18.95**
Seasonal Catch of the Day with home made chive Gnocchi, Creamy White Wine Mussel sauce & herb Oil(GF)

Traditional Fish & Chips **£17.00**
Beer Battered Fish, Homemade Chips, Tartar Sauce & Pea Puree. (GF)

Hotel dinner bookings, 3 courses included.  Delmont
Supplement for marked dishes.

SIDES

Homemade Chips	£4.95
Seasonal Greens	£4.00
Truffle Pomme Puree	£5.00
Seasonal Salad Leaf	£4.00

V= Vegetarian, VG= Vegan, GF= Gluten free, GFA= Gluten free available

Starters & Small Plates

Seasonal Soup **£6.50**

Homemade with the Freshest of Produce, Served with Warm Sourdough & Butter. (V,GFA)

Seaweed Hummus **£5.00**

Homemade & Served with Warm Flat bread. (V,VG,GFA)

Yorkshire Croquettes **£7.95**

Yorkshire Pork Coppa & Yorkshire Blue cheese coated in a golden crumb served with Chipotle Aioli (GF)

Fresh Shetland Mussels **£10.00**

Cooked in a Coconut,chilli & Lemon grass broth & warm Sourdough . (GFA) **£18.50**

Yorkshire Charcuterie Board  Delmont **£13.00^{pp}**

Perfect for Sharing, Yorkshire Chorizo, Yorkshire Nduja, Yorkshire Cheese, Oat Cakes, Gherkins, Grapes, Celery, Apple, Smoked Almonds & Pesto. (GF)

From The Land (V)(VG)

Yorkshire Tortiglioni **£16.50**

Yorkshire Pasta Cooked with a Tomato Gochujang Sauce with garlic, olives, coriander & Yorkshire Cow's Curd. (V)

Piri-Piri Tofu Skewer **£16.95**

Roasted Tofu & Beetroot seasoned with Piri-Piri, served with Lemon, Mint, Apricot Couscous & a Cashew Tzatziki (V,VG,GFA)

Dessert

White Chocolate Brownie **£8.95**

Homemade White Chocolate Brownie, Honeycomb, Ginger & Lime gel & Homemade Cherry Ice Cream & toasted Pistachio Crumb (V,GF)

Homemade Cheesecake **£8.50**

Please ask a Member of Staff for the Chef's Choice Today. (V) (GF)

Yorkshire Cheese  Delmont **£12.50**

A Selection of Cryer & Stott's Yorkshire Cheeses Served with Fruit, Pickles, Oatcakes & Yorkshire Quince jelly (V,GF)

Ice Cream & Sorbet **£5.95**
Chioce of Yorvale Really Dairy Ice Creams or Sorbets (VG available) **2 scoops**

Please always make us aware of any allergies or food intolerance.