**Nibbles**

Antipasti olives V GF £4.25 Homemade warm olive bread with dipping balsamic

vinegar & olive oil V £3.50 Anchovies marinated in chilli oil V GF £4.25

Halloumi fries with aoli V GF £6.95

**Starters & Light Snacks**

**Home made French onion soup**

Served with Warm Bread V \*GF £7.45

**Homemade duck liver pate**

with a hint of orange, served with homemade

rustic toast and onion marmalade  \*GF £8.95

**Warm goats cheese salad**

With walnut & port infused raisin salad

& onion marmalade V GF £9.95

**Fishcake** with smoked haddock, cod, and salmon with

a poached egg and hollandaise sauce \*GF £9.00/£18.00

**Deep fried battered king prawns**

with bitter sweet Onions & Dip. GF £8.95

**Smoked venison**

Thinly sliced smoked venison served with

gerkins, silverskin onions, fig and pear chutney,

and homemade bread \*GF £9.95

**Main Courses**

**Our crispy battered fish**

Yorkshireman’s peas, tartare sauce and

homemade chips GF £18.50

**Steak & onion pie**

With our famous short crust pastry \* £19.25

**Breaded chicken supreme**

Stuffed with mozzarella cheese on leeks

with stilton sauce GF \* £19.25

**Breast of Chicken**

Chicken served with a creamy garlic and

mushroom sauceGF\* £18.25

**Lamb shank**

Nigel Hammond’s local reared lamb on creamed

mash with minted peas & lamb jus  GF £25.50

**Fish pie**

Silky smooth fish pie, with todays mix of fish,

topped with mash potato and melted mozzarella,

served with garden peas GF £23.50

**Panfried venison**

Locally sourced venison steak served on haggis

with a blueberry sauce and sweet potato fries \*GF £26.95

**\* New potatoes or chipped potatoes served with these main courses**

**We only have a small kitchen so at busy times there may be a short delay with your order, however we will try to keep this to a minimum.** **All dishes are cooked to order using only fresh ingredients.**

**Vegetarian Options**

**Moroccan spiced Stew**

With falafel dumpling’s V GF £15.50

**Tagine**

Please ask for tagine of the day served with

sweet potato fries V \*GF £15.50

**Risotto**

Please ask for risotto of the day V \*GF £15.50

**The Wyvill Steaks**:

All locally sourced from Hawes, Masham & Thirsk and matured for at Least 28 days, cooked on our chargrill, served with chipped potatoes and salad with dressing

Sirloin steak approx. 12 to 14oz GF £29.50

Fillet steak 7 to 8 oz GF £33.95

All meats are cut by hand so may vary slightly in size

**Chefs specialized steaks**

**Sirlion Fillet**

**The Mckinnion** crumbed haggis, with

a mushroom & whisky cream Sauce. \*GF £35.45 £38.95

**Lucifire** -Rolled in crushed black

peppercorns with a cream pepper sauce

(not for fairies) GF £35.00 £38.50

**The Blue –** Stilton crust with stilton

sauce GF £35.00 £38.50

**Black Jack-** mixed herbs & spices,

smoked bacon & red wine sauce GF £34.50 £38.00

**The Wyvill** - Onion marmalade with a

red wine reduction sauce GF £34.50 £38.00

**Sauces and extras**

**Stilton sauce.** V GF  £4.50

**Pepper sauce** V GF £4.50

**Garni**: Grilled tomatoes, mushrooms & onion rings V GF £4.50

**Side orders**

Chips V GF £4.50

Sweet potato fries V GF £4.50

Mixed salad & dressing V GF £4.50

Creamed spinach V GF £4.50

Creamy mash V GF £4.50

Mushy peas V GF £4.50

Portion of vegetables V GF £4.50

Onion rings V GF £3.50

**Please State Any Allergies When Ordering**

**SERIOUS ALLERGIES - Please be aware we cannot guarantee no cross contamination within the kitchen**

V- Vegetarian GF – gluten free \*GF - can be made gluten free