

Due to the presence of recognised allergens in our venue, there is a possibility that traces may be found in any of our food or drink items. Allergen information is available on request.

Starters & Sharers.

Homemade Soup of the Day (v)

Home Baked Bread
£4.50

Panko Halloumi (v)

Sweet Chilli Dip
£6.45

Mackerel Pâté
Homemade Pâté with Chutney and Home Baked Bread
£5.75

Spicy Baby Calamari

Garlic Mayonnaise
£5.95

Homemade Duck Spring Rolls

Cucumber, Spring Onions and Hoi Sin Sauce
£6.95

The New Conservatory Nachos (v)

Homemade Tortilla Chips with Cheddar Cheese, Salsa, Guacamole, Sour Cream and Jalapeños
£5.95

[Add Pulled Beef Brisket For £1.00]

Grazing Plate (v)

Warm Flat Bread, Humous, Mixed Marinated Olives, Ciabatta with Balsamic & Olive Oil
£7.90

Light Lunch Menu

SERVED BETWEEN 12 NOON - 4PM
ADD A CUP OF HOMEMADE SOUP OR FRIES TO ANY OF THE SANDWICHES OR WRAPS FOR £1.50

Grilled Halloumi (v)

Tortilla Wrap with Lettuce, Tomato, Roasted Peppers, Mayonnaise and Basil Dressing
£6.95

Yorkshire Ploughman's

White Buttered Bloomer with Roast Ham, Cheddar, Chutney, Lettuce and Tomato
£5.95

Cajun Chicken

Tortilla Wrap with Lettuce, Sour Cream, Guacamole and Parmesan
£6.95

Pulled Beef Brisket

Buttered Ciabatta with Worcestershire Marinated Beef Brisket, Fried Onion and Melted Cheddar
£7.25

Ale Battered Fish Fingers

Buttered Ciabatta with Lettuce and Tartar Sauce
£7.25

Conservatory Club Sandwich

Toasted White Bloomer with Chicken, Bacon, Lettuce, Melted Cheddar, Tomato and Mayonnaise
£7.95

Homemade Lasagne

Garlic Bread
£10.95

Fish and Chips

Ale Battered Haddock, Homemade Chips, Mushy Peas and Tartar Sauce
£12.95

Homemade Beef Stew and Dumplings

Home Baked Bread and Butter
£12.45

Wild Mushroom and Asparagus Risotto (v)

Truffle Oil and Parmesan
£9.95

Super Food Salad (v)

Kale, Quinoa, Cheddar Cheese, Baby Gem, Peppers, Tomato, Red Onion and Cucumber. Dressed with Basil Oil
£9.95

Chicken Caesar Salad

Baby Gem, Bacon, Parmesan, Croutons and Caesar Dressing
£9.95

Homemade Steak & Ale Pie

Homemade Chips and Gravy
£12.95

Vegetable Moussaka (v)

Garlic Bread
£9.95

Crab Cakes

Wilted Spinach and Creamed Leeks
£11.95

Chicken and Chorizo Risotto

Parmesan and Basil Dressing
£11.95

Cajun Chicken Skewer

Fries and Mint Yoghurt
£11.95

Homemade Fish Pie

Prawns, Haddock and Salmon in a Creamy White Wine Sauce with Mashed Potato and Cheddar Top. Served with Buttered Tenderstem Broccoli
£12.95

Roasted Corn Fed Chicken

Root Vegetables, Sauted Potatoes and Homemade Red Wine Jus
£12.95

8oz Sirloin Steak

Homemade Chips, Tomato, Mushroom and Pepper Sauce
£17.95

Sides

Fries (v) £2.95

Creamy Garlic Mushrooms (v) £2.95

Ale Battered Onion Rings (v) £2.95

Dressed House Salad (v) £2.95

Mac And Cheese (v) £2.95

Buttered Tenderstem Broccoli (v) £3.40

Sweet Potato Fries (v) £3.40

HOMEMADE BURGERS

[All served with Fries. Upgrade to Sweet Potato Fries for 50p]

House Burger

Beef Burger with Lettuce, Tomato, Red Onion and Tomato Relish
£9.50

Halloumi Burger (v)

Crispy Battered Halloumi with Lettuce, Tomato, Red Onion and Sweet Chilli
£10.95

Chicken Burger

Lettuce, Tomato, Red Onion, Mayonnaise and Homemade 'Slaw'
£9.95

Bacon Cheese Burger

Lettuce, Tomato, Red Onion and Tomato Relish
£10.95

Extra Toppings:

Monterey Jack Cheese, Fried Onions or Bacon
£1.00 Each

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Desserts

Lemon & Lime Tart
Pouring Cream and Raspberry Coulis
£4.95

Chocolate Brownie
Salted Caramel Ice Cream
£4.95

Cheesecake of the Day
£5.50

Sticky Toffee Pudding
Vanilla Ice Cream
£5.50

Apple & Cinnamon Crumble
Custard
£5.50

TEA & COFFEE

Espresso
£1.50

Double Espresso
£1.95

Americano
£2.50

Cappuccino
£2.50

Latte
£2.50

Mocha
£3.45

Hot Chocolate
£3.00

{ Add Marshmallows & Cream for £0.50 }

Coffee Syrups

Vanilla, Caramel, Cinnamon or Gingerbread
£0.50

Liqueur Coffee or Hot Chocolate
Spiced Rum, Whisky, Bourbon, Amaretto, Kahlua, Baileys, Cointreau or Frangelico
£5.95

Yorkshire Tea
£1.95

Fairtrade Clipper Teas

Earl Grey, Peppermint, Wild Berry, Green Tea or Decaffeinated English Breakfast
£2.45

White Wine

Molino Del Sol Airen - Spain
An attractive dry white with flora and citrus aromas leading to a crisp, fresh palate.
£15.45 · 175ml £4.40 · 250ml £5.50

Central Monte Sauvignon Blanc - Chile
Aromas of grapefruit that lead to a crisp and dry palate with hints of lemon and lime.
£16.45 · 175ml £4.60 · 250ml £6.00

Chardonnay Primi Soli - Italy
This wine is clean and fresh tasting of green apple and just a hint of white pepper.
£16.45 · 175ml £4.60 · 250ml £6.00

Sereno Pinot Grigio - Italy
This delicious wine has a light citrus aroma which leads to a mixture of juicy fruits and just a hint of vanilla on the palate.
£16.75 · 175ml £4.60 · 250ml £6.00

Marques del Atrio White Rioja - Spain
Fresh, fruity hints, tropical fruit aromas with elegant herbaceous overtones. Good intensity.
£21.95 · 175ml £5.80 · 250ml £7.80

Wadding Duck Sauvignon Blanc - NZ
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavours.
£22.95 · 175ml £5.90 · 250ml £7.90

Rosé Wine

Sereno Pinot Grigio Blush - Italy
The height of fashion - light fresh strawberry flavours and very easy drinking.
£16.75 · 175ml £4.60 · 250ml £6.00

Monterey Bay Zinfandel Rosé - USA
Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.
£16.95 · 175ml £4.60 · 250ml £6.00

Red Wine

Molino Del Sol Tempranillo - Spain
A wonderful fruity red with a silky smooth finish.
£15.45 · 175ml £4.40 · 250ml £5.50

Cabernet Sauvignon Primi Soli - Italy
Ruby red with hints of summer fruits and violets. A balanced flavour with a pleasantly lingering, distinctive black-cherry aftertaste.
£16.45 · 175ml £4.60 · 250ml £6.00

Central Monte Merlot - Chile
A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine.
£16.95 · 175ml £4.60 · 250ml £6.00

Down Under Shiraz - Australia
Lovely plum aromas with a hint of pepper and spice. Complemented by a luscious berry palate.
£17.95 · 175ml £4.90 · 250ml £6.30

La Grupa Malbec - Argentina
An up - front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.
£19.95 · 175ml £5.50 · 250ml £6.90

Los Gansos Pinot Noir - Chile
Aromas of berries, black cherries and sweet fruits mixed with hints of toasty oak. Fine tannins give a rich texture in the mouth.
£21.95

Faustino Rivero Reserva Rioja - Spain
Aged in medium toasted American oak casks for two years. It has very rich aromas that provide harmony and finesse.
£24.95

{ 125ml measures available on request }

Cherapagne and Sparkling

Prosecco Serenello Extra Dry - Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.
£24.95 · 125ml £5.45

Champagne De Castelnau Brut - France
Lively but gentle with notes of apricot and white peach (nv).
£34.95

Mum Cordon Rouge Brut - France
Lovely aromas of lemon and grapefruit, with notes of white peach and crisp apple.
£44.95

Perrier Jouet Brut - France
This consistent blend leads to a deliciously floral, slightly honeyed fruit aroma.
£49.95

Laurent Perrier Cuvee Rose - France
One of the best selling Rosé Champagnes in the world, soft strawberry aromas, and a long finish.
£74.95

Perrier Jouet Belle Epoque - France
A fresh fizz and superbly balanced palate with light apple fruit and citrus notes which linger on the elegant finish.
£149.95

Homemade Sunday Roast

Join us for a Homemade Roast.
Available every Sunday from 12pm.

£10.95