

# MAIN MENU

## Nibbles

Mixed Marinated Olives 5.95  
sun-dried tomatoes, artisan bread,  
olive oil & balsamic vinegar *(v) (gf available)*

Wheatley BBQ Chicken Wings 6.25  
whisky & maple syrup, pub slaw *(gf)*

Fried Calamari 7.95  
with lemon aioli

Fresh Tomato & Basil Bruschetta 5.50  
on ciabatta *(v)*

Crispy Whitebait 5.95  
lemon mayonnaise & dressed salad garnish

Cider Braised Baby Chorizo 7.50  
bay leaf & red onion, artisan bread

Halloumi Fries 7.95  
deep fried in panko breadcrumbs  
with spicy chipotle dip

Choose 3 nibbles for 18.00

## Starters

Homemade Soup of the Day 5.00  
artisan bread & butter *(v) (gf available)*

Stacked Black Pudding Au Poivre 7.00  
sautéed onions & mushrooms, creamy peppercorn sauce

Ham Hock, Honey & Mustard Terrine 7.25  
piccalilli, toasted sourdough bread, dressed salad *(gf available)*

Charcuterie Platter (to share) 15.00  
continental cured meats, olives, sun-dried tomatoes, manchego cheese,  
dressed rocket leaves, olive oil, balsamic vinegar, warm artisan breads & chutneys

Chestnut Mushrooms, Garlic & Cream Sauce 7.25  
crumbled goat's cheese, chives & toasted sourdough bread *(v) (gf available)*

Simply Smoked Salmon 7.95  
crispy capers, melba toast, dressed salad, lemon & dill creme fraîche *(gf available)*

Tempura Battered Chicken Tenders 7.00  
sweet chilli & sesame glaze, dressed salad

Classic Prawn Cocktail 7.50  
buttered brown bread *(gf available)*

## Pub Favourites

Steak, Mushroom & Robinsons Ale Pie 15.00  
creamy mash potatoes, buttered greens & rich pan gravy

10oz Wensleydale Gammon Steak 14.50  
hand cut seasoned chips & fried eggs *(gf)*

Breaded Scampi in a Basket 13.00  
hand cut seasoned chips, garden peas & tartare sauce

Salt & Vinegar Battered Haddock  
mushy peas, hand cut seasoned chips & tartare sauce  
- Small 9.00 - Large 13.00 -

For our vegan guests, please ask for our vegan menu

## Seasonal Mains

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### Pan Fried Rump of Lamb 19.00

dauphinoise potatoes, buttered seasonal greens, red wine & rosemary jus (*cooked medium*) (*gf*)

### Seared Breast of Chicken 16.95

spinach & wild mushroom fricassée, fondant potato & tenderstem broccoli (*gf*)

### Wild Mushroom Stroganoff 15.95

smoked paprika, brandy, red wine, creme fraîche, with basmati rice & garlic ciabatta (*v*)

### Roasted Mediterranean Vegetable & Goat's Cheese Tart Tatin 15.95

garlic sautéed potatoes, roasted cherry vine tomatoes, tenderstem broccoli, roasted red pepper coulis (*v*)

### Parma Ham Wrapped Roasted Hake 19.00

pesto crushed new potatoes, tenderstem broccoli, chilli & lentil herb cream (*gf*)

### Lishman's of Ilkley Burger 15.00

brioche bun, tomato relish, baby gem, tomato, onion rings, seasoned fries & pub slaw

- add cheese, bacon or blue cheese for 1.00 each -

### 10oz Rib Eye Steak 22.00

dauphinoise potatoes, roasted cherry vine tomatoes & field mushroom (*gf*)

- add a sauce, Creamy Peppercorn, Yorkshire Blue Cheese or Béarnaise for 3.00 each -

### Cajun Blackened Salmon Niçoise Salad 16.95

mixed leaves, new potatoes, French beans, boiled egg, vinaigrette, roasted cherry vine tomatoes (*gf*)

### Chicken Fajita Salad 15.95

fajita seasoned chicken strips, sautéed onions & peppers, roasted cherry vine tomatoes, fresh avocado & dressed mixed salad leaves (*gf*)

## Sides

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Seasoned Chips or Skinny Fries 3.50 (*v*) (*ve*)

Hand Battered Onion Rings 3.25 (*v*)

Buttered Greens 3.50 (*v*) (*gf*)

Pub Slaw 2.50 (*v*) (*gf*)

Creamy Mash or New Potatoes 3.50 (*v*) (*gf*)

Garlic Ciabatta 3.50 (*v*)

- add cheese for 75p -

Dressed House Salad 3.50 (*v*) (*gf*)

## Sandwich Selection - Served 12 - 2:30pm, Mon to Sat

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All served on ciabatta, with salad and your choice of soup or skinny fries (*gf is available on request*)

Ham Hock 8.50

piccalilli & watercress

Mature Cheddar 7.25

house chutney (*v*)

Bacon, Brie & Cranberry 8.50

Posh Fish Finger 8.50

tartare sauce

Prawns in Marie Rose Sauce 8.75

baby gem lettuce,  
on brown bloomer bread

Goat's Cheese 8.50

with roasted Mediterranean  
vegetables (*v*)

Hot Roast Beef 8.75

roasted red onion & a pot of gravy

### FOOD ALLERGIES AND INTOLERANCES.

Before ordering drinks or food, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian (*v*) products, we must advise that these products are handled in a multi-ingredient kitchen environment. Some fish may contain small bones. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross contamination. Cooking equipment (e.g. fryers, grills etc.) and food preparation areas may be shared and fried items containing different allergens may be cooked in the same frying oil. Please ask a team member if you would like further information.

Company reg. 00170679 (*v*) - vegetarian (*ve*) - vegan (*gf*) - gluten free