

CHEF'S MESSAGE

Head Chef Dan and the kitchen team are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.

SHARING

Yorkshire Sharing Board 22.50
pulled beef, Yorkshire pudding, sausage roll, treacle-glazed ham, Harrogate Blue Cheese, red onion marmalade, warm focaccia
G, E, D, CE, MU, SD / S / 1628 kcal

The Garden Sharing Board VE 18.95
carrot & courgette bhajis, frickles, BBQ jackfruit, whipped vegan feta G, S, MU, SE / L, N, CE, SD / 1110 kcal

SIDES

Chunky Chips VE / GF herb salt SD / CE / 184 kcal 4.50

Skin-on Fries VE / GF herb salt 381 kcal 4.50

Halloumi Fries V / GF 5.95
smoked paprika mayonnaise E, D, MU / 655 kcal

Simple Salad V / VEO / GF 4.95
olives, radicchio, gem, cherry tomatoes, red onions
D / CE, SD / 60 kcal

Crispy Onion Petals VE / GF 4.95
garlic mayonnaise 368 kcal

Buttered Greens V / GF D / 109 kcal 4.50

FIXED PRICED MENU

2 COURSES £17.50 / 3 COURSES £22.50

Pick any courses marked with the wheel icon.
Available Monday to Friday, 12 noon until 8.30pm.

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

ALLERGENS (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur Dioxide / SE: Sesame Seeds **IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR SENSITIVITY** Please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members.
Please let your server know if you wish to remove this element.

GRAZERS & STARTERS

ANY
3 FOR
£19

 **Mini Chorizo** GF 7.95
hot honey glaze 551 kcal

House Bread V 7.95
olive oil, salted butter G, D, SD / S, E / 844 kcal

Loaded Tater Tots V / GFO 7.95
cheese sauce S, D / 405 kcal
ADD CRISPY CHILLI BEEF CE, SD / 139 kcal 1.95
ADD BBQ JACKFRUIT MU / SD / 122kcal 1.95

 **Frickles** V / GF 6.50
tandoori aioli E, MU / 209 kcal

 **Old Bridge Sausage Roll** 6.95
HP sauce G, E, D, SD / 268 kcal

 **Crispy Scampi** 8.95
tartare sauce, burnt lemon G, C, E, MU / F, MO / 375 kcal

Chicken Parfait 7.95
red onion marmalade, bread croutons
G, S, D, SE, SD / N, CE, MU / 299 kcal

Hot Smoked Salmon GF 8.95
horseradish cream, capers F, E, D, MU, SD / 422 kcal

Pulled Beef Croquettes 8.95
BBQ dip G, E, D, CE, MU, SD / 491 kcal

 **Carrot & Courgette Bhaji** VE / GF 6.50
coconut raita S, MU / G, L, N, CE, SE, SD / 137 kcal

CLASSIC MAINS SEASONALLY SENSATIONAL

 **Fish & Chips** GF 14.95 / 16.95
chunky chips, mushy peas, tartare sauce, lemon F, E, MU, SD / CE / 593 kcal / 667 kcal
only the small portion is included in the fixed price menu

 **Chicken Ham & Leek Pie** 16.95
seasonal vegetables, choice of mash or chips G, E, D, CE, MU / S / 978 kcal

Hot Smoked Salmon Spinach Tagliatelle £17.95
G, F, D, SD / S, E, MU, CE / 692 kcal

Smoked Duck Caesar Salad GFO 16.50
tempura anchovies G, F, E, D, SE / N, MU, SD / 586 kcal

 **Grilled Butcher's Sausages** 14.95
buttered mash, greens, onion gravy G, D, CE, SD / S, E, MU / 1013 kcal

Sea Bass Fillet GF 18.95
fragrant rice, lime, coconut cream F, SD / CE, MU / 285 kcal

Poke Bowl VE / GF 14.50
rice, pickled red cabbage, grated carrot, edamame beans, radish, avocado, soy & ginger dressing S, SD / 342 kcal

ADD PULLED BEEF CE, SD / 261 kcal 2.50
ADD HOT SMOKED SALMON F / 157 kcal 2.50
ADD SMOKED DUCK BREAST 110 kcal 2.50



PRIME CUTS THEY'RE GRILL-IANT!

PICK YOUR CUT

Glazed Bacon Chop GF 584 kcal	17.95
10oz Pork Chop GF 629 kcal	19.95
BBQ Glazed Boneless Half Chicken GF MU / 979 kcal	21.50
10oz Flat Iron Steak GF 517 kcal	24.95
8oz Ribeye Steak GF 615 kcal	30.95



PICK ONE SAUCE/BUTTER (ON THE HOUSE)

Peppercorn GF D, CE, SD / 197 kcal
Bacon & Yorkshire Blue Cheese Butter GF D / 173 kcal
Chimichurri GF SD / 144 kcal
Roasted Garlic Butter GF D / 204 kcal
Rich Onion Gravy GF CE / 111 kcal



PICK ONE SIDE (ON THE HOUSE)

Chunky Chips VE / GF herb salt SD / CE / 184 kcal
Skin-on Fries VE / GF herb salt 381 kcal
Loaded Tater Tots V / GFO S, D / 405 kcal
Crispy Onion Petals VE / GF 368 kcal
Simple Salad V / VEO / GF D / CE, SD / 60 kcal
Buttered Greens V / GF D / 109 kcal

LOADED BURGERS & DOGS RELISH THE FLAVOUR

PICK YOUR BURGER

Buttermilk Chicken Burger	15.95
G, E, D, MU, SD / 526 kcal	
6oz Smash Burger	16.95
chuck & short rib G, E, MU, SD / 693 kcal	
Halloumi Burger V	15.95
jackfruit G, E, D, MU / SD / 614 kcal	

OR PICK YOUR DOG

The Bulldog	14.95
30th Anniversary Special	
smoked bratwurst sausage, pulled beef, crispy onions, garlic mayonnaise, French's mustard	
G, CE, MU, SD / S, E, D / 423 kcal	
The Coachman's	14.95
smoked chicken bratwurst sausage, BBQ sauce, melted cheese, bacon crumb, crispy onions	
G, D, MU, SD / S, E / 455 kcal	



PICK ONE TOPPING (ON THE HOUSE)

Monterey Jack Cheese
D / 75 kcal
Yorkshire Blue Cheese
D / 80 kcal
Smoked Bacon
85 kcal
Caramelised Onions
SD / 60 kcal
Fried Egg
E / 69 kcal



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