

1189

Bar & Kitchen

All day menu served from noon till 9 pm

NIBBLES

Pork scratchings with sea salt and black pepper (GF)

Homemade pickled eggs (V/GF)

Chocolate crispy bites (V)

£2.95

1189's TIPPLE

Andy's Espresso Martini – *Shaken not stirred coffee cocktail*

Ailsa's Hugo Spritz – *A sparkling prosecco with a dash of elderflower cordial and a sprig of mint*

£6.00

EARLY BIRD & BULL

12 till 5 Monday to Saturday

Buttermilk fried chicken burger with kimchi mayonnaise

The Cock 'n' Bull: half chicken, half steak sandwich served in an oval flat white (GF)

Steak sandwich with scrumpy: fried onion rings served in an oval flat white (GF)

Mexican griddled chicken salad with guacamole (GF)

Ground rib steak burger with club sauce and chips (GF)

Black cow mac 'n' cheese with salad and garlic pizza bread (V)



All the above served with fries, cole slaw and charred sweetcorn

(If you have any food allergies please let a member of staff know and we will be happy to cater for you)

(V – Vegetarian / VE – Vegan / GF – Can be made Gluten Free on request)



STARTERS

Chorizo and merguez Scotch egg and harissa lemon mayonnaise
£ 6.50

Curry spiced scallops served with cauliflower purée and Granny Smith apple (GF)
£ 9.00

Salt baked heritage beetroot, barley, raspberry vinegar and mint yoghurt (V/GF)
£ 6.50

Sea salt & black pepper calamari, tomato & parmesan relish
£ 6.50

Leek and cheddar cheese tart, warm apple and pear compote (V)
£ 6.50

French onion soup with a gooey cheese crouton (V/GF)
£ 5.00

Yorkshire game terrine, mulled berries and onion bread
£ 6.50

Red lentil and chickpea dhal, fennel bhaji, poppadum and coriander (VE)
£ 6.50

PLATTER BOARDS

FULL AND PROPER ROAST ENGLISH BEEF BOARD *FOR ONE*

Roast beef, grilled beef sausage, cottage pie served with Yorkshire pudding, vegetables, roast potatoes, mash potato and a bottomless gravy jug
£ 14.95

ROAST ENGLISH MEAT BOARD *FOR TWO*

Belly pork, roast chicken, roast lamb rump served with bread sauce, apple sauce, seasonal vegetables and potatoes and a bottomless gravy jug (GF)
£ 30.00

(If you have any food allergies please let a member of staff know and we will be happy to cater for you)

(V – Vegetarian / VE – Vegan / GF – Can be made Gluten Free on request)

MAIN COURSES

Roast pork belly, mashed potato, squash puree, king prawns and green pesto (GF)
£16.00

Roast Lamb rump, creamed cabbage and rosemary shepherd's pie (GF)
£16.00

Oxtail, beef skirt and real ale suet pudding, olive oil mash, seasonal vegetables, watercress and jus
£ 15.00

8oz Beef burger with French fries or hand-cut chunky chips served with a choice of cheese topping (cheddar cheese / blue cheese / Emmental cheese) (GF)
£ 13.00

Beer battered cod and chunky chips marrowfat peas and tartare sauce
£13.00

Chicken parmo served with chips, onion rings and dressed salad
£ 13.00

Chicken or vegetable fajita served with guacamole, tomato salsa, grated cheese and fries (VE)
£ 13.00

Chicken or vegetable tikka masala, onion bhaji, coconut and coriander rice and a garlic naan bread (V)
£ 13.00

(If you have any food allergies please let a member of staff know and we will be happy to cater for you)

(V – Vegetarian / VE – Vegan / GF – Can be made Gluten Free on request)

FROM THE GRILL

All meat sourced from Marley's of Ripon served with grilled tomato, mushrooms, chips, pickled onion rings and bourbon sauce.

10oz 21-day dry aged sirloin steak (GF) **£20.95**

10oz 21-day dry aged rump steak (GF) **£14.95**

14oz Pork T bone (GF) **£14.95**

10oz Gammon steak (GF) **£13.95**

9oz 21-day dry aged fillet steak (GF) **£25.95**

FOR TWO (Please allow 45 minutes to cook)

20oz Roasted Marley's chateaubriand, rosemary roasties, seasonal vegetables, Yorkshire pudding, horseradish cream and red wine gravy (GF) **£60.00**

1 kg Tomahawk steak, rosemary roasties, seasonal vegetables, Yorkshire pudding, horseradish cream and red wine gravy (GF) **£50.00**

SAUCES

Red wine and shallot

Peppercorn (GF)

Diane sauce (GF)

£ 1.95

(If you have any food allergies please let a member of staff know and we will be happy to cater for you)

(V - Vegetarian / VE - Vegan / GF - Can be made Gluten Free on request)

SIDE DISHES

Green vegetables (VE/GF) **£3.50**

Buttered chardonnay carrots (V/GF) **£3.50**

Grilled field mushrooms with garlic parsley butter (V/GF) **£3.50**

Rosemary roasties (VE/GF) **£3.50**

Mashed potato (V/GF) **£3.50**

Basket of chips (VE/GF) **£3.50**

Garlic pizza bread (V/GF) **£5.00**

DESSERTS & PUDDINGS

Rich chocolate brownie, black coconut ice cream and cherry compote
(V/GF)
(Also available as a vegan option)

Rhubarb trifle & cinnamon donuts

Sticky toffee pudding, rum and raisin ice cream, brandy snap basket with a
ginger crumb (V)

Banana parfait, peanut butter ice cream with chocolate sails (GF)

Selection of local cheese served with crackers and chutney

All £6.00

(If you have any food allergies please let a member of staff know and we
will be happy to cater for you)

(V – Vegetarian / VE – Vegan / GF – Can be made Gluten Free on request)