THE

LODGE

EVENING MENU

STARTERS

Breaded Mushrooms

Crispy parmesan & garlic breaded mushrooms with a garlic mayo dip £6.25 G D

Soup of the Day

Served with crusty bread £5.95 V, VE, GF

Smoked Mackerel

pate

Served with crusty bread £6.95 D G F

Waldorf Salad

celery, apple, grapes & walnuts in a creamy vegan dressing £6.25 VE N CE GF

MAINS

Rump steak cooked to your liking

Served with mushrooms, tomato, onion rings & homemade chunky chips £25.95 add a sauce for £3 GF , S , G

Sirloin Steak cooked to your liking

Served with mushrooms, tomato, onion rings & homemade chunky chips $\pounds 28.95$ add a sauce for £3 GF , S , G

Chicken, pesto & tomato pasta

topped with parmesan £14.95 G N

Vegan 3 bean chilli

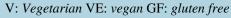
Served with wild rice £12.95 VE, V, GF

Beef burger

Topped with blue cheese & bacon in a ciabatta with onion rings, chips and salad £16.95
G. S. D

Breaded Scampi

Served with chips, salad & garden peas £15.95 G, S



If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering. Please be aware that our kitchen contains allergens of all kinds so we, therefore, cannot guarantee that only one dish can be free of all traces of any allergen.



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

Roast Of the Day

Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy £15.95 D, E, S, G

Vegan Cottage Pie

with tomato and lentils £ 14.95 V, VE, GF

Butter chicken

A creamy curry served with rice and a naan bread £12.95 V , G , D

Murgh curry

A mild traditional Indian chicken curry served with rice and a naan bread £12.95 G

STDES

4 poppadum's & a pickle tray £5.00

Potato pakora Onion Pakora £3.50 each V, S, G

Bowl of chips £3.50 S

Onion Rings £4.00 S, G

Side Salad £3.00

Garlic Bread £4.00

Dhal curry

A lentil curry served with rice and a naan bread $\pounds 11.95$ V, G

Palak paneer

Spinach curry served with rice and a naan bread $\pounds 11.95$ V, G

Thali

A selection of the three curries stated on the menu served with naan bread, rice, a pickle tray & a poppadums £20.95

V, D, G

CHILDREN

— MENU

Spaghetti Bolognese

£6.25 S, G

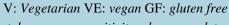
Sausage & chips

served with beans

Mini roast

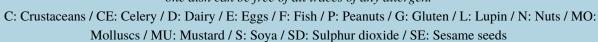
served with a Yorkshire pudding, roast potato, seasonal veg's & gravy £7.25
S, G, D

All served with either a coke, lemonade or cordial. Ice cream included for dessert.



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DESSERTS

Sticky Toffee Pudding

Served with ice cream & toffee sauce £5.95
D. G

Neapolitan sundae

£6.95 D, GF

Chocolate Orange tart

Served with cream £6.95 D, GF, VE

Strawberry Cheesecake

£6.95 D, G

Cheeseboard, Choice of cheeses

Brie

Soft cows milk cheese

Harrogate Blue

Soft blue cheese with red curd and a spicy, peppery blue veining

Wensleydale & Cranberry

Sweet and fruity wensleydale cheese with cranberries

Montys Chilli Cheddar

Mature cheddar en-fused with chilli

Served with grapes, homemade chutney and crackers.

Three cheeses £8.95

Additional cheeses £3.95 each

Yorvale Ice cream

Choice of
Vanilla
Strawberry
Double chocolate
Salted caramel
Rum & raisin
Banana
Mint choc chip
2 scoops £4.95

Ice cream made in Yorkshire.

D

3 Scoops £5.95



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WINE LIST

White Wine

1 Sauvingon Blanc

Kleindal - South African.

Fresh and lively. With delicate aromas of asparagus & freshly cut grass. Fruity undertones of granadilla.

Bottle £17.95 250ml £6.60 175ml £4.95

3 Pinot Grigio

Arcano - Italian Light and fresh with notes of pear & yellow plum. Bottle £17.95 250ml £6.60 175m1 £4.95

5 Sauvignon Blanc

Southern lights - New Zealand
Vibrant aromas and intense flavours of ripe gooseberries,
citrus fruits, red capsicums & passionfruit.
Bottle £23.95 250ml £8.50 175ml £6.00

7 Chablis

L'Onciale - France
Distinctly nutty aromas and a citrus fresh lemon acidity.
Bottle £33.95 250ml £12.00 175ml £9.00

2 Semillon Chardonnay

Captains table - Australian.
Exhibits melon & grapefruit flavors and crisp well rounded
palate.
Bottle £17.95 250ml £6.60 175m1 £4.95

4 Picpoul De Pinet

Domaine la Serre - France Citrus fruit notes are completed by a heady and crisp aroma. Bottle £21.95 250ml £8.00 175m1 £6.00

6 Gavi Di Gavi

Volpi - Italy Fruity bouquet, pleasant and harmonious flavour Bottle £26.96 250ml £9.50 175ml £7.00

Rose Wine

8 Pinot Griogio Rose

Arcano - Italy
Sweet elegant notes of crunchy redcurrant and rosehip fruit
with a lovely strawberry sherbet acidity.
Bottle £17.95 250ml £6.60 175ml £4.95

9 Zinfandel Rose

Discovery Beach - USA
Bursting with strawberry and melon fruit, this medium-sweet
Zinfandel Roseis light, fresh and juicy.
Bottle £17.95 250ml £6.60 175ml £4.95



Red Wine

10 Merlot

Peregrino - Chile

Aromas of cherries, pepper & cacao. Elegant & full-bodied

wine, with hints of chocolate & spice.

Bottle £17.95 250ml £6.60 175ml £4.95

12 Pinotage

Running Duck - South Africa (organic)

A ruby coloured wine with black cherry flavours. Smooth
and round with a hint of spice.

Bottle £19.95 250ml £7.90 175ml £6.00

14 Pinot Noir

Santa Alba - Chile
Intense aromas of strawberry, cloves, coffee and toast. Rich red
fruits and spices with smoky notes, great acidity with a lingering
finish.

Bottle £22.95 250ml £8.10 175ml £6.25

16 Malbec

Dante Robino - Argentina Warm baked plums, spice, black cherry and chocolate. The palate is medium bodied and soft with well balanced tannins.

Bottle £25.95 250ml £9.00 175ml £7.00

11 Shiraz Cabernet

Captains table - Australia
A spicy red wine with plummy fruit aromas and underlying toasty oak
characters.

Bottle £17.95 250ml £6.60 175ml £4.95

13 Primitivo

Doppio Passo - Italy
Flavours of plum, blackberry, cherry and chocolate backed by a
good balance between naturally light and soft tannins and light
acidity.

Bottle £21.95 250ml £7.90 175ml £6.00

15 Roija Crianza

Beautiful red fruit aromas with softly integrated oak. Broad on the palate, with soft but well-structured tannins.

Bottle £23.95 250ml £8.50 175ml £6.50

Champagne &

Prosecco

19 Jules Feraud Brut NV

Botter - Italy Extra dry spa rkling wine Bottle £24.95 175ml £6.50

18 Prosecco

France
A fine mousse of tiny bubbles and generous apple fruit & yeasty flavors on the palate
Bottle £46.00 175ml £9.00

20 Laurent Perrier Cuvee

The nose has delicate aromas of citrus fruits, underpinned by hints of white flowers. A perfect balance between freshness and finesse, the palate is full-bodied, complex, and creamy, displaying great length on the finish.

Bottle £65.00

Dessert wine

Black Muscat

With a rose-like aroma, very intense on the palate and full of a fantastic rich velvety fruit. One of the few wines that can stand up to chocolate puddings.

Bottle £27.95 120ml £9.75

