

THE OLD WHITE BEARE MENU

Nibbles & Platters:

Charred Breads , Extra Virgin Olive Oil & Balsamic V	£2
Charred Breads & Marinated Greek Olives , Extra Virgin Olive Oil & Balsamic, V	£4
Grilled Pita , Houmous & Toasted Flaked Almonds	£4
Pork Crackling in Sea Salt with Garlic Mayo G	£3
Chilli Roast Almonds , Hazelnuts & Roast seeds	£3
Baked whole Camembert to share with Garlic, Smoked Tomato chutney & Toasted Ciabata	£8
Our Ploughman's Sharing Platter of Roast Ham, Prosciutto Ham, Wensleydale & Yorkshire Blue Cheese, Pork Pie, Black Pudding, Chicken Liver Pate, Pork Crackling, Chutneys, Pickles & Greek Olives with Charred Breads	£14
Our Seafood Platter of Smoked Trout, Norwegian Prawns & Crayfish in Marie Rose, Crisp Spiced Whitebait, Bleikers Smoked Salmon, Crab & Mustard Croutes, Grilled Langoustines, Tempura King Prawns, Dips, Chutneys & Pickles with Charred Breads	£16

Starters:

Today's Soup served with Herb Croutes	£5
Tempura King Prawns , herby leaves Garlic mayo & Our Sweet Chilli Sauce	3 for £4, or 6 for £7
East Coast Crab & Asparagus Salad , Lime & Mustard Crème Fraiche & Rocket Leaves	£7
Norwegian Prawn & Crayfish Cocktail with Grilled Langoustine , Marie Rose, Rocket, Chicory, & Cherry Tomatoes with Malted Loaf	£8
Bang Bang Chicken – Smoked Chicken & Udon Noodle Salad with Papaya, Mango, Cucumber, Spring onions, Pomegranate, Herbs & Peanuts with a Chilli, Seasmé & Lime Dressing	£7
Chicken Liver Pate , Quince Jelly, Apple, Fennel & Herby Salad, Croutes	£6
Homemade Fennel Seed & Chilli Black Pudding , Streaky Bacon, Apple & Fennel Salad With Poached Hens Egg	£6
Grilled English Asparagus , Poached Hens egg, Hollandaise Sauce & Crisp Prosciutto	£7
Buffalo Mozzarella , Beef Tomato & Rocket Salad with Wild Garlic Pesto (V)	£7
Creamed Wood Mushroom, Garlic , Pearl Onion & Chive Bruschetta, Crisp Kale, Toasted Rye (V)	£6

Please advise when ordering **Gluten Free** as a **Gluten substitute will be used**. We use nuts in our kitchen so do please inform a manager of any nut allergies, other allergies or dietary requirements **prior to ordering**

Main Courses

Beer Battered Haddock fillet , Hand Cut Chips, Tartar Sauce & Mushy Peas	£12 /Large£14
Seasonal Fish Specials , Always seasonal, Sustainable & from British Waters where possible, please ask for today's fish specials	£ Market
Roast Salmon Fillet , Cumin Spiced Sweet Potatoes, Sauté Sugar Snap Peas, Samphire Bhaji & Mint Rhaita	£14
Short-crust Steak & Ale Pie , Butter Mash, Sauté Greens, Roast Shallots & Marrowbone Gravy	£13
'Nidderdale' Lamb Rack , Mint & Parmesan Crumb, Dauphinoise Potatoes, Wilted Greens & Port Jus	£19
Slow Cooked Belly Pork , Herb Gnocchi, Sauté Savoy Cabbage, Bacon, Grilled Apple & Sage Jus	£14
Pulled Beef Brisket , Sauté Potatoes, Spinach & Herb Rosti, with Soft Poached Hens Egg	£13
8oz Fillet Steak – Dry aged for 32 days, served with Jenga Chips, Wild Mushrooms & Grilled Asparagus with Green Peppercorn Sauce	£24
10oz Rib-eye Steak – Dry aged for 32 days Served with Roast Plum Tomato, Roast Portobello Mushroom, Onions rings & Hand Cut Chips	£21
Our Chefs Salad of Yorkshire Fine Fettle Cheese with Pickled Mouli, Beetroot, Radish, Fennel, Hazelnuts, Fresh Horseradish, Herby Leaves & Pickled Shallot Dressing V	£10
Add Cajun Spiced Chicken Breast -	£12
Add Tempura King Prawns -	£14
*Yorkshire Dales Steak Burger , Streaky Bacon & Smoked Applewood Cheese	£13
*Cajun Spiced chicken Breast	£12
*Vege Spiced Lentil Burger with Grilled Haloumi, Samphire Bhaji & Cucumber Rhaita	£11
*All Burgers Come on a Toasted Brioche Bun with House-Pickled Chilli, Gherkin, Plum Tomato, lettuce, Mayo, Chips or French Fries & a Celeriac & Caper 'Slaw	
Roast Wood Mushroom , English Asparagus & Spinach Gnocchi with Cep Cream (V)	£12
Leek, Potato & Applewood Cheese pie , Crisp Kale, Slow Roast Tomatoes, Rocket Leaves & Creamed Leek Sauce (V)	£12
Sides French Fries, Herb Creamed Mash, Wilted Greens, Chips, Salt Roast New Potatoes, House Salad, Rocket, Parmesan & Balsamic Salad, Dauphinoise Potato or Green Salad,	£3

Please advise when ordering Gluten Free as a Gluten substitute will be used. We use nuts in our kitchen so do please inform a manager of any nut allergies, other allergies or dietary requirements prior to ordering.

Desserts:

Vanilla Crème Brule , Pistachio Biscotti, Spring Berries V	£6
Jam Rolly Polly , Vanilla Pod Custard, Spring Berries V	£6
Sticky Toffee Pudding with Salted Caramel Sauce & Vanilla Pod Ice Cream	£6
Dark Chocolate, Cranberry & Hazelnut Brownie , Toffee Apple Ice Cream & Chocolate Sauce	£6
Yorkshire Rhubarb Cheesecake , Berry Compote & Honeycomb	£6
Spring Berry Eton Mess with Fresh Berries & Brandy Snap Basket VG	£5
Ice Creams & Sorbets with Honeycomb & Fresh Berries – <i>please ask for today's selection.</i> V G	£4
The Cheese board , please ask for this week's cheeses. <i>Accompanied with Crackers, Spiced Date Chutney, Celery & Grapes</i>	

3 Cheeses £7

5 Cheeses £9

Ice creams & Sorbet:

Madagascar Vanilla Pod
Chocolate Chip
Mint Chocolate Chip
Strawberries & Cream
Forest Fruits Ice Cream
Rum & Raisin
Cappuccino Ice Cream
Toffee Apple Ice Cream
Lemon Sorbet
Orange Sorbet
Blackcurrant Sorbet

Artisan Cheese:

Smoked Cheddar
Mature Hawes Wensleydale
Hawes Rhubarb Wensleydale
Charcoal Cheddar
Cornish Yarg, Wrapped in Nettles
Sheppards Purse Yorkshire Fine Fettle
Sheppards Purse Yorkshire Blue
French Goats Cheese

UPCOMING EVENTS:

Beer Festival

Please advise when ordering Gluten Free as a Gluten substitute will be used. We use nuts in our kitchen so do please inform a manager of any nut allergies, other allergies or dietary requirements prior to ordering.