ARTISAN BREAD SELECTION (v) chefs flavoured butter £5 MARINATED OLIVES (ve) £4.50

SHARING BREAD & OLIVE BOARD with chefs flavoured butter and balsamic olive oil £9

SALT & PEPPER HALLOUMI FRIES (v) fresh chillis, onion and spring onion £7 or plain Halloumi fries £5

PORK & NDUJA MEATBALLS in a rich tomato sauce, with grated parmesan and rocket £8.50

GARLIC BREAD Lucs Micro-bakery toasted Caveman, spread with roasted garlic butter £6

CHEFS HOMEMADE SOUP artisan bread & salted butter £6.95

YORKSHIRE BLUE SALAD (v) crumbled blue cheese, port-poached pears, candied walnuts, leaves £8

**DEEP FRIED WHITEBAIT** harissa mayonnaise and charred lemon £7.50

**BAKED RAREBIT MUSHROOMS (v)** on toast, with cheddar, Dijon mustard, Ilkley Nowt Stout £8

KING PRAWNS oven-baked with harissa and red peppers with Lucs toasted garlic Caveman £10

## **H&H PLATTERS** -

Enjoy with friends as a starter to share, or as main feast for one!

#### **CARNIVORE**

peppered steak, jerk chicken, grilled gammon, belly pork bites, pork & nduja meatballs, harissa mayo and artisan bread £25.50 add peppercorn or blue cheese sauce £3.50 add garlic bread £3.50

#### **PESCATORE**

smoked salmon, Marie rose prawns, beer-battered haddock goujons, breaded scampi, whitebait, tartare sauce and artisan bread £23 add 3 harissa king prawns for £6.50 add garlic bread £3.50

## **FISH DISHES**

#### **H&H FISH PIE**

smoked haddock, salmon, & prawns in a fennel infused bechamel, topped with mashed potato and cheddar £18 add garden peas £2 or steamed long-stem broccoli £4

#### FRESH BEER-BATTERED HADDOCK

chunky chips, with a choice of garden peas or mushy peas, with a charred lemon & tartare sauce £16.95

#### KING PRAWN LINGUINI

with cherry tomatoes in a prosecco cream sauce, shaved parmesan and fresh rocket £18.50 add toasted garlic bread £3.50

#### **PAN-ROAST SALMON**

in a rich Provencal sauce with tomatoes, olives and red wine, garlic and herb potatoes and tenderstem broccoli £17.50

## **HARE & HOUNDS MAINS**

#### STEAK, MUSHROOM & ALE PIE

fully encased, short-crust pastry, with a choice of chunky chips or mash potatoes and garden peas or mushy peas, gravy £17

#### **PAN-FRIED LAMBS LIVER & ONIONS**

grain mustard mash, smoked bacon, poppy seed roast carrots and a rich stock gravy £16.50

#### CHEESE & ONION PIE (v)

fully encased, short-crust pastry, with a choice of chunky chips or mashed potatoes and garden peas or baked beans £14.50

#### **CHICKEN SUPREME**

oven-roasted, served with garlic and thyme chateau potatoes, French peas with cream and smoked pancetta £18.50

#### **SLOW-ROAST BELLY PORK**

rolled with garlic and aromatic herbs, served with black pudding mash, long-stem broccoli, apple compote, cider gravy £21

#### **H&H NOSH POT**

tender slow-cooked rib of beef, root vegetables and pearl onions, in a rich gravy, topped with cheesy mashed potatoes £20

#### SRI LANKAN STYLE ROOT STEW (ve)

braised squash, sweet potato, beetroot and leeks spiced with fenugreek and clove, with rice and coriander roti £17

#### **SPECIALS**

We have a specials menu most days, please ask for a copy ...let us know if you would like to a see a dish feature in the future

## **SIDE DISHES**

MASH...PLAIN or MUSTARD £4 STEAMED BROCOLLI £4 POPPY SEED CARROTS £4 CHUNKY CHIPS £3.75

FRIES £3.75 ASPEN FRIES £5 ONION RINGS £3.75 (50p donation to the local school) SALT & PEPPER ONION RINGS £5

## **H&H BURGERS**

#### **HOMEMADE 602 GROUND STEAK BURGER**

in a toasted brioche bun with crisp lettuce, sliced tomato, skinny fries & H&H burger sauce £14.50 add an extra patty £4 add cheddar/blue cheese/cheese sauce/smoked bacon £1.50 each

#### JAMAICAN CHICKEN BURGER

jerk spiced char-grill chicken, toasted brioche bun, crisp lettuce, sliced tomato, skinny fries and sweetcorn & pineapple relish £17

#### CHESTNUT AND MUSHROOM BURGER (ve)

toasted vegan pretzel bun with crisp lettuce, sliced tomato, skinny fries and vegan truffle mayonnaise £15

#### PHILLY STEAK ON STEAK BURGER

steak patty, sliced sirloin steak, mushrooms, onions and peppers, cheese sauce, toasted brioche bun with crisp lettuce, sliced tomato, served with skinny fries £22

## **CHAR-GRILL**

#### **8oz SIRLOIN** £25.50

a firmer cut, some marbling gives tenderness and flavour

#### **10oz RIB EYE** £29.50

more marbling running through to baste the meat as it is grills, this cut has both a full flavour and is juicy and tender

Above steaks served with roasted vine tomatoes, seasoned mushroom, fresh rocket, with chunky chips or skinny fries

#### **GAMMON 8oz** £14.50 **16oz** £19

roasted vine tomato, with chunky chips or skinny fries with fried egg or grilled pineapple, add both for £2

#### **SAUCES**

peppercorn or blue cheese sauce £3.50 3 garlic prawns £6.50

**ALLERGENS** - Some of our dishes may contain allergens, if you would like information on a dish please ask and make us aware before you order.



## **LUNCH & AFTERNOON** till 5pm

## **LIGHTER MEALS**

#### **WHITBY SCAMPI**

chips, garden or mushy peas, tartare £12.50

#### **STEAK FRITES**

4oz sirloin, parmesan fries, rocket £14

#### **BEER-BATTERED HADDOCK**

chips, garden peas or mushy peas, tartare £14

#### **GRILLED 802 GAMMON**

chips, tomato, fried egg or pineapple £14.50

#### SRI LANKAN SPICED ROOT STEW (ve)

squash, sweet potato, beetroot and leeks with rice and coriander roti £12

## **COLD SANDWICH**

#### **SMOKED SALMON AND PRAWN**

crisp lettuce and Marie rose sauce £10

## **HOT SANDWICHES**

#### **SIRLOIN STEAK**

onion marmalade and rocket £12

#### **PHILLY STEAK**

cheese, mushrooms, peppers and onions £14

#### **PORK & NDUJA MEATBALL**

parmesan and rocket £10

#### **FISH GOUJONS**

crisp lettuce and tartare sauce £11

#### ADD A MUG OF SOUP FOR £4

served on white or multigrain ciabatta, with salad garnish

## **BAKED JACKET POTATOES**

**CHEDDAR CHEESE & BEANS £10** 

**RAREBIT MUSHROOMS £11** 

**SLOW-COOKED BEEF CASSEROLE £13** 

**PRAWN MARIE ROSE £12** 

#### KIDS MENU

Meals for children under 12 years £10 including a dessert

#### **BATTERED FISH FINGERS**

**CRISPY CHICKEN BITES** 

#### **CHEESE & TOMATO PIZZA**

**4oz STEAK** (£4 SUPPLIMENT)

All the above served with a choice of fries, chips or mash and garden peas, baked beans or salad

**SPICY MEATBALL PASTA** in a tomato sauce, with cheese

## **DESSERT**

#### MINI BROWNIE & CHOCOLATE SAUCE

## ICE CREAM SCOOP WITH WAFER or FRUIT SORBET

#### **DRINKS**

Fresh milk £1 Chocolate milk £1.50
Strawberry milk £1.50
Fruit Shoot £1.75 plus other soft drinks
from the bar
Babyccino £1.50 Hot Chocolate with
marshmallows £3

#### **EVERY SUNDAY...**

Kids roast beef or lamb & dessert £14

#### **DESSERTS**

#### STICKY TOFFEE PUDDING

caramel sauce, vanilla bean ice cream £8

#### **BLACK FOREST BROWNIE (gf)**

chocolate brownie, kirsch cherries chocolate soil, cherry swirl ice cream £8

#### RASPBERRY CHEESCAKE

white chocolate and a raspberry sauce £8

#### **FUDGE SUNDAE with HOT CHOCOLATE**

chocolate and vanilla ice creams, brownie chunks, fudge pieces, fudge sauce, with whipped cream & hot chocolate sauce £9

#### **LEMON & SULTANA SPOTTED DICK**

limoncello gel and hot custard £8

#### **AFOGATO**

a single scoop of vanilla ice cream served with a hot espresso £4.25 why not add a shot of your favourite liqueur

#### **TIPSY ICE CREAM**

a single scoop of vanilla ice cream with a shot of Kindred liqueur...£5.25 Raspberry & Almond or Maple & Pecan or Cherry & Almond

#### **ICE CREAM £2.50 PER SCOOP**

Vanilla or Vegan Vanilla (ve)
Chocolate
White Chocolate
Caramel Honeycomb
Salted Caramel (ve)
Cherry Swirl

#### SORBET (ve) £2.25 PER SCOOP

Mango, Raspberry & Sorrel or Sicilian Lemon

# HOT BEVERAGES & AFTER DINNER DRINKS

**YORKSHIRE TEA** £3.25

**FRUIT OR HERBAL TEA** £3.50

AMERICANO Small £3.25 Large £3.50

CAPPUCCINO Small £3.50, Large £3.75

#### **LATTE £3.50**

Add syrup shot 50p – Please ask a member of staff for today's choices

**FLAT WHITE** Small £3.50 Large £3.75

MOCHA Small £3.50 Large £3.95

ESPRESSO Single £2.50 Double £2.75

#### **HOT CHOCOLATE £3.95**

add whipped cream 50p, marshmallows 50p or syrup 50p

#### **SIGNATURE HOT CHOCOLATE £4.95**

Ask for the seasonal choice

Liqueur Coffee with 25ml of spirit, freshly brewed coffee, sugar & double cream

**IRISH COFFEE** 

**AMARETTO COFFEE** 

COGNAC COFFEE

**BAILEYS LATTE** 

SPICED RUM HOT CHOCOLATE

#### After dinner drinks in 25ml measures

Ask for our choice of malt whiskeys

Courvoisier VS cognac

Disaronno Amaretto

Drambuie Frangelico

Tia Maria Cointreau

Taylors LBV port

Baileys (50ml)