

## STARTERS

**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

**LEEDS BLUE WINTER SALAD (v)** Leeds 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 £23.50  
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 £22  
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 broccoli £4

### OVEN-ROAST COD LOIN

Parisienne potatoes, barley, mirepoix vegetable and green pea broth, bacon butter £22

### FRESH BEER-BATTERED HADDOCK

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

### SEAFOOD CANNELLONI

smoked salmon and prawns with soft cheese stuffed into rolled pasta, topped with bechamel sauce and baked in a rich tomato sauce £17.50  
add toasted garlic bread £3.50

## 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

### YORKSHIRE LAMB SHANK

herbed mash potatoes, poppy seed roasted carrots, merlot and blackcurrant jus £26

### 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 boulangère potatoes, French peas with smoked pancetta and a lemon butter £18.50

### SLOW-ROAST BELLY PORK

wholegrain mustard mash, steamed broccoli, parsnip puree, port and cherry compote £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 see a dish feature in the future

## SIDE DISHES

**MASH...PLAIN, MUSTARD OR HERB £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 6oz 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 seasoned 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 £24

a firmer cut, some marbling gives tenderness and flavour

### 10oz RIB EYE £28

more marbling running through to baste the meat as it 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 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 £11.50

#### STEAK FRITES

4oz sirloin, parmesan fries, rocket £14

#### BEER-BATTERED HADDOCK

chips, garden peas or mushy peas, tartare £14

#### GRILLED 8oz GAMMON

chips, tomato, fried egg or pineapple £14

#### 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

**SPICY MEATBALLS** *in a tomato sauce topped  
with cheese*

### CHEESE & TOMATO PIZZA

**4oz STEAK** (£3 SUPPLIMENT)

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

### DESSERT

#### MINI BROWNIE & CHOCOLATE SAUCE

**ICE CREAM SCOOP WITH WAFER or SORBET &  
BERRIES**

#### 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 & dessert £12

## DESSERTS

### S.T.P

caramel sauce, salted caramel ice cream £8

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

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

#### TOFFEE APPLE DAUPHENOISE

toasted oat crumb, toffee sauce,  
vanilla bean ice cream £8.50

#### LIMONCELLO TIRAMISU

mascarpone cream, lemon curd and sponge  
fingers spiked with limoncello £8.50

#### HOT CHOCOLATE FUDGE SUNDAE

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

#### AFOGATO

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

### PLEASE SEE OUR SPECIALS MENU FOR THIS WEEKS DESSERT

#### 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

FRUIT OR HERBAL TEA £3.25

AMERICANO Small £3 Large £3.25

CAPPUCCINO Small £3.25, Large £3.50

LATTE £3.25

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

FLAT WHITE Small £3.25 Large £3.50

MOCHA Small £3.50 Large £3.75

ESPRESSO Single £2.50 Double £2.75

HOT CHOCOLATE £3.75

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

SIGNATURE HOT CHOCOLATE £4.50

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)