

Lunch & Dinner

Menu

STARTERS

Wild Mushroom Arancini (V)

£8

Hand rolled wild mushroom risotto, stuffed with mozzarella cheese and coated in panko breadcrumbs, finished with homemade tomato and basil sauce and truffle oil

Goats Cheese Tart (V)

£8

Baked goats cheese in puff pastry, topped with caramelised red onion chutney, set on a bed of wild rocket and tomato salad and finished with a balsamic glaze

Smoked Salmon Pate

£10

Smooth smoked salmon pate, served with ciabatta croutons, a horseradish mayonnaise and a mixed salad garnish

Black Pudding Hash

£9

Diced potatoes, black pudding, pepper, onion and tomato, fried off and finished with a fried egg

Beer Battered Brie (V)

£8

Hand Sliced brie wedges coated in a light and crispy beer batter, served with cranberry sauce and a mixed salad garnish

MAINS

Wild Mushroom Risotto (GF) (VE)

£16

Pan seared wild mushrooms cooked with onion, garlic and white wine, cooked in vegetable stock, finished with wild rocket and black truffle oil

Pork Schnitzel

£16

Pork loin, coated in a parmesan breadcrumb, served with an apple and red cabbage coleslaw, garlic and rosemary skin on fries and finished with a fried hens egg and wedge of lemon

Barnsley Lamb Chops

£18

Pan seared lamb chop, marinated in mint, rosemary and garlic, served with creamy mashed potato, seasonal vegetables and a fresh mint gravy

Smoked Salmon and Prawn Linguine

£19

Smoked salmon, prawns, garlic and onions, cooked in a white wine and cream sauce, set on a bed of linguine, topped with wild rocket

Chorizo Chicken (GF)

£17

Pan seared chicken breast, cooked with chorizo sausage and garlic, served with basil roast new potatoes and wild rocket and cherry tomato salad, finished with a white wine and chorizo reduction

Chefs recommendations are on our specials board

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SALADS

All salads are served with buttered new potatoes
(available as gluten free)

Chicken and Bacon

£15

Pan seared chicken breast and bacon, set on a bed of mixed salad and finished with garlic and herb croutons, parmesan shavings and a homemade caesar dressing

Smoked Salmon and Prawn

£17

Rolled smoked salmon and atlantic prawn, set on a bed of mixed salad and finished with garlic and herb croutons and a marie rose sauce

Halloumi and Mediterranean

£14

Deep fried halloumi and mixed mediterranean vegetables, set on a bed of mixed salad and finished with garlic and herb croutons, finished with a balsamic glaze

BURGERS

All burgers come served with skin on fries, coleslaw, gherkin and onion rings

Black and Blue Burger

£18

Homemade beef burger, topped with a cajun and stilton mushrooms, served in a brioche bun, filled with lettuce, tomato, bbq sauce and mayonnaise

Bean, Apple and Sweet Potato Burger (VE)

£16

Homemade mixed bean and sweet potato burger, served in a artisan bun, filled with lettuce, tomato and a sweet chilli mayonnaise

Goats Cheese and Chorizo Burger

£18

Homemade beef burger, topped with goats cheese and charred chorizo, served in a brioche bun, filled with lettuce, tomato and a red onion marmalade

The Philly Cheesesteak Burger

£20

Homemade beef burger, topped with strips of beef sirloin, sliced onion and sweet red pepper, tossed in a smokey cheese sauce, served in a brioche bun, filled with lettuce, tomato and onion

BLT Chicken Burger

£17

Hand breaded chicken breast, topped with bacon, served in a brioche bun, filled with lettuce, tomato and mayonnaise

SIDES

Onion Rings (V)

£3

Skin On fries* (GF) (VE)

£3.50

Chunky Chips* (GF) (VE)

£3.50

Garlic Bread* (VE)

£3.50

House Salad (GF) (VE)

£3.50

New Potatoes (GF) (V)

£3.50

Seasonal Veg (GF) (V)

£3.50

Halloumi Fries, Sweet Chilli Sauce (GF) (V) £6.50

Nachos, 5 Bean Chilli, Sour Cream, Guacamole, Salsa, Cheese (V) £10

*Add cheese for an extra £1.50

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FROM THE GRILL

Sirloin Steak 8oz

£24

Pan seared Sirloin steak, cooked to your liking, served with chunky chips, mushrooms, vine on cherry tomatoes, onion rings and british garden peas
Served with your choice of sauce: peppercorn, stilton or Diane

Ribeye Steak 10oz

£29

Pan seared Ribeye steak, cooked to your liking, served with chunky chips, mushrooms, vine on cherry tomatoes, onion rings and british garden peas
Served with your choice of sauce: peppercorn, stilton or Diane

12oz Gammon Steak (GF)

£18

Pan seared Gammon steak, served with chunky chips, charred pineapple ring, fried egg and buttered british garden peas

PUB CLASSICS

Pie of the Day

£16

Tailor made pies, served with creamy mashed potatoes, seasonal vegetables and a rich meat gravy

Whole Tail Scampi

Lite-bite £11.00

Wholetail scampi, garden peas, tartar sauce, lemon and skin on fries

Full £16.00

Ham, Egg & Chips (GF)

Lite-bite £10

Home baked ham, two fried eggs, mixed salad and skin on fries

Full £15

Omelette (GF)

£13

Three egg omelette with your choice of fillings: ham, mushroom, tomato, cheese and onion, with mixed salad and skin on fries

Fish and Chips

£16

Hand battered haddock fillet, served with gourmet chunky chips, tangy tartar sauce, wedge of lemon and british garden peas

Prawn Cocktail

£11

Prawns mixed with marie rose sauce, served with a mixed salad garnish, wedge of lemon and crusty brown bread

Five Bean Chilli (VE)

£15

Homemade hot five bean chilli, served with fluffy white rice and flour tortilla nachos

Traditional Ploughman's Lunch

£13

Cheddar cheese, home baked ham, pickled onion, pickled egg, gherkin, crusty bread, cucumber, celery, cherry tomatoes, sweet pickle, red onion chutney and piccalilli

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SANDICHES

Available on white, brown or gluten free bread, served with a mixed salad and vegetable crisps

Salmon and Cream Cheese	£12
Fish Fingers with Tartar Sauce	£10
Ham, Mustard and Salad	£8
Prawns and Marie Rose Sauce	£11
Tuna Mayonnaise and Cucumber	£9
Bacon, Lettuce and Tomato	£9
Brie and Cranberry (V)	£8
Cheddar and Sweet Pickle (V)	£8

JACKET POTATOES

All served with a mixed salad and butter portions

Baked Beans and Cheese (V) (GF)	£10
Prawn and Marie Rose Sauce (GF)	£12
Tuna Mayonnaise (GF)	£10
Brie and Cranberry (V)	£9
5 Bean Chilli (GF) (VE)	£11

Our Suppliers Testimonial

In order to support local businesses, we have done our absolute best to source all produce from the local area.

All items are subject to availability. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol. Please speak to a member of staff before ordering for any special dietary or allergen needs.

All meals are cooked to order and we apologise for any delay that may occur during our busier times.

(GF) - Gluten Free (V) - Vegetarian (VE) - Vegan

The Salmon Leap