

FOOD



Food served every day till 8pm (but do ask outside of these times as we may be able to rustle it up!)

CHEESE PLATES £8.50

Select 3 cheeses (from the list below), comes with 1 chutney, grapes, crackers / bread & butter £8.00

CHOOSE YOUR CHEESES

(choices may vary subject to availability & to keep it interesting!)

OGDEN GOLD V Delicious full flavoured 18 month mature cheddar, blended specially for us. A slight crunch to the texture due to the salt crystals that naturally form during maturation

YORKSHIRE BLACK V A softer creamier black wax cheddar but with a real bite, again made exclusively for us, but then matured by us to achieve our required flavour profile

CROPWELL BISHOP BLUE STILTON V A classic English favourite.

BLUE D'AUVERGNE Often underrated French blue, softer & creamier than stilton but full of flavour.

WENSLEYDALE & CRANBERRY V Yorkshire favourite with the contrasting flavours.

SMOKED BRIE V Subtle smokey flavour but the process helps to ripen the brie giving a fuller flavour

BLACK VELVET V A creamy mature cheddar from Inglewhite near Preson, with a tangy flavour & almost completely black.

CHEESE SPECIAL

Ask about our special cheese of the week

MEAT PLATES £8.50

Select 3 meats (from choice below), Bread & butter, choice of 1 chutney, pickled gherkin £8 add a cheese for £2.

CHOOSE YOUR MEAT

(choices may vary subject to availability & to keep it interesting!)

MILANO from Milan, slightly sweet & delicate taste

ITALIAN PEPPERED SALAMI

YORKSHIRE HAM ON THE BONE

CERVALAT from France, slightly smoked flavour

PARMA HAM from Italy, dry cured & rich in flavour

SPANISH CHORIZO

HUNGARIAN SAUSAGE

CHOICE OF CHUTNEY we've a few to choose from, just ask.

MIXED PLATE

Select either a meat and 2 cheeses or vice versa, bread & butter, crackers, grapes or chutney £8.50

BEHOLD THE PIE!

PORK PIES IN HALIFAX BARS...SOMETHING OF A TRADITION.

We think ours are the best (3 years plus at The Grayston tells us so!) Made a mile from the door and using pork from a Calder Valley farm:

PLAIN PORK £1.80 | PORK AND STILTON £2

PORK AND BRANSTON WITH CHEESE ON TOP £2

TOASTED SANDWICH, CRUMPETS & SNACKS

CHEESE TOASTIE £3.80

CHEESE & TOMATO TOASTIE £3.80

CHEESE, MUSHROOM & SPINACH TOASTIE £4.00

HAM & CHEESE TOASTIE £4.00

CRUMPETS £2 (2) buttered

TOAST & JAM/MARMALADE £1.50 (made in Ripponden)

TOAST & PEANUT BUTTER £1.50

CRUMPETS WITH SMASHED, AVOCADO & A TOUCH OF CHILLI £3

SCOTCH EGGS £2 made locally

HOME MADE GUACAMOLE & A BOWL OF SERRANO

CHILLI & YUCATAN HONEY CORN CHIPS £4

TOAST TOPPERS

HUMMUS £2.50

HUMMUS & MUSHROOM £2.80

AVOCADO & POACHED FREE RANGE EGG £3.50



PLOUGHMAN'S

Pork pie or Scotch egg, 2 cheeses of your choice, bread, choice of pickle, sliced apple & pickled onion £10

PLOUGHMAN'S NOT

Hummus, Apple Smoked Vegan Cheese, Pickled Onions, Serrano Chilli & Yucatan honey corn chips, Pitta Strips, Olives & Carrot Batons £7

SNACK ATTACK!

To keep the wolf or perhaps bear from the door. Nothing added, you get what you see.

1 MEAT £2.50

1 CHEESE £2.50

MEAT & CHEESE COMBINED £4.50

HUMMUS & PITTA STRIPS (V) £3.50

HOME MADE GUACAMOLE & A BOWL OF SERRANO CHILLI & YUCATAN HONEY CORN CHIPS £4

NUTS & STUFF

We offer an ever changing range of snacks (priced by the bowl), for example:

**BAKED & SALTED NUTS, SWEET CHILLI & LIME NUTS
SMOKED NUTS, CHILLI CORN, CHEVDA INDIAN MIX
& VARIOUS CRISPS**

FOOD & WINE MATCHING

CHEESES

Ogden Gold/Black Velvet/

Yorkshire Black - Indaba Mosaic

Cropwell Stilton - Port

Bleu d'Auvergne - Convivale Primitivo

Wensleydale - Castano Monastrell Organic

Smoked Brie - Artesa Rioja Blanco or
Artesa Rioja Tempranillo

MEAT PLATES

The Amauta Absoluta Malbec and the Quatro Ventos would both be an excellent match with a mixed selection of three meats.

TOASTED CHEESE / HAM SANDWICHES

White wine - Artesa Rioja Blanco

Red wine - Castano Montastrell Organic

SCOTCH EGGS

White wine - Vidal Estate Chardonnay

Red wine - Convivale Primitivo

PORK PIE

White wine - Arum Fields Chenin Blanc

Red wine - Indaba Mosaic