

SMOOTHIES £5

BERRY GO ROUND Our Berry-licious smoothie is filled with whole blackberries, raspberries and strawberries. Blended with fresh apple juice to make our favourite deliciously tart and refreshing berry smoothie.

PASH N SHOOT Our most popular smoothie is a delicious tropical concoction of passion fruit, pineapple and mango, blended with fresh apple juice.

STRAWBERRY SPLIT
A luscious mix of strawberries and banana blended with fresh apple juice.

BIG 5 Bursting full of flavour with a blend of pineapple, mango, kiwi and strawberry mixed with the big 5th ingredient - apple juice.

GRAPE ESCAPE The very indulgent Grape Escape is a mixture of red grapes, blueberries, banana and strawberries, blended with fresh apple juice.

MELON REFRESHER Our most deliciously refreshing smoothie contains mouth-watering melon, mango and strawberries. Blended with fresh apple juice.

SOFT DRINKS

£3.00

FROBISHERS 250ML

Orange juice
Mango

COCONUT WATER - 330ML

COCA-COLA / DIET - 330ML

£3.50

YORKSHIRE WOLDS 250ML

Apple Juice

FENTIMENS 275ML

Rose Lemonade
Elderflower
Orange jigger
Dandelion and Burdock
Ginger beer
Victorian Lemonade

HOT DRINKS

AMERICANO.....£2.00

LATTE.....£3.00

CAPPUCCINO.....£3.00

SINGLE/DOUBLE ESPRESSO.....£1.50/£2.00

FLAT WHITE.....£3.00

SELECTION OF TEAS.....£2.50

Breakfast
Sencha Green
Berry Berry
Earl Grey
Peppermint

HOT CHOCOLATE.....£3.50

Decaf available
Plant based milk available

Yorkshire Beers

YORKSHIRE BLACKOUT 500ML£5.00
Delicious flavours of chocolate and vanilla "by eck its addictive"

YORKSHIRE LAGER 500ML.....£5.00
Clean, crisp and refreshing with a citrus after taste

YORKSHIRE CLASSIC 500ML.....£5.00
Light chestnut in colour with a deliciously smooth malty taste and balanced by the complex biscuit flavours

YORKSHIRE CIDER 500ML£5.00
Made in god's own country, tastes of apples, nowt else

**BRASS CASTLE BREWERY
HELLES LAGER 330ML.....£4.50**
Light, refreshing, Munich-style
Helles Lager

**ANOTHER AMERICAN
PALE ALE 330ML.....£4.50**

**BAD SEED GLOW STICK
WARRIOR 440ML.....£5.00**
Session IPA

BAD SEED TIME VORTEX 440ML.....£5.00
Hazy pale ale

Yorkshire → GIN ←

YORK GIN
London dry / Roman fruits / Old Tom
25ml £4.50 / 50ml £8.00

WHITBY GIN
25ml £4.50 / 50ml £8.00

SLINGSBY
Original/Rhubarb
25ml £4.50 / 50ml £8.00

WHITTAKERS
Original/Pink
25ml £4.50 / 50ml £8.00

DIVINE - LONDON DRY GIN
25ml £5.00 / 50ml £9.00

→ RUM ←

HARROGATE RUM
25ml £4.50 / 50ml £8.00

WRAY & NEPHEW WHITE
25ml £4.00 / 50ml £7.00

KRAKEN SPICED RUM
25ml £4.00 / 50ml £7.00

→ WHISKY ←

GLENLIVET FOUNDERS RESERVE
25ml £5.00 / 50ml £9.00

MONKEY SHOULDER
25ml £4.00 / 50ml £7.00

WOODFORD RESERVE BOURBON
25ml £4.00 / 50ml £7.00

BULLEIT BOURBON
25ml £4.00 / 50ml £7.00

→ + MIXERS £1.50 ←

STIRRED SHAKEN ROCK'T

'BUY THE KITCHEN A BEER' - £5.00
Traditionally 100% percent of tips go directly to your server, if you want to thank the kitchen team you can buy them a beer

White

**PÉ BRANCO
HERDADE DO
ESPORÃO**
ALENTEJO, PORTUGAL
(vegan)
Bottle £18.50
125ml £4.00 / 175ml
£5.00 / 250ml £7.00

A traditional blend of Portugese white grape varieties the palate is ultra clean, light & fresh with youthful floral fruits and crisp acidity.

RIOJA BLANCO 2018
SONSIERRA SELECCION
Bottle £21.00
125ml £4.50 / 175ml
£6.00 / 250ml £7.50

A bright straw-yellow in colour with a pearlescent sheen. The bouquet offers fresh notes of green apple and pear with citrus hints of grapefruit.

VIOGNIER 2016
LE VERSANT, VIN DE
PAYS D'OC
Bottle £22.00
(vegan)

Lovely honeysuckle and peach aromas with ripe melon, apricot and honey on the palate. Delicious and complex with weight, structure, restraint and perfect acidity.

CHENIN BLANC
FALSE BAY
COASTAL REGION,
SOUTH AFRICA
Bottle £21.00
125ml £4.50 / 175ml
£6.00 / 250ml £7.50

Herbaceous notes with a creamy lemon character which persist on the palate, which has great textural depth and complexity.

RIESLING RESERVE
PACIFICO SUR,
CURICO VALLEY,
CHILE
(vegan)
Bottle £23.50

Fresh, perfumed aromas are complimented by notes of grapefruit, peach and apricot. The palate develops round citrus and apple flavours leading into subtle notes of nectarine and caramel

GAVI DI GAVI
PAOLO SAROTTO
PIEMONTE, NW ITALY
Bottle £25.00
125ml £5.50 / 175ml
£6.50 / 250ml £8.50

Fresh, with ripe apple, pear and lime . The palate has lovely depth with underlying mineral influences.

SAUVIGNON BLANC
MAKUTU
MARLBOROUGH,
NEW ZEALAND
Bottle £28.00
125ml £5.50 / 175ml
£7.00 / 250ml £9.50

Mouth watering and bursting with exotic fruit flavours. Passion fruit, lime and kiwi fruit leap from the glass.

Rose

CHIARETTO ROSE
ANCORA
(vegan)
Bottle £18.50
125ml £4.00 / 175ml
£5.00 / 250ml £7.00

Bright strawberry pink hue. Delicately aromatic with wild strawberry fruit characters. Light and crisp on the palate with ripe fruit balanced by tangy acidity.

CHATEAU MONTAUD
PROVENCE ROSE
PROVENCE,
S FRANCE VENETO
Bottle £24.00

A paler shade of pink with delicate wild strawberry and red cherry flavours.

Red

MERLOT 2017
TIERRA DE ESTRELLAS,
CHILE
(vegan)
Bottle £18.50
125ml £4.00 / 175ml
£5.00 / 250ml £7.00

This superb Chilean Merlot combines aromas of rich black cherry and plum with hints of dark chocolate, well balanced tannins and a lingering finish.

MALBEC
'CHACABUCO' 2017
LOS HAROLDOS,
MENDOZA
Bottle £25.00
125ml £5.50 / 175ml
£6.50 / 250ml £8.50

A delicious, dense, rich Malbec expression with intense red and dark fruit character as well as a toasty note of American oak.

NERO D'AVOLA 2015
Zensa, Trapani, Sicily
(organic/vegan)
Bottle £26.00

This wine encompasses all that is lovely about Sicilian Nero d'Avola, with baked, spicy black cherry fruit and layers of chocolate and vanilla.

RÉSERVE DE FLEUR
CÔTES DU RHÔNE
2016
(vegan)
Bottle £25.00

A clear, intense, red colour and aromas of black and red currant. The wine is youthful and fresh, with ripe, clean, bright fruit, backed up by the structure of delicate tannins. Flavours of pepper and spice.

PINOT NOIR,
CALUSARI
VILLE TIMISULUI,
ROMANIA
Bottle £21.00
125ml £4.50 / 175ml
£6.00 / 250ml £7.50

Calusari Pinot Noir is produced by a leading Romanian vineyard Cramele Recas. A medium bodied red with juicy plum and red cherry fruit and a velvety finish, smooth and well rounded.



SHIRAZ/VIOGNIER,
VICTORIA PARK
SOUTH AUSTRALIA
(vegan)
Bottle £25.00
125ml £5.50 / 175ml
£6.50 / 250ml £8.50

A splash of Viognier lends this richly fruited Shiraz a lovely aromatic lift. Ripe and juicy blackberry and plum with spicy overtones.

RIOJA CRIANZA,
VINA CUMBRERO
RIOJA, SPAIN
Bottle £25.00
125ml £5.50 / 175ml
£6.50 / 250ml £8.50

The perfect balance of soft red summer fruits and spicy vanilla oak. Mellow and lingering

Sparkling

PROSECCO, PONTE
RIALTO
VENETO ITALY
Bottle £25.00
Glass £5.50

Deliciously light and fruity

COCKTAILS £6

COURTESY OF
FUNKIN NITRO COCKTAILS

ESTD. 1999
FUNKIN
COCKTAILS

ESPRESSO MARTINI
PASSIONFRUIT MARTINI
AMARETTO SOUR

BRUNCH LIKE A BOSS

Whoever said breakfast was the most important meal of the day, had not tried our Brunch Menu

SERVED ALL DAY!

EGGS FLORENTINE V.....£11.00

Baby spinach and flat cap mushrooms with fresh thyme, poached free range eggs, hollandaise sauce on toasted sourdough, with a side of hash browns

BRISKET BENEDICT.....£13.00

72 hr brisket and BBQ sauce served on sourdough with freshly poached eggs, hollandaise sauce and hash browns

EGGS BENEDICT.....£11.00

Yorkshire maple cured bacon on toasted sourdough with freshly poached eggs, hollandaise sauce and hash browns

BRUNCH STACK VG.....£12.00

Vegan sausage patty, hash browns, tomatoes, red pepper, flat cap mushroom, spinach and avocado + add an egg.....£1.00

BREAKFAST NACHOS.....£10.00

Oven baked tortilla chips, with guacamole, black beans, cheese sauce, sour cream, smashed squash, spring onions, fresh tomato 2 fried eggs + add crispy bacon.....£3.00

AVOCADO ON TOAST V.....£9.00

Smashed avocado, on Yorkshire sour dough, crumbled feta, rocket and dukkha with a poached egg

Starters and Sides

SOURCE PLATTER VGO.....£6.00

Mixed marinated olives, house pickles, hummus, charred vegetables, blushing pickled egg and freshly baked bread

BLOOMING ONION VG.....£7.00

Whole onion, cut like a flower and deep fried in a Cajun seasoning and served with vegan friendly dressings

FRICKLES VG.....£5.00

We can't get enough of frickles! Tangy pickles coated in a delicious light batter and dipped in a spicy aioli!

SPIRALLED POTATO VG.....£5.00

A whole potato spun into beautiful crispy spirals, finished with Source seasoning and a BBQ dip

LIME GRILLED AVOCADOS VG.....£6.00

Charred and hit with lime, served with sourdough

MOCK CAMEMBERT VG.....£6.00

Cashew based style cheese, oven baked and served with pickled shallots and sourdough croutons

HUMMUS VG.....£5.00

Ask your server for our chefs special flavour of the day, served with flat bread

YORKSHIRE HALLOUMI V.....£5.00

Pan fried to perfection, finished in local honey, black sesame and oregano

MAC N CHEESE V.....£5.00

Macaroni blended with Monterey jack and vintage cheddar

CHIPS VG

Fresh cut chips.....£4.00

Sweet potato chips.....£4.00

SUPER STACKED NACHOS £9.00 VGO

Guacamole, sour cream, and salsa with smashed squash, black bean puree, jalapeños, and cheese sauce. (Perfect for 2 to share)

+ add pulled pork, shredded chicken or jackfruit.....£3.00

N.I.C.E • B.U.N.S

ALL BURGERS SERVED WITH HAND CUT CHIPS + SLAW

BRISKET SANDWICH.....£14.00

Our play on the classic Reuben sandwich. Our sliced brisket, Swiss cheese, sauerkraut, and Russian dressing with a soft grilled bun + Double your meat£3.00

PULLED PORK SANDWICH£13.00

Pork pulled to perfection, stacked in a brioche style bun, with pickles and a chimichurri slaw

BEYOND BURGER™ VG.....£14.00

Yes that's right, we have it! The original plant based burger, served with pickles, tomato, lettuce, melted smoked sheeeeese, ketchup and American mustard

HALLOUMI BURGER V.....£14.00

Yorkshire flat cap mushroom, pan fried halloumi, avocado, fresh basil, tomato and lettuce

• T.R.A.Y.S •

ALL TRAYS SERVED WITH HAND CUT CHIPS, SLAW + CORN ON THE COB

PERFECT PULLED PORK TRAY.....£14.50

Yorkshire free range pork cooked low and slow with hickory smoke. Topped with our marinated pickles

72 HOUR BEEF BRISKET TRAY.....£17.00

BIG bad rubbed brisket, cooked low and slow, served with house cured jalapeños and pickled red cabbage

SHREDDED CHICKEN TRAY.....£15.00

Chicken cooked low and slow with bourbon and bacon and finished with spring onion and crispy bacon bits

BABY BACK RIBS.....HALF RACK.....£15.00

.....FULL RACK.....£19.00

Slow cooked baby back ribs, finished in a sticky BBQ sauce

SOURCE LOW & SLOW TRAY.....£28.00

A selection of all the above meats and garnishes

Salad Mains

GREEN TABBOULEH VG.....£11.50

Cracked bulgur with raw broccoli, spinach, parsley and mint with toasted nuts, seeds and goji berries

BLACK BEAN + PUY LENTIL SALAD VG.....£11.50

Cumin, cayenne pepper and spring onion. Topped with charred avocado and pomegranate

BUDDAH BOWL VG.....£14.00

Crispy Bang Bang Tofu, with quinoa, pickled mushrooms, roasted root vegetables, red wine cabbage and our green goddess dressing

TACO BOWL VG.....£14.00

Black beans, Brown rice, avocado, roasted cherry tomatoes, tortilla crisps, blackened corn and a soy based chipotle ragu

Side Salads

MIXED LEAF SALAD VG.....£3.50

Our leaf is locally grown in Fangfoss, zero pesticides and perfectly seasonal

POTATO SALAD VG.....£4.00

New potatoes in a wholegrain mustard mayonnaise finished with fresh herbs and cress

CEASER SALAD VG.....£4.00

Crunchy lettuce, with shredded kale, sourdough croutons, vegan parmesan and delicious dressing



Minus the Meats

PULLED JACKFRUIT BBQ STYLE VG.....£13.50

Tender jackfruit slow cooked, served with corn on the cob, hand cut chips and slaw

VEGAN SEITAN RIBS VG.....£13.50

These are lip-smacking strips of deliciousness. Tender homemade seitan is slathered in sticky rib sauce served with corn on the cob, hand cut chips and slaw

VEGAN FRIED CHICKEN VG.....£13.50

Southern fried Seitan, with a blend of herbs and spices, served with hand cut chips and slaw with a BBQ dipping sauce

VEGAN FISH AND CHIPS VG.....£13.00

Wedges of tofu OR Banana Blossom (your choice) marinated in nori seaweed and then dipped in vegan-friendly beer batter and deep fried in rapeseed oil. Served with smashed peas, tartar sauce and chunky chips

BEYOND BURGER™ VG.....£14.00

Yes that's right, we have it! The original plant based burger, served with pickles, tomato, lettuce, melted smoked sheeeeese, ketchup and American mustard. Served with chips and slaw

HALLOUMI BURGER V.....£14.00

Yorkshire flat cap mushroom, pan fried halloumi, avocado, fresh basil, tomato and lettuce served with chips and slaw

HALLOUMI STACK V.....£14.00

Grilled Yorkshire halloumi, stacked with roasted Mediterranean vegetables drizzled with basil dressing

VEGAN HOT DOG VG.....£14.50

New mind-blowingly meaty-meatless hot dog. Moving Mountains®, topped with crispy onions, ketchup and mustard, served with chips and slaw

V Vegetarian VG Vegan

VGO Vegan option available

CHECK OUT OUR SMOOTHIE MENU

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST

This kitchen can not guarantee the exclusion of walnuts, cashew nuts, sesame seeds and soya in its dishes.

We are big fans of the Veganuary campaign

