



BOOK
YOUR
TABLE

UNDER STARTER'S ORDERS

Soup of the Day | 7.50 (GFA)

Warm bread, salted butter

Ham Hock

& Vegetable Terrine | 8.50 (DF)

Chunky piccalilli & rosemary crostini, pea shoots (563CAL)

Yorkshire Pudding | 7.50

Beer, beef & bone gravy (474CAL)

Crispy Salt & Black Pepper Squid | 9.95

Pernod mayonnaise, watercress, charred lemon wedge (563CAL)

Southern Fried Chicken Tenders | 9.00 (DF)

Kentucky Bourbon BBQ sauce (478CAL)

Bang Bang Cauliflower | 7.95 (VE)

Crispy Cauliflower served with a Sweet chilli and maple mayonnaise (460CAL)

Rosemary & Garlic Crumbed Brie Wedges | 8.00

Redcurrant, orange and port wine dressing (289CAL)

Grilled Smoked Scottish Mackerel | 8.50 (DF)

Citrus & herb new potatoes, wasabi mayonnaise, charred lemon wedge (562CAL)

House Caesar | 7.25

Crisp lettuce, Parmigiano Reggiano, marinated fresh anchovies ciabatta garlic croutons, Caesar dressing (289CAL)

Lebanese Hummus | 7.95 (DF) (V)

With lemon, smoked paprika & toasted pine nuts wholemeal pittas & Grissini bread stick (485CAL)

Kalamata Olives | 7.50 (DF) (GF) (VE)

Accompanied with artichoke hearts and sun-dried tomatoes (392CAL)

SIDE BETS

Rosemary salted skin-on fries | 5.00 (DF) (GF) (VE) (613CAL)

House Salad | 5.00 (VE) (60CAL)

Charred Cajun corn cob | 5.00 (GF) (VE) (95CAL)

Tenderstem broccoli | 5.00 (GF) (VE) (25CAL)

Herbed new potatoes | 5.00 (GF) (VE) (260CAL)

THE 'MANE' EVENT

Rib-eye Steak & Fries | 35.00 (DF) (GF)
A prime 283g steak, simply char-grilled and served with rosemary salted skin-on fries (1191CAL)

ADD | 5.00 each
Peppercorn & brandy sauce (GF) (247CAL)
Beer & bone gravy (DF) (212CAL)
Beer battered onion rings (V) (468CAL)

Honeyed Barbeque

Pork Belly | 19.50
Crispy fried pork belly cooked in a hickory smoked barbeque & hot honey glaze, sticky rice, fried tortillas (1409CAL)

Individual Steak & Ale Pie | 23.00

12 hour braised British beef with carrots, onions and Kirkstall Brewery's Virtuous ale, beef gravy, creamed potato, charred broccoli (919CAL)

Seabass & Ratatouille | 24.50

Lemon & thyme grilled seabass fillet, ratatouille, herbed new potatoes (416CAL)

Hong Kong Style

Sweet & Sour Chicken | 19.50
Lightly battered chicken breast pieces served with our sticky sweet and sour sauce, steamed basmati rice and prawn puff crackers (961CAL)

Thai Green Curry | 20.00 (DF) (GFA)

A fragrant curry of Thai basil poached chicken breast, coconut, galangal, makrut lime, Basmati rice finished off with a kalonji seed flecked flatbread (1050CAL)

Fish & Chips | 21.50 (DF)

A 200g fillet of the day fried in a light batter and served with gastro fries, tartar sauce and lemon wedge (1234CAL)

ADD | 3.00 each

Mushy pea pot (95CAL)
Chip Shop curry sauce (139CAL)

CHILDREN

UNDER 12s

2 Courses | 9.00 3 Courses | 12.00

STARTERS

Cheesy Garlic Bread (V)

Garlic & parsley butter, cheddar & mozzarella cheese

Breaded Chicken Strips

With BBQ dipping sauce

Roast Tomato Soup (V)

With bread roll

MAINS

Margherita Pizza (V)

Served with skin-on fries

Chicken Nuggets

Served with skin-on fries and baked beans

Sausage, Mash & Onion Gravy

Served with garden peas

Breaded Cod Fish Fingers (DF)

Served with skin-on fries and garden peas

DESSERTS

Warm Double Chocolate Brownie (V)

Served with chocolate soil & clotted cream ice cream

Vanilla Ice Cream

Mexican Beef Chilli | 19.95

With cannellini beans and jalapenos, finished with chopped cilantro and fresh lime, steamed rice, fried tortillas, soured cream (898CAL)

Plant-based Vegan

Mexican Chilli | 19.95

Beyond Mince with cannellini beans and jalapenos, finished with chopped cilantro and fresh lime, steamed rice, fried tortillas (981CAL)

Caesar Salad | 15.00 (GFA)

Crisp gem lettuce with Parmigiano Reggiano, marinated fresh anchovies, ciabatta garlic croutons and smoked bacon finished with a Caesar dressing (481CAL)

ADD

Lemon and tarragon poached chicken breast (277CAL) | 6.00

Char-grilled tuna steak (214CAL) | 9.00

Mussels Linguine | 19.50

British rope-grown mussels, steamed and served in a white wine, shallot cream sauce, finished with fresh lime, chilli & coriander (1224CAL)

BURGER BAR

Served in a brioche style bun with rocket, pickled gherkins, vine tomato and red onion with rosemary salted skin-on fries.

The Mobley Burger | 18.00

Char-grilled British beef patty, plain and simple, topped with our smoked burger ketchup (1256CAL)

The Prime Cheese

& Bacon Burger | 19.00

Char-grilled British beef patty, smoked streaky bacon, Monterey Jack cheese, American cheese melt topped with our smoked burger ketchup (1429CAL)

The Leger Burger | 21.00

Char-grilled British beef patty, Italian chorizo, smoked streaky bacon, Monterey Jack cheese, American cheese melt topped with onion chutney & our smoked burger ketchup (1256CAL)

The Halloumi Burger | 21.00

Char-grilled halloumi, caramelized red onion, crispy onion rings topped with sweet chilli mayonnaise (1794CAL)

Hunters Chicken Burger | 18.50

Southern fried chicken fillet topped with two smoked streaky bacon rashers, Monterey Jack cheese and finished with Texan barbecue sauce (1682CAL)

10" PIZZA

All our pizza are made with Granito flour & double zero flour blended dough, to achieve an authentic taste of Italy, and undergo partial baking in traditional Italian wood-fired ovens.

Margherita | 16.00 (V)

Classic tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and roquette leaf (1078CAL)

Pepperoni | 18.00

Italian cured salami, tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and roquette leaf (1415CAL)

Jerk Chicken | 18.00

Jamaican spiced chicken, peppers and sweet pineapple with tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and roquette leaf (1296CAL)

Caramelized Red Onion & Goats Cheese | 18.00 (V)

Crumbled goats cheese, sweet onion chutney, tomato Neapolitan sauce topped with 100% Italian Mozzarella, finished with extra virgin olive oil and roquette leaf (1369CAL)

THE FINISHING POST

Salted Chocolate

Caramel Tart | 8.50 (V)

Salted caramel sauce, whipped Chantilly cream (543CAL)

House Ice Cream

2.50 per scoop (GF) (V)

Ask for today's flavours

Sticky Toffee

Pudding | 8.95

Caramel toffee sauce, clotted cream ice cream (625CAL)

Blackcurrant, Blueberry

& Pear Crumble | 8.50

Nutty almond cluster crumble, strawberry cheesecake ice cream (516CAL)

Chocolate Orange Torte

| 8.95 (GF) (V) (VE)

Red berry compote, Judes vegan vanilla ice cream (405CAL)

Baked Lemon Tart | 8.95

Chantilly cream, meringue pieces, raspberry sauce (512CAL)

LIQUEUR COFFEES | 8.50

Irish | Calypso | Brandy | Baileys

(DF) Dairy-free recipe | (GF) Gluten-free recipe | (GFA) Gluten-free adaptable

(V) Suitable for vegetarians | (VE) Suitable for vegans | (Veo) Vegan adaptable

Products are subject to change on availability. All prices include VAT. Some menu items may contain traces of alcohol. Ice cream may contain traces of nuts. Fish dishes may contain small bones.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please speak to a member of staff.