



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

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 barbeque 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.