

- PUDDINGS -

Sticky toffee pudding
Butterscotch sauce and boozy prunes

Pear Hélène
Poached pear, chocolate hazelnut sauce,
candied hazelnuts, vanilla ice cream

Bailey's cheesecake
Dark chocolate cremeux

Raspberry and mascarpone crème brûlée
Shortbread biscuit

Dark chocolate tart
White chocolate ice cream, honeycombe

Selection of Yorkshire Yorvale ice creams or sorbets, café curl

All at – 6.00

Cheeseboard of the month

Fountains Gold

From the Wensleydale Dairy in Hawes, North Yorkshire, produced using the finest Channel Island cows' milk. A semi-hard cheese, it just melts on the tongue.

Flatcapper Northern Brie

White mould ripened cheese made with pasteurised Yorkshire cow's milk. Its flavour fills the mouth with intensity and the luxurious creamy texture rounds off a sumptuous taste experience. Bronze winner at the 2018 World Cheese Awards.

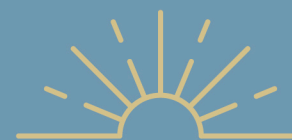
Kick Ass Cheddar with Charcoal

A full flavoured extra mature cheddar with an age profile of 18 months. It has a soft, creamy and buttery texture, with a full nutty flavour. Produced in Chipping, rural Lancashire.

Yorkshire Blue

This hand-crafted blue cheese has a buttery texture and a creamy taste. A rich, altogether softer and more delicate cheese than stilton. This blue cheese is made the Roquefort method.

10.00



WHITE LODGE
— FILEY —

LUNCH
MENU



- SOUP -

Chef's homemade soup of the day – 5.50
herbed croutons, crusty bread roll

- SANDWICHES -

North Sea prawns paprika marie rose, baby gem - 10.50

Extra mature cheddar cheese, apple cider chutney - 8.95

Free range egg mayonnaise and watercress - 8.95

Homemade honey roast ham with wholegrain mustard mayo and rocket- 9.95

Smoked salmon with cream cheese and cucumber -10.95

Served on white or brown with rustic chips and salad garnish*

- HOT BAGUETTES-

Creamy Cajun chicken with peppers, tomatoes, and red onion

Cumberland sausage and onion marmalade

Bacon, brie and cranberry

Goats cheese and fig chutney and toasted almonds

Roast beef with melted cheddar, lettuce, tomatoes, onions and sweet mustard mayonnaise

Served with mixed salad

all - 10.95

LUNCH MENU

Dressed crab salad – 13.95
New potatoes, garlic mayo and Marie Rose sauce and brown bread

Pint of prawns – 14.95
Pint sized serving of delicious North Atlantic shell on prawns served with dressed salad, brown bread and dipping sauces

Classic Caesar salad – 11.95
Romaine lettuce, bacon, soft boiled egg, anchovies, croutons Caesar dressing

Add chicken - 2.00

Power bowl - £11.95
avocado, baby leaves beans, cherry tomatoes, beetroot, toasted nuts and seeds, pea shoots and lemon dressing

Wold Top Gold beer battered haddock – 13.95
garden peas, homemade tartare sauce, rustic chips

Moules marinière and French fries – 11.95

Pan fried lamb liver – 13.95
bacon, creamed potatoes, onion gravy and winter greens

Ham, egg and chips – 11.95

White Lodge battered fish burger- 12.95
baby jem, tomato, tartare sauce, rustic chips

Bangers and mash - 11.95
onion gravy, cream potatoes, and winter greens

The Elvis burger - 12.95
toasted brioche bun, cheese, iceberg lettuce, beef tomato, dill pickle, burger relish served with French fries

Pea, mint and Yorkshire fettle risotto – 12.95

Portobello red pepper and halloumi burger -12.95
portobello mushroom with roasted pepper and halloumi with garlic mayonnaise and French fries

*or swap for French fries