



WHITE LODGE
— FILEY —

BREAD

Homemade Focaccia 5.00
With Foraged Wild Garlic Butter & Marmite Butter


STARTERS

Chicken & Black Pudding Terrine 8.00
Crispy Chicken Skin, Wild Garlic Aioli, Toasted Sourdough


Shetland Mussels 10.00
Creamy White Wine, Garlic Sauce, Toasted Sourdough

White Lodge Prawn & Crayfish Cocktail 9.00
Marie Rose Sauce, Mixed Salad Leaves, Hot Smoked Salmon, Prosecco Sorbet

Cauliflower Buffalo Wings 7.00 
Served on Homemade Focaccia Crostini

Chef's Homemade Soup 7.00 
Crispy Bread Roll, Croutons

MAINS

Market Fish of the Week 

Beef Bourguignon 23.00
Creamy Cheddar Mashed Potatoes, Buttered Kale

Homemade Butternut Squash Lasagne 17.50 
Layers of Butternut Squash & our very own Bechamel and Tomato Sauce, Garlic Bread

Yorkshire Wolds Chicken Supreme 25.00
Pan Roasted Chicken Supreme, Tagliatelle in a Creamy Tuscan Garlic Sauce

Pan-Fried Barnsley Chop 26.50
Served Medium-Rare with Triple Cooked Chips, Broad Beans & Gardens Peas
Dressed in a Lemon & Mint Dressing

Wold Top Gold Beer Battered Cod 19.95
Rustic Chips, Mushy Peas, Homemade Tartare Sauce

Lamb Shank 25.50
Slow Roasted Lamb Shank, Pearl Barley, Braised Red Cabbage

Fillet Steak 8oz 36.00
Served with Triple Cooked Chips, Portobello Mushroom, Grilled Tomato, Fried Onion Ring

Sauces 3.50
Rich Red Wine | Creamy Peppercorn | Blue Cheese

Seasonal Vegetables 4.00

 Vegetarian  Vegan

Please let a member of staff know of any food allergies or intolerances
Please be aware some of our menu items contain nuts. Game may contain shot