

Tea Time Specials

Monday to Wednesday 3.30pm to 7.00pm
Tea time special is not available on any bank holidays or Christmas eve

1 Course £7.95 2 Course £10.95 3 Course £13.95

Starters

Bread and olives (v)

With balsamic and olive oil

Deli terrine

Home-made ham and chicken terrine wrapped in Parma ham served with grape and apple chutney and crusty bread

Garlic Mushroom crostini

With crisp pancetta & leaf salad

Bacon & black pudding salad

Rashers of bacon and black pudding sat on salad leaf topped with a poached egg

Soup of the day

Served with crusty bread

Moules mariniere

£1.50 extra

Steamed mussels with white wine, cream, parsley and garlic served with crusty bread

Main Courses

Chapters chicken

Chicken breast with a cream and tarragon sauce, mushrooms and onions with a creamy mash potato

Crayfish and spring onion linguine

In a nantua sauce

Fish bites & chips

Prime haddock / cod bites with homemade tartare sauce, homemade chips with a choice of garden or mushy peas.

Pie of the day (please ask your server)

Homemade chips, seasonal vegetables & gravy

Homemade beef lasagne

Homemade chips, salad & coleslaw
How about adding a side order of garlic slices?

Homemade vegetable lasagne

Chips, salad & coleslaw
How about adding a side order of garlic slices?

Salmon fillet

Simply grilled with a herb butter, new potatoes and seasonal vegetables

Swaledale sausages

Mash potato, onion gravy and peas

Spaghetti alla carbonara

With pancetta, mushrooms, red onion, cream and parmesan

Chef's own home-made spaghetti bolognese

Chef's home made using Yorkshire beef mince

Pizza al funghi

Ham and mushroom

Pizza Pollo

Chicken, tomato and mozzarella with onion

Roasted Red pepper & goats cheese pizza (v)

Topped with rocket

Desserts

Sticky toffee pudding

Fruit crumble

Chocolate sundae

2 scoops of Ryeburn of Helmsley ice cream
Hot Chocolate fudge cake and ice cream

Children's

1 course - £4.95 2 courses - £6.95

Main Courses

Margherita pizza

Fish goujons

Homemade using our prime haddock fillet with Chapters chunky chips and salad or peas or beans

Swaledale sausage

Served on a bed of creamy mash, garden peas and chef's gravy

Chef's own traditional spaghetti bolognese

Chef's home made chicken goujons using 100% chicken breast in a light batter
Served with Chapters chunky chips

Desserts

2 scoops of ice-cream with freshly prepared sauces
please ask for our current flavours

Pancakes with vanilla ice cream and hot chocolate sauce

Crème caramel with fresh fruit