



OPENERS

Lock Fyne Smoked Salmon and Spinach Roulade
Watercress Salad, Caper Berries, Chive Oil
£7.50

Grilled Huddersfield Black Pudding and Bacon Salad
Soft Poached Egg, Toasted Pine Nuts, Mustard Dressing
£6.50

Seared Shetland King Scallops
Pea Puree, Caramelised Lime, Tomato and Basil Hollandaise
£9.50

Smoked Blubberhouses Chicken and Avocado Tian
Leaf Salad, Walnut Oil Dressing
£7.00

Filey Haddock and Crab Fishcakes
Spring Greens, Parsley Veloute
£6.50

V Goats Cheese and Asparagus Tartlet
Curly Endive Salad, Aged Balsamic Vinegar
£6.00

Chicken Liver and Calvados Pate wrapped in Bacon
Apple and Thyme Jelly, Melba Toast
£6.50

NOTES

Please see our Specials Card for further dishes.
All our dishes are cooked to order and produced in house.
We use Seasonal ingredients from as local a source as is possible.
We do not use genetically modified foods.
We describe all dishes with any nut content.
V – Denotes all Vegetarian dishes.
All Prices are Inclusive of VAT. Gratuities are at your discretion.
A 10% Service Charge will be made for all parties over 10 people



MIDDLE ORDERS

Crispy Roast Gressingham Duck
Bubble and Squeak, Carrot Puree, Spiced Red Wine Reduction
£17.50

Baked Scottish West Coast Salmon Fillet
Seared Fennel, Potato Pearls, Chive Veloute
£15.50

V Wild Mushroom and Pesto Linguine
Soft Poached Egg, Parmesan Shavings
£14.00

Pan Fried Scottish Monkfish Fillet
Spinach Risotto, Tomato, Chervil and Olive Oil Dressing
£17.00

Nidderdale Chicken Breast
Spring Onion Mash, Snow Peas, Red Wine Sauce
£15.50

Griddled Line Caught Sri Lankan Tuna Steak
Nicoise Salad, Mustard Dressing
£16.50

Wharfedale Lambs Liver and Smoked Bacon
Mashed Potatoes, Onion Gravy
£15.00

EXTRAS – £2.75

Panache of Seasonal Vegetables
Potatoes of the Day
Mashed Potatoes
Hand Cut Chips
Honey Glazed Carrots
Wilted Leaf Spinach
Green Salad



FROM THE GRILL

Fillet Steak
£20.00

Venison Steak
£18.00

Rib Eye Steak
£17.00

All Steaks are served with Hand Cut Chips, Grilled Tomatoes, Mushrooms, Parsley Butter and your choice of Black Peppercorn or Béarnaise Sauce

All our Meat is sourced from local Farmers and is matured for over 21 days.

Chateaubriand of Wharfedale Beef

Hand Cut Chips, Baby Spring Vegetables, Watercress, Béarnaise Sauce and Port Jus

£40.00 for 2 Persons

£20.00 for 1 person

LUNCH AND EARLY EVENING MENU

Two Courses – £11.95 Three Courses – £14.95

Available Monday - Saturday
12.00 – 2.00p.m. 6.00 – 7.00p.m.

LORDS RESTAURANT OPENING TIMES

Monday - Saturday
12.00 – 2.00p.m. 6.00 – 9.30p.m.

Sunday 12.00 - 8.30p.m.

DESSERTS – £6.00

Strawberry Crème Brulee
Homemade Shortbread

Nutmeg Scented Rice Pudding
Raspberry Compote

Chocolate Brioche Bread and Butter Pudding
Vanilla Custard

Baked Toffee Banana
Toasted Walnuts, Vanilla Ice Cream

Glazed Lemon Tart
Clotted Cream, Candied Lime

Pudding of the Day
A Traditional English Pudding with a Modern twist

Iced Blackcurrant Parfait
Cassis Syrup, Hazelnut Praline

English Farmhouse Cheese Slate **£7.50**
Grapes, Celery, Homemade Chutney,
Late Bottled Vintage Port Shot

Selection of Ice Creams and Sorbets **£5.00**

BEVERAGES

Filter Coffee **£2.50**

De-Caffeinated Coffee **£2.95**

Selection of Teas **£2.50**

All served with Petit Fours