

Monsal Head

Starters

Homemade soup served with bread and butter

5.25

Gluten free bread is available

Traditional French fish soup with rouille, garlic croûtes and gruyère cheese

6.50

Gluten free when served without the garlic croûtes

Our own chicken liver pâté cured with brandy and Madeira with homemade spiced

6.25 fruit chutney, served with toast

Gluten free toast is available

Wild mushroom, garlic and hazelnut crumble, candied nut and toasted oat granola topping

6.95

Can be made gluten free

Potted smoked mackerel, pesto toast, celeriac & spiced shallot remoulade

6.80

Gluten free pesto toast is available

Whole baked camembert, garlic croûtes, red onion marmalade

5.95

Gluten free when served without the garlic croûtes

Salads - all of our salads available as a starter or main course

Warm salad of vanilla poached pear, crumbed goats cheese, green beans & root vegetable crisps

6.50/12.95

Can be made gluten free offered with plain goat's cheese

Warm Thai fishcake salad with pink grapefruit, cashew nuts, crisp vegetables & cos drizzled with chilli jam

6.95/13.95

Gluten free when served without the croutons

Traditional Caesar with cos lettuce, croutons, anchovies and shaved parmesan

5.50/10.95

Gluten free when served without the croutons

Chicken Caesar with cos lettuce, croutons, anchovies, shaved parmesan & chicken

6.95/13.95

Gluten free when served without the croutons

Jacket potatoes served with salad

Gluten free

Please note that a discretionary 10% service charge will be added to all tables of 8 or more guests

For allergens information please ask a member of staff

Monsal Head

Baked beans or Sour cream and chives or Cheddar cheese

5.75

Tuna mayonnaise with red onion

6.50

Cheddar cheese and beans

6.50

Bacon and brie

6.95

Classic Menu

Hot slow roasted belly pork, crackling and apple sauce

10.50

served in a rustic roll with chips and salad

Gluten free roll is available

Beer battered fish and chips served with mushy peas

11.95

Gluten free when served grilled

Main Courses

Tagine spiced vegetables, pine kernels, crumbled feta & onion seeded cous cous

13.50

Gluten free

Pan fried hake, olive, clam & tomato tagliatelle with fennel ceviche

16.50

Gluten free pasta offered

Marmalade braised blade of beef, colcannon mash & red cabbage

15.50

Gluten free

8oz Rib eye steak with field mushroom, balsamic tomato and onion rings

19.95

Served with a choice of chips, mashed potatoes or new potatoes
guests)

(£3 supplement for dinner inclusive

Peppercorn sauce 1.60

Gluten free

Side orders — (Minimum 2 dishes without meals, please note at busy time these dishes are only available with main food orders)

Chips

3.00

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guests

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Monsal Head

Mixed salad, mixed vegetables, new potatoes, mashed potatoes,
2.75

Garlic bread with cheese 3.65

Bread selection

2.95

A bowl of mixed olives in our own marinade

4.50

Our home pickled, spiced shallots

2.25

Extra virgin olive oil & balsamic vinegar for dipping

1.50

Desserts

Smoked almond and white chocolate parfait chocolate popcorn, caramelised banana 6.95

Gluten free

Chocolate Nemesis with honeycomb ice cream using a combination of

7.25

our own honeycomb and Hope Valley dairy ice cream

Gluten free

Three counties cheeseboard served with Yorkshire pepper cake, pickled celery and crackers

7.50

Black Bomber from Snowdonia, Webster's - blue, Olde York - pasteurised ewe's milk

Gluten free biscuits available

(£2 supplement for dinner inclusive

guests)

Taylors LBV port to accompany your cheeseboard

4.95 per 50ml glass

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