

BAR MENU



STARTERS

SEASONAL SOUP £6
Chef's homemade seasonal soup served with a warm artisan bread roll (GF*)

POTTED PORK £7.50
With a crackling salad, cider jelly and sage butter

HOMEMADE CRAB CAKES £8.75
Served with a chilli, spring onion and soy dipping sauce and a citrus salad

BAKED GOATS CHEESE £8.25
With honey and walnuts, toasted bread and a fig jam

SANDWICHES

POSH FISH FINGER With a homemade tartare sauce £10.75

CHEDDAR CHEESE & ALE CHUTNEY £6.50

HOT BEEF & ONION WITH GRAVY £10.75

PULLED PORK & APPLE SAUCE With whole grain mustard £8.75

Add chips £2.50

Add mug of soup £2.50

All sandwiches are served on a baguette & with a dressed salad garnish

SALADS

WHIPPED GOATS CHEESE & BEETROOT £12
With a watercress dressing

CLASSIC CHICKEN CAESAR SALAD £12.50
With cos lettuce, croutons, parmesan cheese, chicken breast, anchovies and a caesar dressing

MAINS

STEAK & NAILMAKER ALE PIE

£13

Topped with shortcrust pastry and served with a choice of potatoes and buttered vegetables, garden peas or mushy peas

NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK

£14

With homemade chips, mushy peas and homemade tartare sauce

BUTTERMILK CHICKEN BURGER

£13

On a brioche bun with beer battered onion rings, chips, garlic aioli, kale slaw and salad

6oz PORTERHOUSE CHEESE BURGER

£13

On a brioche bun with beer battered onion rings, kale slaw, chips and salad

Add any of the following toppings

Maple bacon £1.50 Stilton £1 Pulled pork £2.50

MARINATED HONEY & GARLIC CHICKEN SKEWER FLATBREAD

£14

With peppers and red onion, finished with sesame seeds and served with chips and salad

ROASTED COD LOIN

£17.25

With a burre blanc, creamy mashed potatoes and buttered seasonal vegetables

LENTIL & VEGETABLE COTTAGE PIE

£13

Topped with a cheesy mash and served with vegetables

BARNESLEY STICKY BEEF

£17.50

With beer braised shallots, dripping carrots, kale and Boulanger potatoes

PLEASE ALSO SEE THE PUB SPECIALS BOARD
FOR TODAY'S FEATURE DISHES

FROM THE GRILL

8oz FILLET STEAK £28

10oz RIB-EYE STEAK £23.50

12oz RUMP STEAK £21.50

10oz GAMMON STEAK £12.50

With fried egg and garden peas

12oz BARNSELY CHOP £23.50

With slow roast vine tomatoes, beer braised shallots. Served pink or through.

18oz CHATEAUBRIAND FOR TWO £60

All our steaks are served with homemade chips, beer battered onion rings, grilled field mushroom and cherry tomatoes.

CHOICE OF SAUCES: PEPPERCORN, STILTON OR DIANE SAUCE £3

A helpful guide to how we cook our steaks:

RARE - Red throughout

MEDIUM-RARE - Red centre

MEDIUM - Pink throughout

MEDIUM-WELL - Brown with a hint of pink

WELL-DONE - Brown throughout

LIGHT BITES



PORK PIE £4.50
With an ale chutney

CRISPY PIG CHEEKS £6
With apple sauce

PANKO CHICKEN GOUJONS £6.50
With garlic aioli

HOUSE MARINATED OLIVES £6.50
With bread and hummus

SHARING LIGHT BITE BOARD £16.50
With potted pork, Panko chicken goujons,
sticky pig cheeks, cheddar cheese,
an ale chutney and bread



SIDE DISHES

HOMEMADE CHUNKY CHIPS	£3
SWEET POTATO FRIES	£3
BEER BATTERED ONION RINGS	£2.50
GARLIC BREAD	£2.50
SIDE SALAD	£3
BUTTERED SEASONAL VEGETABLES	£3
MUSHY PEAS	£1.50
KALE SLAW	£3

DESSERTS & HOT DRINKS

SELECTION OF DESSERTS **£6.50**

Our list of seasonal desserts can be found next to the pub specials board. Please ask a member of staff for our dessert board.

YORKSHIRE TEA/ SELECTION OF HERBAL TEAS **£3**

AMERICANO **£3**

CAFFÈ LATTE OR CAPPUCINO **£3**

**FOOD SERVED MONDAY TO SATURDAY 12-9PM
SUNDAY 12-7PM**

Weights are approximate before cooking. Please speak to a member of staff should you require food allergy information. (GF*) by request can be modified to gluten free.