

## Yorkshire Grill

### Bar snacks

House Marinated Olives - £4.5 kcal 192

Chilli Fried Corn Kernels - £3.75 kcal 89

Padron Peppers - £4.5 kcal 144

Breaded Whitebait, Tartar Sauce - £5.95 kcal 224

Balsamic Mixed Nuts - £4.95 kcal 201

Home Made Bread & Oil - £5.5 kcal 310

### Small Plates

**Paprika & Lime Prawns** £12.5 kcal 400

Sourdough Flatbread, Charred Lime

**Dressed Baby Beetroot** £9 kcal 175

Whipped Feta & Verjus Dressing

**Tomato Gazpacho** £9.5 kcal 78

Compressed Cucumber, Croutons

**Harissa Lamb Shoulder Croquettes** £10.5 kcal 360

Tzatziki, Mixed Leaf

**Salt & Pepper Squid** £9 kcal 480

Garlic Mayonnaise

**Breaded Fishcake** £9 kcal 510

Poached Egg, Hollandaise & Crushed Peas

### Burgers & Buns

**Grilled Halloumi Burger** £16 kcal 930

Flat Mushroom, Sweet Chilli Sauce

**Grilled Peri Peri Chicken Burger** £16.5 kcal 1075

Peri Peri Mayonnaise, Iceberg Lettuce

**Estate Beef Burger** £18 kcal 1230

Monterey Jack Cheese, Pickles, Iceberg Lettuce, Brown Butter Ketchup

**Fish Butty** £18 kcal 1065

Breaded Plaice Fillet, Gem Lettuce, Tartar Sauce

All our burgers are served in brioche buns with grilled corn on the cob & fries

### Steaks

All our steaks are from pedigree Hereford cattle, born and raised just minutes from our kitchen. Naturally grass-fed and pasture-raised, our beef is rich in flavour and fully traceable - supporting local farmers and reducing food miles.

Each steak is served with a rich and creamy peppercorn sauce, thick-cut triple-cooked chips with a golden crunch, and a house salad of fresh seasonal greens, tossed in a light vinaigrette

Choose From:

Bavette 8oz £24.5 kcal 1069

Ribeye 8oz £36.5 kcal 1125

Pork Tomahawk 15oz £29.5 kcal 1552

### Classics

**Mushroom & Leek Macaroni Cheese**

Cheesy Herb Crumb, Garlic Bread

£16.5 kcal 850

**Beer Battered Haddock & Chips**

Mushy Peas, Tartar Sauce & Lemon

£19.5 kcal 1005

**Cornfed Chicken Breast**

Caesar Gem Lettuce, Truffle & Parmesan Chips

£25 kcal 790

**Fritto Misto**

Spiced Tomato Sauce, Crispy Capers

£19 kcal 945

**Grilled Dover Sole**

Buttered New Potatoes, Seasonal Greens,

Salsa Verde

£24.5 kcal 560

**Catch of the Day**

Market Price

### Sides £5.5

Triple Cooked Chips  
kcal 450

Charred Tenderstem Broccoli  
kcal 120

Sweet Potato Fries  
kcal 380

Seasonal Greens  
kcal 180

Buttered New Potatoes  
kcal 205

### Desserts

**Yorkshire Parkin** £9 kcal 510

Miso Caramel Sauce, Vanilla Ice Cream

**Granola Blondie** £9 kcal 510

Vanilla Ice Cream

**Basque Cheesecake** £9 kcal 620

Toasted Nuts, Salted Caramel Ice Cream

**Lemon Meringue Choux Bun** £8.5 kcal 450

Raspberry Sorbet

**English Cheese Selection** £11.5 kcal 650

Quince Paste, Chutney, Crackers

# THE FELL HOTEL

## Wines by the Glass

Red				White			
Pasari Merlot Recas Cramele <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50	Pasari Pinot Grigio Recas Cramele - <i>Romania</i>	125ml £6	175ml £8.35	250ml £11.50
Bottle £29	Bin No. 76			Bottle £29	Bin No. 70		
Rio Andino Cabernet Sauvignon	125ml £6.25	175ml £9	250ml £12	Rio Andino Sauvignon Blanc, Chile	125ml £6.75	175ml £9.25	250ml £12.50
Bottle £30	Bin No. 80			Bottle £32	Bin No. 71		
Cipollina Rosso Doc Nero d'Avola <i>Terre Siciliane</i>	125ml £6.75	175ml £9.50	250ml £12.50	Cipollina IGT Bianco Di Puglia	125ml £7	175ml £9.50	250ml £12.75
Bottle £32	Bin No. 81			Bottle £34	Bin No. 75		
Rose				Sparkling			
Sanziana Rose Recas Cramele Romania	125ml £6	175ml £8.35	250ml £11.50	Prosecco Brut NV, Sylvoz, Italy	125ml £10	Bottle £45	
Bottle £29	Bin No. 40			Laurent Perrier, Brut NV France	125ml £18	Bottle £95	
Montevento Pinot Grigio, Italy Floral & Fruity, hints of apricot	125ml £7	175ml £9.50	250ml £12.75	Bin No. 60			
Bottle £34	Bin No. 44						

## Cellar List

White		Red	
Chardonnay, Mas Oliveras, Bodeguas Roqueta Spain <i>Rich, Creamy &amp; Full</i>	Bottle - £30	Montepulciano “Roccastella”, Villa Bizzarri, Italy <i>Ripe, dark fruit &amp; savoury spice</i>	Bottle - £29
Bin No. 72		Bin No. 78	
Chenin Blanc, Lowrys Pass South Africa <i>Crisp, Citrus &amp; Zesty</i>	Bottle - £29	Cotes-du-Rhone, Vignobles Gonnet, France <i>Violets, dried herb &amp; spicy dark fruit</i>	Bottle - £42
Bin No. 73		Bin No. 34	
Viognier, Terre De Lumiere, Pays d'Oc France <i>Acacia Blossom, Peaches &amp; Spice</i>	Bottle - £30	Shiraz, Nelson Estate, Paarl, South Africa <i>Dark fruit, rich mocha, smoky finish</i>	Bottle - £69
Bin No. 74		Bin No. 31	
Sauvignon Blanc, Eradus, NZ <i>White Flowers, Peaches &amp; Cream</i>	Bottle - £53	Sanziana Pinot Noir Cramele Recas Romania <i>Raspberry, black cherry, cake spice</i>	Bottle - £28
Bin No. 06		Bin No. 77	
Gavi di Gavi, Antonio Raimondo, Italy <i>Dry, Crisp &amp; Balanced</i>	Bottle - £44	Rioja Crianza, Bodegas Zugober, Spain <i>Rich Plum, vanilla &amp; warm spices</i>	Bottle - £44
Bin No. 10		Bin No. 23	
Chablis, Vincent Dampt, France <i>Tingling Minerals, Melon &amp; Apple</i>	Bottle - £60	Primitivo, Del Tarantino, Pglia, Italy <i>Itense, Black Cherry, Balsami lift</i>	Bottle - £42
Bin No. 12		Bin No. 21	
Sparkling		Rose	
Bollinger Special Cuvee Brut NV France	Bottle £110	Cabernet Rosado, Mas Oliveras, Spain <i>Refreshing, bright, summer berry fruit</i>	Bottle - £34
Bin No. 61		Bin No. 42	
Laurent Perrier Cuvee Rose brut NV France	Bottle £125		
Bin No. 62			

A 5% service levy is added to all accounts & distributed directly to staff. Wherever possible we will do our utmost to meet dietary requirements. Some products in our range contain nuts and other allergens. As a result traces of these could be found in other products served here. An allergen menu is available for your information. Please ask any member of staff for advice.