

Yorkshire Grill Bar Snacks

House Marinated Olives £4.5
192 kcal

Padron Peppers £4.5
144 kcal

Balsamic Mixed Nuts £4.95
201 kcal

Breaded Whitebait, Tartar Sauce £5.95
224 kcal

Starters

Paprika & Lime Prawns £13.5
Pea puree, Asparagus & Crispy bacon 400kcal

Dressed Baby Beetroot £9
Whipped feta & Verjus dressing 175 kcal

Charred Halloumi £9
Crispy polenta chips 510 kcal

Pulled Lamb Shoulder Flatbread £11.5
Tzatziki, Crispy onion rings 360 kcal

Salt & Pepper Squid £11.5
Mango Salsa & Aioli 480 kcal

Home Made Bread & Oil £5.5
Labneh & Balsamic 310 kcal

Chargrilled Asparagus £10.5
Blue cheese sauce, Grated egg & Sourdough croutons 475 kcal

From the Grill

Grilled Peri Peri Chicken Burger £18
Burger sauce, Burger garnish 1075 kcal

Estate Beef Burger £20
Smoked cheddar cheese, Burger sauce & Caramelised onion 1230 kcal

Halloumi Burger £19.50
Sweet chilli mayo, Burger garnish 995 kcal

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

Steaks

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.

8oz Rump £26.5
1102 kcal

8oz Bavette £25.5
1069 kcal

8oz Ribeye £32.5
1125 kcal

8oz Sirloin £29.5
1552 kcal

All our steaks are 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.

Classics

Pea & Mint Ravioli £17
Whipped feta, Herb oil 720 kcal

Battered Haddock & Chips £21.5
Mushy peas, Tartar sauce & Lemon 1005 kcal

Corn Fed Chicken Breast £25

Caesar salad, Truffle & Parmesan chips 790 kcal

Confit Duck £23.5

Mashed Potatoes, Kale, Plums & Gravy 945 kcal

Chargrilled Barnsley Chop £26.5

Cous cous salad & Basil pesto 657 kcal

Fish Of The Day £25

*Buttered new potatoes, Seasonal greens,
Salsa verde* 560 kcal

Fell Fish Pie £22.5

Salmon, Prawns, Haddock, Parsley & Greens

Sides

Triple Cooked Chips
450kcal

Broccoli
Toasted macadamia nuts, Cheddar
120 kcal

Truffle & Parmesan Fries
380kcal

Hispi Cabbage
Lemon & Caper butter
180kcal

Desserts

Panna Cotta £10.5
Strawberry granita & Raspberry purée 510 kcal

Chocolate Mousse £11
Chocolate & Vanilla ice cream 625 kcal

Basque Cheesecake £10.5

Toasted nuts, Salted caramel ice cream 620 kcal

English Cheese Selection £12.5

Quince paste, Chutney, Crackers 650 kcal

Lemon Meringue Choux Bun

Raspberry sorbet 450 kcal

A 10% service charge is added to all non-resident dining, which is 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.

Wines by the Glass

White

Pasari Pinot Grigio Recas Cramele <i>Romania</i> Bin No. 70	125ml £6	175ml £8.35	250ml £11.50	Bottle £30
Rio Andino Sauvignon Blanc <i>Chile</i> Bin No. 71	£6.75	£9.25	£12.50	£32
Cipollina IGT Bianco Di Puglia Bin No. 75	£7	£9.50	£12.75	£36

Red

Pasari Merlot Recas Cramele <i>Romania</i> Bin No. 76	125ml £6	175ml £8.35	250ml £11.50	Bottle £30
Rio Andino Cabernet Sauvignon <i>Chile</i> Bin No. 80	£6.25	£9	£12	£32
Cipollina Rosso Doc Nero d'Avola <i>Terre Siciliane</i> Bin No. 81	£6.75	£9.50	£12.50	£34

Rosé

Sanziana Rosé Recas Cramele Bin No. 40	125ml £6	175ml £8.35	250ml £11.50	Bottle £30
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Sparkling

Prosecco Brut, NV, Sylvoz, Italy Bin No. 50	125ml £10	Bottle £45
Delamotte, Brut NV Champagne Bin No. 50	£15	£75

Cellar List

White

Synera Macabeo, Chardonnay, Catalunya <i>Spain</i>	Bottle £37	Bin No. 04
Muscadet Sevre et Maine, Les Vignes du Bourg Domaine <i>France</i>	Bottle £45	Bin No. 09
Anko Torrontes 2023 <i>Argentina</i>	Bottle £42	Bin No. 8
Hommage A Collette, Blanc, Pays d'Oc <i>France</i>	Bottle £38	Bin No. 5
Chardonnay Pasqua IGT Trevenezie <i>Italy</i>	Bottle £30	Bin No. 6
Mucchetto Fiona IGT Puglia <i>Italy</i>	Bottle £42	Bin No. 7

Red

Santa Florentina, Organic Malbec Reserva <i>Argentina</i>	Bottle £36	Bin No. 20
Los Camachos, Pinot Noir, Vinedos Marchigue <i>Chile</i>	Bottle £38	Bin No. 22
Little J Dry Red <i>South Africa</i>	Bottle £45	Bin No. 23
L'Ostal del Souquet Carignan IGP Coteaux Peyriac <i>France</i>	Bottle £42	Bin No. 19
Synera Garnacha Tempranillo Cabernet Catalunya <i>Spain</i>	Bottle £38	Bin No. 21

Rosé

Synera Tempranillo, Garnacha Rosado Catalunya <i>Spain</i>	Bottle £34	Bin No. 13
Domaine Morin Langaran, IGT Rosé, Cotes de Thau <i>France</i>	Bottle £38	Bin No. 14

Sparkling

Bollinger Special Cuvée Brut NV <i>France</i>	Bottle £110	Bin No. 61
Delamotte, Brut NV, Mesnil Champagne <i>France</i>	Bottle £75	Bin No. 63
Ambriel Classic Cuvée, Traditional Sussex <i>England</i>	Bottle £49.50	Bin No. 64

At The Fell Hotel Burnsall, our wine selection has been thoughtfully curated to reflect both classic craftsmanship and contemporary character. Showcasing respected producers from renowned wine regions, the list balances elegance, depth, and approachability, with styles to suit every palate. From crisp, mineral-driven whites and expressive rosés to beautifully structured reds and carefully chosen sparkling wines, each bottle has been selected for its quality, sense of place, and harmony with our seasonal menus. Whether accompanying a relaxed lunch or a memorable evening meal, our wines are chosen to complement the flavours of the Yorkshire Dales and elevate the dining experience.

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