

Yorkshire Grill Bar Snacks

House Marinated Olives £4.5 (GF)

Padron Peppers £4.5 (GF)

Balsamic Mixed Nuts £4.95(GF)

Breaded Whitebait, Tartar Sauce £5.95

Starters

Paprika & Lime Prawns £13.5 (GF)

Pea puree, Asparagus & Crispy Bacon

Dressed Baby Beetroot £9 (GF)

Whipped Feta & Verjus Dressing

Charred Halloumi £9

Crispy Polenta Chips

Teriyaki Buffalo Wings £9.50

Spring Onion & Crispy Onion

Salt & Pepper Squid £11.5 (GF)

Mango Salsa & Aioli

Home Made Bread & Oil £5.5 (GF)

Labneh & Balsamic

Chargrilled Asparagus £10.5 (GF)

Blue Cheese Sauce, Grated Egg & Sourdough Croutons

From the Grill

Grilled Peri Peri Chicken Burger £18 (GF)

Burger Sauce, Burger Garnish

Estate Beef Burger £20 (GF)

Smoked Cheddar Cheese, Burger Sauce & Caramelised Onion

Halloumi Burger £19.50 (GF)

Sweet Chilli Mayo, Burger Garnish

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 (GF)

8oz Bavette £25.5 (GF)

8oz Ribeye £32.5 (GF)

8oz Sirloin £29.5 (GF)

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

Corn Fed Chicken Breast £25 (GF)

Caesar Salad, Truffle & Parmesan Chips

Fish Of The Day (GF)

Buttered New Potatoes, Seasonal Greens, Salsa Verde

Battered Haddock & Chips £21.5 (GF)

Mushy Peas, Tartar Sauce & Lemon

Confit Duck £23.5 (GF)

Mashed Potatoes, Kale, Plums & Gravy

Fell Fish Pie £22.5 (GF)

Salmon, Prawns, Haddock, Parsley & Greens

Chargrilled Barnsley Chop £26.5 (GF)

Cous Cous Salad & Basil Pesto

Sides - £6.50

Triple Cooked Chips (GF)

Broccoli (GF)

Toasted Macadamia Nuts, Cheddar

Truffle & Parmesan Fries (GF)

Artisan Garlic Bread

Served with Cheese

Desserts

Panna Cotta £10.5 (GF)

Strawberry Granita & Raspberry Purée

Basque Cheesecake £10.5 (GF)

Toasted Nuts, Salted Caramel Ice Cream

English Cheese Selection £12.5 (GF)

Quince Paste, Chutney, Crackers

Chocolate Mousse £11 (GF)

Chocolate & Vanilla Ice Cream

Lemon Meringue Choux Bun £9.5

Raspberry Sorbet

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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