



FARRER'S

~ PRE-SHOW DINING ~

STARTERS

Soup of the Day **V** (530Kcal) £6.50

Served with Croutons, Crusty Bread and Butter

GF & DF available on request

Fishcakes (609Kcal) £6.50

White Fish Fishcakes served with a Lemon and Dill Mayo

Bruschetta **V VG** (427Kcal) £6.50

Toasted Ciabatta topped with a mix of Fresh Basil, Tomatoes, Red Onion and Garlic finished with a Balsamic Glaze

Moules Marinière (431Kcal) £9.00

Green Shell Mussels steamed in Garlic, White Wine and Shallots served with Toasted Ciabatta

GF available on request

Honey Garlic Chicken Skewers **GF** (413Kcal) £7.00

Marinated Chicken Breast, Red Onion and Bell Pepper with a Soy Garlic Dip

MAIN MEALS

10oz Sirloin Steak (1125Kcal) £29.50

GF available on request

10oz Sirloin Steak served with Chunky Chips, Grilled Tomato, Portabella Mushroom and a side of Garden Peas

Add Peppercorn Sauce (98Kcal) £3.50

Battered Haddock & Chips (1452Kcal) £15.50

GF available on request

Locally sourced Large Haddock served with Chunky Chips, homemade Tartare Sauce and a choice of Mushy Peas or Garden Peas Add bread and butter (338Kcal) £2.20

Tower Burger (Beef, Chicken, Bean) £13.50

A double stacked Beef (1138Kcal), Chicken (981Kcal)

(**GF** available on request) or Bean Burger **V VG** (991Kcal)

served in a Brioche Bun with Lettuce and Sliced Tomatoes, a side of Coleslaw and Skinny Fries

Add: Bacon £1.50 (95Kcal), Cheese £1.50 (99Kcal),

BBQ Sauce £0.50 (56Kcal), Sweet Chilli Sauce £0.50 (67Kcal)

Chicken Milanaise Salad (1097Kcal) £16.50

A lightly fried Breaded Chicken Breast served over a Zesty Dressed Rocket Salad with a side of Crispy Garlic Potatoes

Grilled Halloumi and Mango **V GF** (661Kcal) £13.00

Grilled Halloumi and Mango on a bed of mixed leaf salad with a Chilli and Lemon Dressing

Mushroom Stroganoff **V** (1221Kcal) £13.50

GF available on request

Rich and Traditional Mushroom Stroganoff served with Rice and Crusty Bread

Spinach and Lentil Curry **V VG** (521Kcal) £10.80

GF available on request

Lentils and Spinach cooked in spices and Coconut Milk, finished with Coriander, served with Rice, Naan Bread and Mango Chutney

Salmon Linguine (1001Kcal) £15.00

Roasted Salmon accompanied by Spinach and Capers served with Linguine in a Deliciously Rich and Creamy White Wine Sauce and a side of Garlic Bread

Swaledale Sausage Ring with Mash (1132Kcal) £13.50

Local 10oz Swaledale Sausage served with Mashed Potatoes and a Homemade Onion Gravy

Lemon Chicken **GF DF** (976Kcal) £14.50

Juicy Lemon-marinated Chicken served with Crispy Diced Garlic Potatoes and Tender Carrots, finished with a Zesty Citrus Jus

SIDES

Skinny Fries **V VG GF** (407Kcal) £3.60

Chunky Chips **V VG GF** (407Kcal) £3.30

Sweet Potato Fries **V VG** (408Kcal) £3.80

Coleslaw **V** (203Kcal) £3.00

Finely Shredded Red Cabbage and Carrot lightly dressed with Mayonnaise

Dressed Mixed Salad **V VG GF** (82Kcal) £3.00

A Salad of Lettuce, Tomato, Cucumber, Mixed Bell Pepper, Red Onion, Grated Carrot and Beetroot, dressed with a Light Vinaigrette

Onion Rings **V GF** available on request (768Kcal) £3.50

Large Beer Battered Onion Rings

Garlic Bread **V VG** (222Kcal) £3.50

Rustic Baguette Baked with Garlic Butter

Sliced Ciabatta Bread **V** (507Kcal) £3.20

Served with Salted Butter

TOPPING & SEASONING

Yorkshire Furikake Seasoning **V VG GF** (20kcal) 60p

Our own Blend of 'SeaGrown' Kombu Seaweed Salt, Sugar, and Toasted Sesame Seeds

Parmesan and Truffle Oil **GF** (83Kcal) 60p

Cajun Spice **V VG GF** (19Kcal) 60p

DESSERTS

Tiramisu Torte (334Kcal) **£7.00**

Sponge Fingers Lightly Soaked in Coffee, Brandy and Espresso layered with a Creamy Mascarpone Mousse

Cheesecake of the Week (459Kcal) **£7.00**

Served with Cream or Ice Cream

Sticky Toffee Pudding **V** (512Kcal) **£7.00**

Traditional Sticky Toffee Pudding served with a Rich Treacle and Caramel Sauce and a choice of Ice Cream or Cream

Poached Pear **V VG** (372Kcal) **£7.00**

Vanilla Syrup Poached Pear served with a Drizzle of Dark Chocolate Sauce and Raspberry Sorbet

Cheese Board **V** (435Kcal) **£11.00**

(**GF** available on request)

A selection of four Local Cheese served with Stag Crackers, Quince Jelly, Yorkshire Chutney, Sliced Apple and Grapes



DISCLAIMER

As a responsible caterer we must advise that all our menu items may contain one or more of the 14 allergens we now, by law, must make you aware of - gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soy beans, milk, nuts, celery, mustard, sesame, sulphur dioxide preservatives, lupin and molluscs.

Please ask our staff if you require specific allergen information and they will be happy to provide the advice you need.

V Vegetarian

VG Vegan

GF Gluten Free

DF Dairy Free

