

## STARTERS

- Chef's Soup of the Season, Herb Oil, Crunchy Croutons, Warm Gluten Free Bread (v)(ve) **£6**
- Smoked Chicken and Roasted Sweet Potato Risotto, Pesto Oil, Gran Padano Parmesan, Potato Crisps, Fresh Coriander Leaf **£9**
- Beetroot Cured Scottish Salmon Gravavlax, Ratte Potato, Scallion and Dill Salad, Balsamic Pickled Beetroot, Toasted Gluten Free Bread **£9**
- Crispy Halloumi Fries, Sriracha Mayo, Molasses, Pomegranate, Fresh Mint, Chilli Flakes (v) **£9**

- Toasted Truffle Cheese Garlic Bread **£6**
- Truffle and Parmesan Triple Cooked Chips **£6**
- Triple Cooked Chips **£4**
- Skin on Fries **£4**
- Salt and Pepper Fries **£6**
- Buttered Market Vegetables **£4**
- Dressed House Salad **£4**
- Battered Onions Rings **£5**
- Buttered Mash **£4**
- Peppercorn Sauce **£4**

## SIDES

## MAINS

**Pan Roasted Barbary Duck Breast**  
Truffle and Parmesan Potato Terrine,  
Buttered Kale, Red Wine Jus  
**£18**

**Battered Haddock**  
Triple Cooked Chips, Mushy Peas,  
Tartare Sauce  
**£14**

**Asparagus and Roasted  
Butternut Squash Risotto**  
Vegan Feta Cheese and Blush  
Tomato Crumble, Pea Shoot and  
Pesto Salad (v)(ve)  
**£15**

## HANGING KEBABS

SERVED WITH DRESSED SALAD, GLUTEN  
FREE PITA, TRIPLE COOKED CHIPS OR  
SKIN ON FRIES

- Cajun Chicken and Roasted Peppers, Hummus, Tzatziki **£16**
- Sweet Chilli Halloumi and Roasted Peppers, Hummus, Tzatziki (v) **£16**
- Tiger Prawn and Spanish Chorizo, Hummus, Tzatziki **£16**

## BURGERS

SERVED IN A GLUTEN FREE BUN  
WITH GEM LETTUCE, TOMATO,  
GHERKIN, COLESLAW, TRIPLE  
COOKED CHIPS OR SKIN ON FRIES

### VIADUCT BURGER

Two Hand Pressed Beef Patties, Slow  
Roasted BBQ Pork Shoulder, Monterey  
Jack Cheese, Smoked Hickory BBQ  
Sauce, Crispy Onion Bits  
**£17**

**SHALLOW FRIED HALLOUMI (V)**  
Sweet Chilli Roasted Piquillo Peppers,  
Hoi Sin Mayo  
**£16**

## STEAKS

- 28 Day Matured Ribeye**, Roasted Vine Tomato, Portobello Mushroom, Yorkshire Blue Cheese Sauce, Triple Cooked Chips **£26**
- 14oz T-Bone**, Portobello Mushroom, Battered Onion Rings, Sauce Au Poivre, Triple Cooked Chips **£27**

## SWEETS

- Sticky Toffee and Banana Pudding, Banana Ice Cream, Caramel Sauce **£7**
  - Rich Dark Chocolate Brownie, Chocolate and Jaffa Orange Ice Cream **£7**
  - Limoncello Posset, Macerated Berries, Shortbread Crumble, Crème Chantilly **£7**
  - Chocolate Brownie Hanging Kebab, Fresh Strawberries, Torched Marshmallows, Chocolate Sauce, Vanilla Gelato **£8**
  - Toasted Marshmallow Crème Brûlée **£7**
- Please ask a member of staff about our selection of Liqueur Coffees**

# BREAKFAST MENU

SERVED 9.30AM-11.30PM  
SATURDAY AND SUNDAY

\* Includes one non-alcoholic drink

## FULL YORKSHIRE \* £12

Smoked Bacon, Butcher Shop Sausages, Black Pudding, Hash Brown, Plum Tomato, Portobello Mushroom, Baked Beans, Eggs of your choice, Toasted Gluten Free Bread

## FULL VEGGIE/VEGAN \* £12

Sausages, Hash Brown, Portobello Mushroom, Confit Tomato, Crispy Halloumi, Baked Beans, Eggs of your choice, Toasted Gluten Free Bread

## EGGS BENEDICT £9

Smoked Bacon, Free Range Poached Eggs, Toasted Gluten Free Bread, Hollandaise Sauce

## CRUSHED AVOCADO AND POACHED EGGS (V) £10

Chilli Flakes, Toasted Gluten Free Bread

## PORK SAUSAGE AND FRIED EGG £6

Served on Gluten Free Roll

## SMOKED BACON AND FRIED EGG £6

Served on Gluten Free Roll

# LUNCH MENU

SERVED 12-5PM

## MAINS

Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

£12

Pan Fried Chicken Breast, Melting Goats Cheese, Warm Confit Cherry Tomato and Red Onion Chutney

£12

## VIADUCT GLUTEN FREE ROLLS

*Served with House Salad and Skin on Fries*

Roast Topside of Beef, Rich Roast Onion Gravy, Triple Cooked Chips

£10

Vegan Cheddar Cheese, Sticky Fig Chutney, Crisp Little Gem Lettuce, Tomato, Pink Pickled Onions, Skin on Fries (v)(ve)

£10

Battered Haddock, Tartare Sauce, Crisp Little Gem Lettuce, Triple Cooked Chips

£10

### FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order