



HINCHLIFFE'S®

Restaurant

Starters

Soup of the Day with Traditionally Baked Bread & Butter	£4.25
Home-pressed Terrine of Ham Hock & Black Pudding with Fruit Chutney & Dressed Salad	£5.25
Baked Goats Cheese Crottin, Beetroot & Rocket Salad	£4.95
Pan Fried Fillet of Red Mullet, Braised Pimento Peppers & Herb Dressing	£4.95
Hinchliffe's Chicken Liver & Foie Gras Pate with Warm Toast & Pickle	£5.95
Fresh Baked Scallops with Garlic Butter, Gruyère Cheese & Herb Crumb* £4 supplement for 2 or 3 course set menu	£8.95

Mains

Hinchliffe's Cumberland Sausage Ring with Mashed Potatoes, Cabbage, Rosemary & Red Wine Gravy	£11.95
Seared Hinchliffe's Steak with Dauphinoise Potatoes, Port, Rosemary & Roast Shallot Sauce	£11.95
Fried Pork Steak with Lyonnaise Potatoes & Black Pudding Sauce	£11.95
Timothy Taylors Battered Fish & Chips, Chunky Tartare Sauce & Ham Hock Mushy Peas	£11.95
Rissoto of The Day	£11.95
Hinchliffe's Finest Roast Lunch with all the Trimmings Beef or Pork, available Sunday only	£11.25

Desserts

Syrup Sponge Pudding, with Orange Zest & Fresh Cream	£4.25
Crème Brûlée of the day	£4.25
Hinchliffes Dark Chocolate Brownie with Eton Mess Ice Cream	£4.25
Sticky Toffee Pudding with Butterscotch Sauce & Yummy Yorkshire Ice Cream	£4.25
Selected Cheeses served with an assortment of Biscuits	£5.95

2 Courses: £14.95

3 Courses: £19.95 Including Tea or Coffee to follow

Available everyday up to 7.30pm

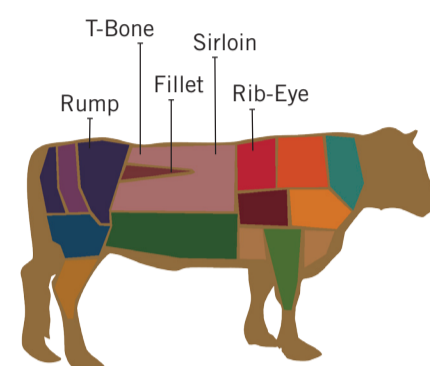
Hinchliffe's Steaks

Our Steak Dishes include our Hand Cut Thick Chips, Salad Garnish & finished with Garlic & Herb Butter. Why not order a Sauce or Extra Sides from our choice below.

From Pasture to Plate

This menu showcases what Hinchliffe's is best known for - Succulent Beef, home-fed and reared by us on our farms in Netherton and surrounding areas.

Hinchliffe's grass-fed Beef is hung for 30 days to produce fabulous tender and tasty steaks. Whatever Steak you choose it will be cooked just to your liking.



Rump £14.95

The Rump is widely considered to be one of the most flavourful beef cuts, and with good reason: griddling produces a naturally dark caramelisation of the flesh giving an intense flavour.

Rump Surf 'n' Turf only £18.95

Rib-Eye £19.95

Also known as the Scotch Fillet, this cut spans from rib five through to rib nine, and has a robust and meaty texture, enhanced by the natural marbling running through the centre.

Sirloin £19.95

The Sirloin steak is cut from the back portion of the animal continuing off the short loin from which T-Bone is cut. It holds a good texture and is strong in flavour which is why it is held by many as the superior cut on the animal.

Fillet £23.95

Incredibly succulent, tender and juicy, our Fillet steaks are seared on our griddle before being finished in a low-medium oven to maintain the delicate but distinctive flavour of this delightful piece of beef. Ideally partnered with a sauce.

T-Bone £25.95

The largest of the steaks which contains meat from two of the most prized cuts, the Sirloin and the Fillet, and is generally considered one of the highest quality steaks with a 'best of both worlds' appeal. This cut is known as 'Porterhouse' in the U.S.A. This is one BIG delicious Steak!

Surf 'n' Turf Add £6.00

Choose a Steak from above, and we'll add 3 Sautéed King Prawns on top.

Side Orders All £3.50

Dripping Fried Maris Piper Chips	Beer Battered Onion Rings
Slow Baked Sweet Potato	Crisp Mixed Leaf Salad
Whole Roasted Beef Tomato	Seasonal Vegetables
Garlic Creamed Portobello Mushrooms	Blue Cheese Steak Sauce
Swiss Cheese & Eggs	Béarnaise Steak Sauce
Buttered & Herbed New Potatoes	Peppercorn Steak Sauce

Service not included. All gratuities go to the team who looked after you today.

All our dishes are freshly prepared to order using only the finest and freshest local ingredients. Our food is carefully selected for its taste and quality. Whenever possible we use either our own produce from Hinchliffe's Farm Shop or ingredients from trusted, local suppliers.

Hinchliffe's Gourmet Burgers

The Big Hinchliffe's Burger

Big 10oz Minced Steak Burger Fried on our Chrome Plated Griddle with Hinchliffe's Streaky Bacon, Beef Tomato, Onions, Chutney, Iceberg Lettuce, Melting Mozzarella, Hand Cut Thick Chips & Onion Rings (Not many people manage to finish off this big guy!) £10.95

Traditional Burger

Hand Shaped 8oz Beef Burger with Tomato, Onions, Chutney, Iceberg Lettuce, Melted Mozzarella & Hand Cut Thick Chips £8.95

Swiss Burger

Hand Shaped 8oz Beef Burger with Tomato, Onions, Chutney, Iceberg Lettuce, Mushrooms, Swiss Cheese & Hand Cut Thick Chips £9.95

Chicken Burger

Grilled 6oz Chicken Fillet with home made Guacamole, Crispy Hinchliffe's Streaky Bacon, Beef Tomato, Home-made Mayonnaise, Crisp Iceberg Lettuce & Hand Cut Thick Chips £8.95

Blue Cheese Burger

8oz Hinchliffe's Minced Steak Burger with Melted Blue Cheese, Fried Onions, Beef Tomato, Iceberg Lettuce, Home-made Mayonnaise & Hand Cut Thick Chips £9.95

Brie & Cranberry Burger

Hand Shaped 8oz Beef Burger with Tomato, Onions, Chutney, Iceberg Lettuce, Melted Mozzarella & Hand Cut Thick Chips £9.95

Wine List

White Wine

Hinchliffe's Sauvignon Blanc – Chile	175ml	£3.95
	250ml	£4.95
	Bottle	£13.95

Specially selected by us for its fruity palate and beautifully balanced crisp finish.

Principato Pinot Grigio – Italy £15.95

Creamy and elegant fruit flavours with a faint hint of nuttiness.

Artesa White Rioja – Spain £16.95

White Rioja used to be a bit fuddy-duddy but nowadays it's got a whole new lease of life in the form of this lively little number.

False Bay Chenin Blanc – S. Africa £18.50

South Africa has adopted this grape variety as its own and it produces some really wonderful easy drinking wines. With peaches and guava fruit flavours and an ever so slightly off-dry finish.

MOKOblack Sauvignon Blanc – N. Zealand £21.95

Lashings of tropical fruit flavours and really zesty acidity the sort of wine which has made New Zealand famous.

Chablis la Colombe – France £27.95

Steely and elegant with a perfectly mineral palate. This is classic white Burgundy.

Red Wine

Hinchliffe's Merlot – Chile	175ml	£3.95
	250ml	£4.95
	Bottle	£13.95

We selected this wine for its soft and melodious plummy fruitiness, a really delicious wine

Vignobles du Sud Grenache Rouge – France £16.50

Classic French red, pleasingly simple but filled with juicy fruity charm.

Soldiers Block Shiraz – Australia £17.95

Intense black fruit with a chocolatey mouth-feel and great length of flavour.

Vega del Rayo Rioja Seleccionado – Spain £18.95

Wild strawberry flavours from the Tempranillo fruit and a comforting layer of smooth vanilla. Proper Rioja.

Explorer Reserve Pinot Noir – Chile £19.95

Wild strawberries, fresh hay and great acidity, Pinot Noir is the ultimate food wine and this is great Pinot. Big on flavour but not a heavy wine so try it with fillet.

Nieto Reserve Malbec – Argentina £20.95

An amazing combination of big, ripe fruit flavours with a smooth palate a plenty of warming character.

Rosé Wine

Hinchliffe's Rosé – Chile	175ml	£3.95
	250ml	£4.95
	Bottle	£13.95

Ancora Pinot Grigio Rose – Italy £14.95

A little off-dry with a lighter yet ridiculously easy drinking style.

Sparkling Wine & Champagne

Prosecco Frizzante Spago – Italy	125ml	£4.95
	Bottle	£18.95

A lighter style of fizz, which has less alcohol and a little less fizz but is absolutely gorgeous. Frivolous fun.

Gremillet Brut Selection – France £32.95

Winner of the best Non Vintage Champagne at the International Wine & Spirit Competition for two of the last three years. Enough said.

Veuve Clicquot Brut – France £52.95

With its distinctive yellow label this is one of the most recognisable wines in the world, it is also one of the greatest. Rich and complex with a biscuity, toasted brioche palate and a long soft finish. Superb.

Beers & Spirits

Draught Beers

Tetley's Smooth Bitter	Half	£1.65	Pint	£3.30
Peroni Lager	Half	£1.90	Pint	£3.80

Bottle Beers

Samual Smith – Tadcaster (5.0% abv)

Pure brewed lager. The cold maturation improves this Yorkshire Lager's flavour, purity and condition
550ml **£3.65**

Krombacher – Germany (5.0% abv)

Brewed under Germany's strict Purity law of 1516 using only water, barley, malt and hops.
500ml **£3.50**

Blacksheep Ale – Masham (4.4% abv)

The culmination of five generations of brewing expertise. Brewed in Masham, North Yorkshire. A very popular ale.
500ml **£3.50**

Timothy Taylors Landlord – Keighley (4.4% abv)

A classic pale ale, boasting a full-flavoured brew which has won many awards. Madonna's favourite tipple!
500ml **£3.50**

Apertifs & Vermouths

Martini Extra Dry 50ml	£2.70
Cinzano Bianco 50ml	£2.70
Noilly Pratt 50ml	£2.70
Martini Rosso 50ml	£2.70
Pimms No1 Cup 50ml	£2.70
Pernod 25ml	£2.70
Benedictine 25ml	£3.20
Campari 50ml	£3.20

Sherries

José de Soto Pale Cream 50ml	£2.70
José de Soto Amontillado 50ml	£2.70
José de Soto Fino 50ml	£2.70

Gin

Gordon's Gin 25ml	£2.70
Plymouth Gin 25ml	£2.70
Tanqueray Gin 25ml	£3.20

Rum

Bacardi White Rum 25ml	£2.70
Mount Gay Rum 25ml	£2.70
Lambs Dark Rum 25ml	£2.70

Vodka

Smirnoff Red Vodka 25ml	£2.70
Absolut Blue Vodka 25ml	£2.70

Whisky

Bells Whisky 25ml	£2.70
Jameson's Whisky 25ml	£2.70
Maker's Mark Bourbon 25ml	£3.20
The Macallan 10 yr old 25ml	£3.20
The Glenlivet 12 yr old 25ml	£3.20
Talisker 10 yr old 25ml	£3.20

Liqueurs & Digestifs

Grand Marnier 25ml	£3.20
Cointreau 25ml	£3.20
Drambuie 25ml	£3.20
Luxardo Sambucca 25ml	£2.70
Di Saranno Amaretto 25ml	£2.70
Tia Maria 25ml	£2.70
Baileys 25ml	£2.70
Sloe Gin 25ml	£2.70
Sloe Whisky 25ml	£2.70
Sloe Vodka 25ml	£2.70

Brandy

Courvoisier 25ml	£3.20
Remy Martin VSOP 25ml	£3.50
Hine Grande Champagne 1986 25ml	£3.90

Port

Krohn Heritage Fine Tawny Port 50ml	£3.20
Krohn Late Bottled Vintage 2005 50ml	£3.50
Krohn Ruby 50ml	£3.20

Cold Drinks

Hinchliffe's Fresh Orange Juice	£2.50
Fresh Apple Juice	£1.75
Pepsi / Diet Pepsi	£1.75
Lemonade	£1.75
Ginger Beer	£1.75
Cranberry Juice	£1.75
Cloudy Lemonade	£1.75
Vimto	£1.75
Dandelion and Burdock	£1.75
Schweppes Tonic (Bottle)	£1.25
Small Dash of Mixer / Cordial	£0.50
Large Mixer	£1.00
Hildon Water Sparkling or Still	Sm £1.95
	Lrg £3.95

Tea & Coffee

Coffee

Cappucino	Reg	£1.85	/ Lrg	£2.35
Latte	Reg	£1.85	/ Lrg	£2.35
Americano	Reg	£1.65	/ Lrg	£2.15
Espresso	Reg	£1.60	/ Lrg	£2.10
Mocha				£3.25
Hot Chocolate				£3.25
Flavours for Lattes and Hot Chocolates: Amaretto, Hazelnut, Caramel, Vanilla, English Toffee				£0.50
Extra Shot of Espresso				£0.50

Any coffee above available decaf Add **£0.30**

Cafetière Coffees

Reg **£2.00** / Lrg **£4.00**

Café American

Light and mild, ideal for all day drinking or as a pleasant breakfast coffee.

Café Java

The connoisseur's selection. Fine, exotic coffee from the island of Sumatra with spicy yet clean flavour

Café Continental

Dark and rich, an ideal after dinner coffee normally taken with food.

Café Blue Mountain

A superb full-flavoured dinner coffee blended to resemble the original Blue Mountain coffee from Mount Zion in Jamaica

Café Decaf

Smooth, medium roasted Colombian coffee with nothing but the caffeine naturally extracted.

Liqueur Coffees

Cooper's Finest Espresso Coffee served with the spirit of your choice and topped off with whipped cream

Irish – with Jameson's Irish Whiskey	£4.95
French – with Courvoisier Cognac	£4.95
Calypso – with Tia Maria liqueur	£4.95
Baileys – with Baileys Irish Cream	£4.95
Italian – with DiSaranno Amaretto	£4.95

Tea Selection

English Breakfast Tea	Pot for one	£1.75
	Pot for two	£3.50

Speciality Tea Including	Pot for one	£1.90
Earl Grey, Assam, Darjeeling,	Pot for two	£3.80
Lemon, Peppermint, Green and Camomile		

Decaffeinated Tea Add **15p / 30p**