

# THE BELTED BULL

AT LORDSTONES

## TO QUENCH YOUR THIRST...

### GIN & TONIC

A FAMOUS BRITISH COCKTAIL, THIS DRINK CAN BE SERVED USING DIFFERENT GINS & GARNISHES TO ACCENTUATE THE BOTANICALS. ALL OUR G&Ts ARE POURED AS DOUBLE MEASURES

BROCKMANS OF WOKING FEVER TREE ELDERFLOWER TONIC, BLUEBERRIES & RASPBERRIES	£8.5	BOMBAY SAPPHIRE OF LONDON FEVER TREE PREMIUM TONIC, LIME AND FROZEN THAI BASIL	£8
WHITTAKERS OF HARROGATE, YORKSHIRE FEVER TREE ELDERFLOWER TONIC & PINK GRAPEFRUIT	£8	WHITLEY NEIL OF LIVERPOOL FEVER TREE PREMIUM TONIC & ORANGE PEEL	£8
HENDRICKS OF GIRVAN, SCOTLAND FEVER TREE PREMIUM TONIC & CUCUMBER	£8	GIN MARE OF BARCELONA FEVER TREE TONIC, ROSEMARY, ORANGE & BLACK PEPPER	£9
THE BOTANIST, ISLAND OF ISLAY FEVER TREE ELDERFLOWER TONIC & MINT	£8.5	SILENT POOL OF SURREY HILLS FEVER TREE TONIC, ORANGE PEEL & CORIANDER	£8.5

### REFRESHING COCKTAILS

MOSCOW MULE PREMIUM VODKA, GINGER BEER & LIME	£6
DIRTY MOJITO SPICED RUM, MINT, LIME, GOMME SYRUP, CRUSHED ICE & GINGER BEER	£6
WINTER WARMER SEASONAL - TOPICAL - DELICIOUS JUST ASK WHAT I AM?	

### WINE

#### WHITE WINE

125ML 250ML BOTTLE

MARIPOSA - AIREN, SAUVIGNON BLANC NORTH EASTERN SPAIN EASY DRINKING, CRISP & JUICY. LIME, CITRUS & GREEN APPLE NOTES, ZINGY & REFRESHING	£3.5	£6.5	£15.95
PINOT GRIGIO, VIAMORA, ITALY FULL BODIED, WITH AROMAS OF WILD FLOWERS & ACACIA	£4	£7.5	£18.95
ENATE 234 - CHARDONNAY, SOMOTANO, SPAIN AN INTENSE BOUQUET OF APPLE, PEACH & FENNEL WITH A DISCRETE MINERAL BACKGROUND.			£20.5
JOSE PARIENTE - SAUVIGNON BLANC, RUEDA, SPAIN PALE YELLOW WITH GREENISH HUES, ITS AROMATIC EXPRESSION. IS AN EXCEPTIONAL COMBINATION OF GREEN & EXOTIC FRUITS			£21.5
LE VERSANT - VIOGNIER, PAYS D'OC FRANCE CRISP & REFRESHING, PEACH, EXOTIC FRUITS			£22.5

#### RED WINE

125ML 250ML BOTTLE

GALLUR TINTO RIOJA, SPAIN A YOUNG, CHERRY RED RIOJA, WITH NOTES OF RIPE RED FRUITS & LIQUORICE.	£3.5	£6.5	£15.95
THE LANDINGS - SHIRAZ CABERNET SOUTH EASTERN AUSTRALIA DEEP COLOUR WITH A NOSE OF BLACKBERRY, PLUM AND SPICE. QUITE FULL ON THE PALATE.	£3.75	£6.75	£16.95
KALEU - MALBEC, UCO VALLEY, MENDOZA, ARGENTINA JUICY, BRAMBLY - PLUMS & CURRANTS WITH A LIFT OF ACIDITY MAKES IT LOVELY EVERYDAY.	£4.25	£8	£18.95
PACIFICO SUR - MERLOT, CENTRAL VALLEY, CHILE AROMAS OF RED FRUIT WITH VANILLA & CHOCOLATE	£4.25	£7.5	£18.95
CARPESS CRIANZA, RIOJA, SPAIN A MODERN FLAVOUR OF OAK AND RED FRUITS.	£5.25	£8.5	£21.95
ABRAHAM & THE HERETICS PINOTAGE STELLENBOSH, SOUTH AFRICA BRIGHT & JUICY WITH TOUCHES OF SWEET CHERRY, STRONG BOLD BLACK FRUITS, HINTS OF SMOKEY BACON & DARK MOLASSES.			£22.5

### DRAUGHT

MORETTI	4.6%ABV	£4.95
HOP HOUSE	5.0%ABV	£4.40
THEAKSTONS	3.8%ABV	£3.65
BLACK SHEEP	3.6%ABV	£3.65
SYMONDS CIDER	4.5%ABV	£3.60

### BOTTLED BEER & CIDER

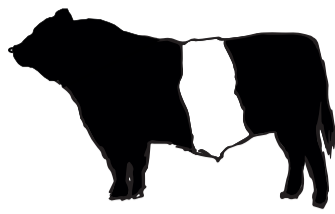
SOL 330ML	330ML	£3.50
PERONI 330ML	330ML	£4.00
OLD MOUT CIDER	500ML	£4.25

### NON ALCOHOLIC DRINKS

COKE	£2.00
DIET COKE	£2.00
FENTIMANS DRINKS VARIOUS FLAVOURS	£2.95
J2O	£2.20
FRESHLY SQUEEZED ORANGE JUICE	£2.50
BECKS BLUE	£3.50
HARROGATE SPA WATER STILL OR SPARKLING	£2.00

### COFFEE & HOT DRINKS

ESPRESSO	£1.95
AMERICANO	£2.20
CAPPUCCINO	£2.40
LATTE	£2.40
MOCHA	£2.50
POT OF YORKSHIRE TEA	£1.95
SPECIALITY TEAS	£2.00
CADBURY'S HOT CHOCOLATE	£3.00



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## STARTERS

SOUP OF THE DAY	£5
SAUTÉED KING PRAWNS & SQUID GINGER, GARLIC & SPRING ONIONS	£7.5
PHEASANT & BLACK PUDDING SPRING ROLLS WITH BUTTERNUT SQUASH & SLAW	£6.5
WARM PIGEON SALAD BEETROOT, POACHED EGG & SOURDOUGH CROUTONS	£7
ALE STEAMED FRESH MUSSELS HOME CURED PANCETTA & LEEK	£7.5
SAUTÉED WILD MUSHROOMS BRIOCHE, GARLIC & FRESH HERBS	£7

## CLASSICS

CHICKEN PARMESAN "MAC & CHEESE" HOUSE SALAD & SKIN ON FRIES	£15
PAN ROASTED SEA BREAM CRAB CAKE ROSTI, FENNEL & AIOLI	£16
STICKY BELLY PORK BLACK PUDDING FRITTER, BRAISED LEEK & CREAMY MASH	£15
ROAST GRESSINGHAM DUCK BREAST SOUR APPLE, BUTTERNUT SQUASH & FONDANT POTATO	£16
BELTIE BURGER SMOKED BACON, CHEDDAR CHEESE IN A PRETZEL BUN SERVED WITH HOUSE SLAW, SALAD & SKIN ON FRIES	£13

## SEASONAL SPECIALS

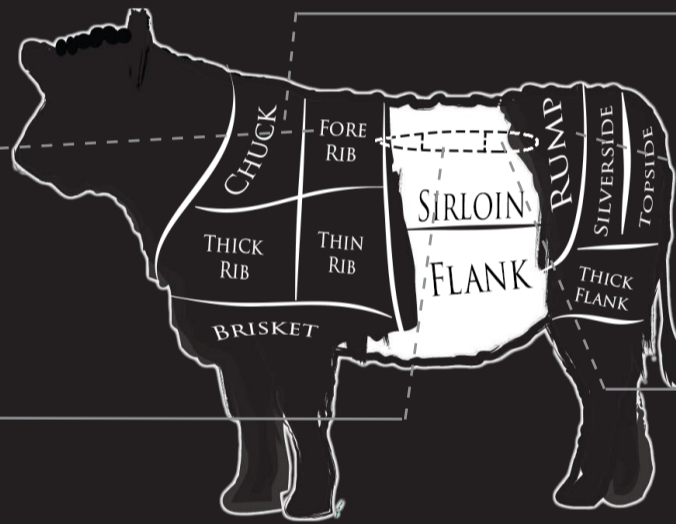
LORDSTONES 'SURF & TURF' BELTED GALLOWAY RIBEYE, SAUTEED GARLIC KING PRAWNS & YOUR CHOICE OF 2 SIDES	£26
PLATE OF LAMB HOT POT, BRAISED CHUCK & ROASTED RUMP	£18
PHEASANT BREAST KIEV HOUSE SALAD & SKIN ON FRIES	£10
PAN ROASTED HERB FED CHICKEN BREAST WHITE WINE & THYME VEGETABLE BROTH	£14.5

## CHARGRILLED BILSDALE BELTIE STEAKS

USING PURELY CHARCOAL, OUR BESPOKE JOSPER OVEN CHARGRILLS OUR MEAT & FISH IN TEMPERATURES OF UP TO 480F, WHILST RETAINING MOISTURE & GIVING A DELICATE CHARCOAL FLAVOUR.

### OUR SIGNATURE STEAKS

<b>RUMP - 10OZ</b> FIRM TEXTURE, RICH FLAVOUR RECOMMENDED - MEDIUM RARE	£19
<b>RIBEYE - 10OZ</b> NATURAL RICH MARBLING & FILLET LIKE TENDERNESSE RECOMMENDED - MEDIUM-RARE	£22
<b>SIRLOIN - 8OZ</b> A DELICATE FLAVOUR, TENDER WITH FIRM TEXTURE RECOMMENDED - RARE/MEDIUM RARE	£20
<b>FILLET - 8OZ</b> THE PREMIUM CUT, TENDER, MELT IN THE MOUTH RECOMMENDED - RARE/ MEDIUM RARE	£26



### SPECIALITY BUTCHERS CUTS

<b>FLAT IRON - 8OZ</b> A POPULAR MODERN CUT FROM THE SHOULDER, INTENSE FLAVOUR RECOMMENDED - RARE	£17
<b>PICANHA RUMP - 8OZ</b> CONSIDERED THE BEST CUT IN SOUTH AMERICA, FULL OF FLAVOUR AND FIRM TEXTURE RECOMMENDED - MEDIUM RARE	£18
<b>CHATEAUBRIAND - 18OZ</b> EXCEPTIONALLY TENDER LOIN, IDEAL TO SHARE RECOMMENDED - MEDIUM-RARE	£50

### THE FORGOTTEN CUT

FULL OF FLAVOUR BUT NOT SO FAMOUS, FOR THE FOODIE LOOKING FOR A LITTLE ADVENTURE. WE SHOWCASE SOME OF THE CUTS OUR BUTCHER WON'T KEEP SECRET ANY LONGER!! TAKE A LOOK AT THE SPECIALS BOARD

**SAUCES** - PEPPERCORN, BLUE CHEESE, GARLIC & HERB BUTTER OR DIANE £2.5

<b>SIDES</b> SELECT TWO SIDES TO HAVE WITH YOUR STEAK	"DRIPPING" COOKED CHUNKY CHIPS	£3	STIR FRIED GREENS, SOY SAUCE, CHILLI & GINGER	£3	LORDSTONES ONION RINGS	£3
	CHIPS WITH TRUFFLE OIL & PARMESAN	£3.5	HOUSE SALAD	£3	GARLIC ROASTED MUSHROOMS	£3.5
	SKIN ON FRIES	£3	TOMATO & SHALLOT SALAD	£3.5	MAC & CHEESE	£3.5

**Josper**  
CHARCOAL OVENS

WE ARE PASSIONATE ABOUT OUR MEAT AND ARE PROUD TO OFFER THE FINEST BELTED GALLOWAY BEEF FROM THE NEIGHBOURING URRA ESTATE. THESE CATTLE ARE PURELY GRASS FED AND ARE FAMED FOR THE EXCEPTIONAL QUALITY OF THEIR MEAT DUE TO THEIR SLOW GROWING NATURE. THIS NATIVE BREED IS PERFECTLY SUITED TO THE WILD PASTURES OF THE SURROUNDING NORTH YORK MOORS, PRODUCING EXCEPTIONAL MARBLING AND SUCCULENCE. OUR MEAT IS DRY AGED FOR AT LEAST 21 DAYS TO ENSURE MAXIMUM FLAVOUR AND TENDERNESSE.



### Calves Corner

Mini Beltie Beef Burger	£5
Childrens Chicken Parmo	£5
Fun size Fish & Chips	£6
Pasta - in a tomato sauce	£4

We can make smaller portions of any of our main dishes so please just ask.

### DESSERTS

RICH CHOCOLATE BROWNIE CHOCOLATE GANACHE & VANILLA POD ICE CREAM	£6	CARAMELISED PLUMS TARRAGON HONEYCOMB & VANILLA POD	£6
STICKY TOFFEE PUDDING DARK TOFFEE SAUCE & VANILLA POD ICE CREAM	£5	"STONES SUNDAE" BROWNIE, MERINGUE, VANILLA ICE CREAM, RASPBERRIES & CHOCOLATE SAUCE	£6.5
		ICE CREAM SELECTION	£5

### FOOD ALLERGENS & INTOLERANCES

- IF YOU HAVE ANY QUESTIONS REGARDING FOOD ALLERGENS OR DIETARY REQUIREMENTS, PLEASE SPEAK TO YOUR SERVER WHO WILL BE HAPPY ADVISE ON OUR INGREDIENTS. - **SOME DISHES MAY CONTAIN NUTS (V) - SUITABLE FOR VEGETARIANS**