

Snacks & Starters

Sourdough & House Flavoured Butter	£4.00
White Onion, Thyme & Parmesan Soup GFA	£8.00
Crispy onion & chives	
Gin & Tonic Cured Salmon GF	£11.00
Pickled cucumber, burnt orange, citrus crème fraîche & dill	
Goat's Cheese Cheesecake V	£10.00
Heritage tomatoes, red pepper jelly & black olive	
Smoked Ham, Confit Chicken & Black Pudding Terrine	£9.00
Black garlic & pickled walnut ketchup, pepperdrops, warm sourdough	
Charcuterie Plate GFA	£12.00
Bresaola, chorizo, prosciutto, Milano salami, grain mustard, pickles, warm sourdough	
Sandwiches & Salads	
Available until 4 pm	
Bomber Cheddar & Marmite Rarebit V	£12.00
Toasted sourdough, triple cooked chips, chives & house salad	
Steak Sandwich (Served Open)	£14.00
Caramelised red onion, blue cheese, triple cooked chips & house salad	
Served pink or cooked	
Baked Goat's Cheese Salad GF V	£14.00
Beetroot, chicory, roasted seeds & spiced honey	
Hot Smoked Salmon Salad GF	£14.50
New potatoes, capers, horseradish crème fraîche, pickled cucumber & lemon oil	



Mains

Pork Tenderloin	£25.95
Black pudding sausage roll, roast onion, burnt apple purée, crispy cabbage,	
apple & caper sauce	
Creedy Carver Duck Breast GFA	£27.95
Miso glazed celeriac fondant, duck leg bon bon, beetroot, chicory & pickled blackberries	
32 Day Aged 12oz Ribeye GF	£34.00
Peppercorn butter, triple cooked chips, crispy onions & watercress salad Served medium	
Pan Roasted Stonebass GF	£22.95
Crispy potato cake, leek fondue, dill oil & warm tartare sauce	
Salt Baked Heritage Beetroot GF VEA	£20.00
Baked goat's cheese, linseed cracker, confit garlic sauce, apple & fine herb salad	
Traditional Fish & Chips GF	£18.00
Beer battered haddock, crushed peas, tartare sauce, triple cooked chips, lemon	
Machine Inn Steak Burger	£18.50
Streaky bacon, smoked cheddar, dill pickles, triple cooked chips & burger	
relish Upgrade to Parmesan & Truffle Chips for £1.50	

Sides

Leek Gratin with Bomber Cheddar, Crispy Onions & Panko Breadcrumbs GFA	£6.00
Triple Cooked Chips GF V VE	£5.00
Parmesan & Truffle Chips GF	£6.50



Desserts

Yorkshire Rhubarb Parfait GFA White chocolate crémeux, caramelised puff pastry, stem ginger & rose	£9.00
Coconut Pannacotta V GF VE	£8.00
Rum soaked pineapple, lime, toasted coconut & mango sorbet	
Black Forest Chocolate Fondant V	£9.00
Cocoa nib tuile, sour cherry purée, amaretto & black cherry ice cream	
(Please allow 10 minute cooking time)	
British Cheeses	£12.00
Artisan crackers, traditional garnishes, caramelised onion chutney	
All of our cheese can be purchased at Howell and Marsden.	

Bottomless Lunch available every Friday & Saturday 12 - 3 pm. Add 90 minutes of bottomless fizz to your meal for £18.95 per person!



Part of the Hopton Hall Estate



HOWELL AND MARSDEN





