

Small Dishes & Olives

Bread & Olives

Bruschetta - ripened tomato basil & garlic

Homemade soup of the day

English cheese board - homemade chutney & celery

Chicken liver pate - red onion marmalade, toasted ciabatta

Storm Caesar salad - garlic croutons & Parmesan shavings

Mixed leaf salad of goat's cheese & beetroot, aged Balsamic vinegar

Salad of prawn & crab in marie rose sauce, truffle oil

Pasta & Risotto

Tagliatelle of chicken & Parma ham, thyme cream sauce

Wild mushroom risotto, crème fraîche & Parmesan cheese

Penne pasta - tuna, basil & tomato sauce

Risotto of smoked haddock, soft herbs & poached egg

Main plates

Beer battered fish & chips - pea puree & tartar sauce

Crispy spicy beef - green beans & noodles

Chicken breast - wilted greens, ratte potato, herb sauce

Oven baked freedom salmon - caramelised onion & champagne sauce

Rib eye steak - fries & side salad

Side orders

French fries

Dressed house salad

Mixed seasonal vegetables

Mashed potato

Buttered spinach

Sandwiches

Roast beef - rocket salad, horseradish mayo

Free-range egg mayo

Tuna - spring onion mayo

Yorkshire ham - course grain mustard

Sandwiches- all served on white or granary

Open sandwiches

Pan fried aged steak, mushroom, onion marmalade & grain mustard

Storm brewing club sandwich - chicken, bacon, boiled egg, tomato

Yorkshire Blue - water cress, root vegetables, honey & thyme

Salmon flakes, sweet chilli sauce, fennel salad

Light breakfast

Toasted muffin, traditional smoked salmon & scrambled eggs

Bacon, fried eggs & field mushrooms

Bagel with Parma ham, watercress & scrambled eggs

Toasted bagel, Yorkshire ham & cheese

Free range poached eggs, grilled tomatoes

Deserts

Apple & Almond layered cake

Chocolate brownie, fudge sauce & vanilla ice cream

Sautéed pineapple, coconut ice-cream

Lemon tart with chocolate sorbet

Afternoon tea, cakes & savouries

Carrot cake

Lemon drizzle cake

Banana cake

Fruit cake

Chocolate, rum & pecan cake.

Fruit scone

Cheese scone

Croissant & danishes

Toasted teacake with jam & butter

£2.50

Muffin with Welsh rarebit, home made chutney

Storm Brewing afternoon tea;

£9.95

Finger sandwiches - Yorkshire ham, smoked salmon & cucumber

Sultana scone with strawberry preserves & cream

Fruit cake slice

Cream Tea;

£4.95

Pot of Yorkshire tea

Sultana scone, strawberry preserve and clotted cream

Champagne afternoon tea;

£21

Half bottle of house champagne

Finger sandwiches - Yorkshire ham, smoked salmon & cucumber

Sultana scone with strawberry preserves & cream

Fruit cake slice

Wines & Champagnes

Whites

	175ml	250ml
Sauvignon blanc, Valle Dorado, Curico valley Tropical Fruits with a crisp pear & peach scent	£3.75	£4.75
Cataratto-Chardonnay Sicilia D'istinto Necatrine, apricot & vanilla hints	£3.75	£4.75
Pinot Grigio, Cielo, Venezia, Italy Expressive dry wine, lightly spicy flavour	£3.95	£4.95
Frascati Superiore Terre dei Grifi, Citrus freshness crushed almond hints	£4.50	£6.00
Pinot Grigio delle Venezia Giulia Lumina Ruffino Fresh dry pear & apple	£4.50	£6.00
Veramonte Reserva Sauvignon blanc, Chile Crisp apple, grapefruit and lemongrass	£5.00	£7.00
Blackstone Chardonnay, Monterey County USA Crisp and lively, delicious tropical fruit	£5.00	£8.00

Rose

Sangiovese Rosato Sicilia D'istinto, Calatrasí Vibrant fresh summer fruit and sweet hints	£3.50	£4.50
Nobile Southern Rivers Rose, East Coast Summer strawberry and raspberry	£5.50	£7.00

Reds

	175ml	250ml
Sangiovese-Merlot Sicilia D'istinto Calatrasi Fruity, soft and very drinkable	£3.75	£4.75
Cuvee le bosq Rouge Vdp d'oc, France Southern France style, fresh cherry aroma	£3.75	£4.75
Head Over Heels black shiraz, Australia Rich and spicy with toasted oak flavours	£4.50	£6.00
'Antina' Cabernet sauvignon Tempranillo Classic cabernet sauvignon, spicy structure	£4.00	£5.00
Veramonte Reserva Merlot, Casablanca Valley Juicy cherry plum	£4.50	£6.25
Robert Mondavi Twin Oaks cabernet sauvignon Cassis with vanilla spice	£5.00	£6.50
Rioja Crianza Rivallana, Bodegas Ondarre Powerful fruit aromas, hint of oak with ripe fruit flavours	£5.25	£6.75
Fleurie Les Muriennes, Thorin, Beaujolais Freshly floral delicate ripe strawberry	£6.00	£8.00

Champagne & sparkling wines

	125ml
Prosecco Extra Dry, Fantinel NV Fresh, soft and rich	£3.50
De'or Pinot Grigio Spumante Blush, Italy Fine continuous bubbles, floral fresh finish	£4.50
Duval-Leroy Fluer de Champagne Brut NV Fresh and modern, soft and rich	£5.50

Moutard Grande Cuvee Champagne

£6.00

Fine, rich with a biscuit mousse, rounded by almond & brioche

Moet Brut Imperial NV

£7.50

Pale and elegant, displaying fine concentration