



# Welcome to Vanessa

Where we strive to source our quality ingredients from local suppliers where possible

Jams & Chutneys -Bracken Hill -Tockwith

Honey - BeezNeez - Rillington

Rapeseed Oil - BTC - Thixendale

Icecream - Yorvale -Acaster - Malbis

Bread - Fullers - Goole

Eggs - Elliots - Bewholme

Meat - J Penny -Rawdon

Bacon - Rookes - Elvington

Lemon Cookies -Sawleys - Ripon

Bakery Ingredients -Shepcote - Driffield

Lager & Cider -Cropton Brewery -Cropton



Fish - Grimsby Docks

Coffee - Darkwoods - Marsden

Guppys- Chocolates -Sherriff Hutton Cheesy Nibbles - Taste of Yorkshire - Pocklington

Cheeses - Shepherds Purse - Thirsk

Cheeses - Wensleydale Creamery - Hawes Muesli, Juices - Side Oven Bakery - Foston

Crab & Shellfish - Venture - Bridlington

Chicke n - Soanes - Middleton

Smoked Meats & Fish - Staal - Long Riston

Milk, Cream & Yogurt - St Quintins - Harpham

Duck - Yorkshire
Ducks & Geese - Leven

Oils & Dressings -Yorkshire Drizzle -Huddersfield

Beers - Wold Toppers - Wold Newton

Gin - Raisthorpe - Thixendale

Gin - Cooper King - Sutton on the Forest

Gin - Whittakers - Harrogate

Gin - Whitby - Whitby

Please inform your waitress of any allergies or dietary require-





Delicatessen, Butchery & Café	
Breakfast options	
Full English Breakfast: bacon, sausage, choice of eggs, black pudding, grilled tomatoes, bear mushrooms and toast  - Add a bowl of Hash Browns 3.25  Bacon sandwich	THE RESERVE OF THE PARTY OF THE
Sausage sandwich	3.23
Extras:- Mushrooms/Egg/Tomatoes 1.75 Bacon/Sausage/Avocado/Halloumi 2.75	
Smashed Avocado with Poached Eggs on artisan toast sautéed chorizo & cherry vine tomatoes  Poached, Scrambled or Fried Eggs on toast 5.50 Add Staal smoked salmon  Porridge with local honey or golden syrup  Served with fresh fruit	11.50 8.95 5.25 7.50
Toast served with butter, jam or marmalade	2.95
Croissant or Pain au Chocolate	2.75
<u>Sandwiches</u>	
Hot Seared steak sandwich served with fried onions in a ciabatta 10.75 Add Halloum Hot sandwich of the day served in either a ciabatta or Yorkshire Pudding wrap with a	i 12.75
basket of chips and homemade gravy	10.95
BLT	8.25
Cold	0.70
Our own roasted beef with rocket, horseradish and beetroot chutney*	8.50
Wensleydale with fresh tomato and chutney *  Type may with gyacteem *	8.50 8.50
Tuna mayo with sweetcorn*  Roast ham served with apple chutney *	8.50
Prawn & marie rose *	9.95
Salmon & cucumber *	9.95
Crab fresh Bridlington crab	9.95
Panini / Toasted Sourdough / Wrapini	
Mozzarella, pesto, roasted vegetables & rocket	9.25
Bacon, Brie with caramelised onion chutney and chilli jam	9.25
Goats cheese with roasted peppers and tomato chutney	9.25
Ham and Cheddar cheese with apple chutney	9.25
Tuna, Mozzarella cheese with sun dried tomatoes	9.25
Chorizo and Mozzarella	9.25
Chicken, Sundried Tomato & Mozzarella with Basil Pesto	9.25





14.9514.95

### **Light Bites**

Homemade Soup of the day served with bread	6.25
Homemade Soup served with a half sandwich	8.95
The Vanessa Trio: cup of soup, 1/2 sandwich & basket of chips	9.50
Grilled Field Mushroom served on artisan toast, topped with goats cheese & caramelised	
onion marmalade	9.50
Vanessa Fishcakes - haddock & Salmon -served with a horseradish & creme fraiche dip and sala	ad 9.50
Add a basket of homemade chips	12.45
Salmon & Haddock Goujons served with salad & homemade tartare sauce	9.50
Add a basket of homemade chips	12.45
Homemade Quiche served with salad	9.50
Add a basket of homemade chips	12.45
Crab on Toast: fresh crab mixed with crème fraiche, mayonnaise & lemon served with salad	12.75
Jacket Potato served with a side salad	6.95
- add a choice of Veg filling - please ask for available fillings	2.00
- add a choice of Fish/Meat filling - please ask for available fillings	3.00
Build a Burger - in a Ciabatta or Brioche Bun served with salad with a basket of chips	12.95
Pick a Burger:-	
Beef Pattie ∞ Beef & cracked black pepper pattie ∞ Pork, apple pattie	
Add a Cheese:-	
Cheddar ∞ Yorkshire Blue ∞ Old Amsterdam ∞ Mozzarella	
Add a Pickle:-	
Caramelised Onion ∞ Chilli Jam ∞ Gherkins ∞ Fried Onions	
Add Extras:- 2.25	
Bacon ∞ Halloumi ∞ Onion Rings ∞ Chorizo	
<u>Salads</u>	
Buddha Bowl - selection of vegetarian and vegan salads with houmous 9.25 add protein	12.50
Warm Tiger Prawn and smoked bacon salad topped with parmesan cheese & balsamic	
glaze served with crusty bread	14.25
Chicken Caesar Salad topped with homemade parmesan croutons	14.25
Yorkshire Halloumi & Mediterranean roasted vegetable salad, served with homemade	
croutons & a basil pesto oil	13.95
Staal Oak Roasted Salmon served on a bed of salad leaves with a horseradish and	

			Ex	<u>tras</u>	
Homemade chips	Basket 2.95	Bowl	3.95	Fresh bread	2.95
Olives			4.25	Olives, bread & dipping oil	5.50

crème fraiche dressing & crusty bread

Dressed Bridlington Crab served with salad & crusty bread





Delicatessen, Butchery & Café  Platters -	
Beverley Platter	
-Pork Pie served with Yorkshire ale chutney & balsamic onions	6.50
Huntsman Platter	
-slice of beef, slice of ham, homemade sausage roll, chutney, pickled onions & bread	12.50
Yorkshire Platter	
-Pork pie, roast ham, Cheddar cheese, balsamic onions, gherkins, Yorkshire ale chutney	
& crusty bread	12.50
Continental Platter	1005
-selection of cured meats from the Deli, with olives, sundried tomatoes, Manchego & crusty bread  The Cheeseboard	13.95
- pick your own selection of cheeses from our counter in the Deli served with honey,	
chutney and biscuits	12.95
Vanessa Famous Hot Seafood Platter	
-Homemade fishcake, fresh haddock goujon, breaded whitebait, salt & pepper squid bites	
& a ginger chilli & lime marinated tiger prawn skewer served with side salad & homemade	19.07
tartare sauce.	13.95
Vanessa Famous Cold Seafood Platter -A selection of Greenland prawns, Bridlington crab, Staal oak roast salmon, smoked salmon	, Q <sub>7</sub>
poached salmon served with salad & crusty bread	13.95
Seafood Platters may have substituted contents as fresh seafood availability can sometimes vary. Shellfish may contain traces of shell.	
<u>Mains</u>	
Award Winning Pie served with gravy, homemade chips or creamy mash, mushy or garden - steak, steak & ale, steak & onion, chicken leek & smoked bacon, or minced beef small 11.50 large	
Deluxe Fish Pie served with peas & carrot	12.75
Homemade Cottage Pie served with garden peas & carrots	12.50
Homemade Lasagne served with salad & garlic bread	12.50
Haddock & Chips -freshly battered haddock & Maris Piper twice cooked chips served	
with mushy peas, homemade tartare sauce & a wedge of lemon	13.95
Yorkshire Sirloin & homemade chips served with field mushroom, vine tomato & salad	
- 8oz	23.95
-12oz	26.95





### **Cakes and Treats**

Afternoon Tea \* - A choice of 2 open sandwich's, bite size sausage rol1, slice of quiche, piece of traybake, a freshly baked scone served with whipped cream & Vanessa's conserve, & a meringue topped with fresh cream & fruit. Choose from Fresh Coffee, Yorkshire Tea or Sparkling Elderflower

18.50 per person Add a small bottle of prosecco 6.95

Savoury Afternoon Tea half of our own homemade Scotch egg, a mini sausage roll, wedge of freshly baked pork pie served with our Woldtop farmhouse pickle and a seared steak sandwich served with fried onions in a freshly baked ciabatta. Chocolate Brownie to finish. All served with a bottle of local ale or a pot of tea.

19.50

Fruit Cake The Yorkshire Way - Fruit Cake served with a Wedge o	f delicious
Wensleydale Cheese	5.25
Locally baked Toasted Teacake served with butter	2.95
Freshly baked <b>Scone</b> served with butter	3.25
Cream Scone with clotted cream & Vanessa conserve	5.95

## Cakes & desserts - please ask for today's selections

#### **ICECREAM MENU**

Summer Fruit Sundae				
Summer fruits layered with crush	ed meringue Vanilla and Straw	berry ice cream. Topped with freshly		
whipped cream and fruit coulis.			7.95	
Chocolate Delight				
A trio of Vanilla, Chocolate and	Rocky Road ice cream served v	with freshly whipped cream,		
mixed nuts and a hot chocolate s	auce on the side.		7.95	
Chocolate Brownie Sundae				
Chunks of chocolate brownie, chocolate & vanilla ice cream with whipped cream			8.25	
Ice Cream Sundae				
Your choice of three flavour	rs served with a wafer and a	a flake.	6.95	
Choose from:-		add a jug of chocolate sauce	2.95	
- Dairy Vanilla,	- Rocky Road	- Mint Choc Chip		
- Strawberry Sensation,	- Caramel & Honeycomb	- Raspberry Cheesecake		
- Rich Chocolate, - Coconut - Dairy Free - Mango				





	Ho	t Drinks	
Pot of Yorkshire tea	2.95	Cafetiere of coffee for 1 or 2	3.75/5.50
Earl Grey Tea	2.95	Cappuccino	3.25
Herbal Tea	2.95	Espresso	2.85
Hot Chocolate	3.75	Latte	3.25
Deluxe Hot Chocolate	4.75	Americano	2.95
Mocha	3.95	Flat White	3.25
		Babyccino	0.95
Cream			0.50
Add a shot of Flavoured Syrup:-	Vanilla, Caramel,	Amaretto, Hazelnut, Gingerbread & Mir	nt 1.00
Add a shot of Baileys, Amaretto	, Cointreau or Whi	sky	3.25
Dairy Free Milk Alternative available - almond, oat, coconut, soya			0.60

Cold Drinks				
Coke/Diet Coke	2.75	Breckland Orchard	2.95	
Apple Juice - Side oven	2.95	Cloudy Lemonade		
Fresh Orange	2.95	Ginger Beer with chilli		
Sparkling Sprite, Fanta	2.75	Dandelion & Burdock		
San Pellegrino	3.25	Sparkling Elderflower		
Mineral water Sparkling and Still	2.50	Plum & Cherry		
Cordial - orange, blackcurrant, lime	1.95	Strawberry & Rhubarb		
Milk Shake - strawberry, vanilla, chocol	ate or banana	4.25 Add cream 4.75		

#### Drinks from the Bar

Delicious Yorkshire Gins with a	choice of Tonics - 25ml,	5.95
	50ml add	1.05

Whitby Gin Original with Mediterranean Fever-Tree Tonic

Whitby Gin - Bramble & Bay with Elderflower Fever-Tree Tonic
Whittakers Gin - Original with Fevertree Premium Indian Tonic & Juniper Berries

Whittakers Gin - Pink Particular with Fevertree Premium Indian Tonic & Pink peppercorns

Cooper King Dry Gin with Fevertree Premium Indian Tonic & Fresh Rosemary

Cooper King Herb Gin with Fevertree Premium Indian Tonic & Fresh Basil Leaf

Pimms & Lemonade	7.50 Aperol Spritz	8.75
Mulled Wine	4.95	





#### Wine List

White wine	125.ml	250ml	Bottle
1. Kleinkloof Chenin Blanc 2019 - Coastal Region, South Africa			17.95
Very attractive nose with lots of tropical fruits such as pineapple, g			
2. Terre del Noce Pinot Grigio delle Dolomiti 2019 - Italy	4.25	7.35	19.95
Elegant, dry Pinot Grigio with apple and banana fruit aromas, and		1 1 2	
3. Domaine Coste Chardonnay 2020 - Languedoc-Roussillon, France	4.50	7.60	20.95
Clean, precise, mineral Chardonnay I no oak here, just delicate a	TRUES THE THE		
4. Featherdrop Sauvignon Blanc - South Island, New Zealand	4.95	8.65	22.95
Lively aromas of gooseberry, passionfruit, grapefruit and crisp red	l capsicun	<b>1.</b>	
Rose Wines			
6. Terre del Noce Pinot Grigio Rosé 2019 - Trentino-Alto Adige, Italy		7.35	19.95
Jam-packed with the ripe strawberry and raspberry fruit , long ling	gering clea	an finish.	
Red Wines			
7. Candidato Tempranillo - Castilla La Mancha, Spain			17.95
Bursting with berry fruits (strawberry, raspberry and blackcurrant	), and a cı	eamy note	2.
8. Morandé Pionero Merlot Reserva 2018 - Valle Central, Chile	4.25	7.35	19.95
Beautifully balanced combines smooth ripe plum and raspberry .	fruit with s	some cinn	amon .
9. Deakin Estate Shiraz 2018 - Victoria, Australia	4.50	7.60	20.95
Good punchy Shiraz aromas of mulberry and plum, supported b			
10. Finca La Colonia Coleccion Malbec - Norton, Argentina	4.95	8.65	22.95
Deep red colour with violet hues. Aromas of ripe red fruit, cassis	& black p	epper.	
Sparkling Wine	200	Oml .	<b>B</b> ottle
12. Ca' del Console Prosecco Extra Dry - Veneto, Italy			24.95
A classic Prosecco with aromas of white peach, pear and flowers.  13. Prosecco Costaross, Veneto, Italy	6.9	5	
A classic Prosecco with aromas of white peach, pear and flowers.	0.9		
Treating of white peach, pear and nowers.			

## Bottled Beers, Lagers & Cider

Wold Top—Based in the heart of the Yorkshire Wolds. This is an award winning micro-brewery that uses traditional methods of brewing:

that uses traditional methods of brewing:	
Wold Gold, Against The Grain, Headland Red, or Anglers Reward	4.75
Peroni -	3.95