

TEMPUS MENU

Served from midday until 10pm

SMALL PLATES

Soup of The Day VE, DF & GF OPTIONS £6.5
Crusty sourdough bread & butter

Chicken Wings GF, DF £8.5
BBQ or peri-peri, spring onion, fresh chilli.

Yorkshire Meatballs £8.5
Yorkshire's finest beef meatballs, spiced sun-blushed tomato sauce, grilled mozzarella.

Salt and Pepper Calamari £8
Lime chilli salsa.

Arancini v £7
Tomato & mozzarella, basil pesto, wild rocket.

Cauliflower Wings VE, GF £8
Peri-peri marinade, pickled red onions.

Grazing Board GF OPTION £14
Designed for sharing. Locally produced farmhouse cheeses & charcuterie, served with sourdough bread, pickles, olives, crackers & chutney.

MAINS

The Met Club Sandwich £10
Chicken, bacon, egg, lettuce & mayonnaise. Served with french fries.

Fish and Chips £16
Battered sustainable catch of the day, triple-cooked chips, garden peas, tartare sauce & a lemon wedge.

Risotto v, VE OPTION £14
Tomato & mozzarella, grated parmigiano reggiano, basil pesto & wild rocket.

Mediterranean Sea Bass v OPTION £16
Rocket pesto linguine, roasted tomatoes & a dusting of parmigiano reggiano.

Caesar Salad v OPTION £14
Chicken, baby gem lettuce, Caesar dressing, garlic & herb croutons, grated parmigiano reggiano.

The Met Cheeseburger £17
R&J's Yorkshire's finest beef, smoked back bacon, cheddar cheese. Served with french fries, homemade slaw & salad.

Cajun Chicken Burger £15
Southern-style crispy cajun chicken & garlic aioli, served with french fries, homemade slaw & salad.

Vegan Hamburger VE, GF OPTION £15
Spicy ketchup, vegan cheese, served with french fries, homemade slaw & salad.

STEAKS

Our steaks are sourced from R&J Yorkshire's prized signature livestock at Waterford Farm in the scenic Yorkshire Dales.

8oz Rump £24

8oz Sirloin £29

8oz Ribeye £32

All our steaks are served with chunky chips, a fresh rocket salad & a sauce of your choice.

SIDES

Chunky Chips v, VE £5

French Fries v, VE £5

Rocket Salad v £4

Tenderstem Broccoli v, VE £4

Creamy Mash v £4

DESSERTS

Harvey & Brockless Cheeseboard v £13
British artisan cheeses: Yorkshire blue, Croxton Manor cheddar, Cotswolds organic brie, grapes, crackers & conserves.

Lemon Tart v £8
Macerated strawberries, Madagascan vanilla ice cream & crumbled meringue.

Belgian Chocolate Fondant v, GF £8
Caramel ice cream & a chocolate drizzle.

Vanilla Cheesecake v £8
Berry compote, mint garnish.

VE OPTIONS AVAILABLE