

Drinks

Beers and Cider

500ml Bottle of Ale	£4.70
330ml Bottle of Lager	£4.30
500ml Bottle of Cider	£4.50
275ml Non Alcoholic Beer	£3.50

Spirits 50ml £4.80

Port

Sherry

Amaretto

Baileys

Tia Maria

Spirits 25ml £4.50

Whiskey

Gin

Vodka

Brandy

Rum

Cointreau

Drambuie

Soft Drinks

Mixers 125ml £1.50

Appletiser £2.90

J20 £2.90

Large Bottled Water £3.50

Coke, Lemonade 330ml £2.90

Hot Drinks

Americano £3.90

Cappuccino £3.90

Espresso £2.90

Yorkshire Tea £2.90

Speciality Tea £3.10

Ditto Restaurant

Appetisers

- Mixed Roast Olives, Whipped Feta, Pitta Chips £9
- Confit Duck Leg, Carrot Puree, Couscous, Soy Honey Dressing, Toasted Peanuts £15 (can be ordered as a Main Course)
- Spiced Cheddar Fishcake, Red Pepper Sauce, Yoghurt, Romesco and Pickled Chillies £13
- Hot Smoked Mackerel Salad, Eggs, Potatoes, Feta, Fennel, Cucumber and Lemon £13
- Fried Cauliflower Salad, Curried Nut Crumble, Golden Sultanas, Cheddar and Parmesan £12
- Mixed Leaf and Tomato Salad with Pickled Vegetables £7

- Palette Cleanser of Passionfruit Sorbet -

Main Course

- Braised Red Wine Beef Cheek, Parmesan Polenta, Sautéed Garlic Greens, Chilli Oil £26
- Pea and Cheddar Risotto Filled Puff Pastry Roll with Mixed Roasted Nuts, Broccoli and a Creamy Herb Sauce £22
- Pulled Pork and Apple Pie, Pomme Purée, Broccoli and Cider Pork Sauce £25
- Baked Coley Fillet, Spätzle, Samphire, Walnuts, Tomato Shellfish Cream Sauce £25
- Roast Lamb Rump, Boulangere Potatoes, Mint, Garlic and Pinenuts £27

Sweets

- Set Vanilla Cream, Caramelised Nuts and Shortbread Biscuits £9
- Ice Cream Bowl with Fresh Berries £7
- Rich Chocolate Tart with Crème Fraiche and Berries £9

All dishes are prepared in a non allergy free kitchen, if you have any dietary requirements please tell your waiter