



GRAZING...

Mixed olives anti-pasto (V) (GF) £3.75

Homemade bread selection with dipping oils (V) £3.75

Cheesy Garlic Bread (V) £3.50

Sautéed chorizo finished in vino tinto £3.95

Crispy beer battered onion rings £3.50

Loaded nachos! Topped with Monterey cheese, guacamole & salsa £3.95/Add chilli £5.95

GREAT TO SHARE! CHOOSE ANY THREE FOR £10.50 (EXCLUDES NACHOS WITH CHILLI)

STARTERS

A FRESH SEASONAL SOUP OF THE DAY £5.95

(Usually vegetarian & gluten free however please ask)

Please check our blackboards for today's soup – served with a hunk of Chef's freshly baked bread



FIELD FOREST MUSHROOMS BRUSCHETTA (Ve) (GFA) £5.95

A medley of mushroom roasted in virgin olive oil, garlic and thyme, served on a toasted ciabatta with balsamic and rocket



BLACK PUDDING FRITTERS £6.25

Beer battered Doreen's black pudding fritter served with a cider and apple sauce and salad

PAIR OF PUDS (VA) (GFA) £4.95

Two big Yorkshire puds filled with sticky red onions and our real ale gravy



CRISPY DEVILLED WHITEBAIT £6.25

Paprika dusted crispy whitebait, served with a garlic, herb and lemon mayonnaise dip, rocket and lemon.

YORKSHIRE FONDUE £5.45

Homemade Yorkshire pudding filled with real ale gravy with a skewer of pigs in blankets for dipping!



ARMS CLASSIC PRAWN COCKTAIL (GFA) £7.95

Royal Greenland prawns bound in our secret recipe Marie rose sauce with mixed leaf, gem lettuce, tomato, cucumber, lemon and brown bread and butter

CRISPY GRESSINGHAM DUCK WINGS (GF) (N) £7.95

Confit duck wings with a celeriac, carrot and hazelnut remoulade. Finished with a watercress and a spiced orange dipping sauce

PAN FRIED TIGER PRAWNS £8.50

Pan fried tiger prawns cooked in garlic butter, served on crisp black pudding with garden pea puree, pea shoots and bloody Mary coulis

MAINS

OUR FAMOUS INDIVIDUAL STEAK AND YORKSHIRE ALE PIE £13.75

Handmade with short crust pastry and served with real ale gravy, homemade chubby chips and seasonal vegetables



CHEF'S UNIQUE CURRY OF THE DAY (VA) (GFA) £13.50

Check out the black board for today's offering



JIM'S SPECIALTY 'PROPER' CHICKEN KIEV £13.50

Served with homemade chubby chips, house salad and 'Arms' special crunchy coleslaw



FRESH FILLET OF 'HODGSON'S OF HARTLEPOOL' BEER BATTERED HADDOCK (GFA) £13.75

Served with homemade chubby chips, proper mushy peas and tartare sauce

VEGETARIAN DISH OF THE DAY (V) £13.50

Check our blackboards for today's choice. Meat and fish options may also be available at a supplement



WHITBY WHOLE TAIL SCAMPI £13.50

Homemade chubby chips, tartare sauce and garden Peas



A BELLY FULL! £17.50

Slow roasted belly of locally reared pork and Doreen's black pudding, served on a bubble and squeak cake with braised red cabbage and finished with a peppercorn and wholegrain mustard cream sauce

CHESTNUT, KALE AND BUTTERNUT SQUASH RISOTTO (V) (GF) £14.95

Finished with shaved parmesan, sage and root crisps

PAN FRIED FILLET OF LOCH REARED SALMON £15.95

Served on fennel roasted locally grown organic carrots and cauliflower with baby hasselback potatoes and finished with a spinach and chickpea Masala sauce



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BURGERS

THE ALDWARK ARMS' HAMBURG STEAK BURGER (GFA) £14.25

Ground prime steak burger with our secret seasoning, topped with your choice of cheese, smoked bacon, sticky tomato relish and served in a rustic artisan ciabatta roll with hand cut chips, beer battered onion rings and house salad

Served with your choice of cheese . . .

**CHEDDAR
BLUE
MONTEREY JACK**

CAJUN CHICKEN SANDWICH (GFA) £13.95

Cajun spiced marinated butterfly chicken breast, char-grilled and topped with Monterey Jack cheese, smoked bacon, lettuce, tomato and guacamole in a crisp rustic roll with chubby chips, Arms slaw and hot sauce on the side



SPICY THAI VEGAN BURGER (V) (GFA) £13.75

Chickpea, sweet potato and carrot patty blended with peanuts, herbs and spices in a crisp ciabatta roll, topped with pickled red cabbage and smashed avocado, served with chubby chips, side salad and sweet chilli sauce

CHARGRILLED CHICKEN BURGER (GFA) £13.95

Butterflied chicken breast, bacon and Monterey jack cheese, crisp lettuce, tomato and mayo in a crisp ciabatta, served with slaw and choppy chips



HOT HOGS

A massive 12" Hartley's pork sausage served in a Fresh baked crisp baguette with house salad and fries on the side.

Choose from

THE LANDLORD (GFA) £11.95

Topped with blue cheese and sticky red onions

THE BREWSTER (GFA) £11.95

With bacon and topped with a beer and mature cheddar sauce

CHILLI HOWG (GFA) £11.95

Topped with Monterey Jack, chilli con carne and crushed nachos

PLAIN JANE (GFA) £11.95

As she comes or perhaps a little lettuce and tomato?
It's your call!



GRILL

'HARTLEY OF THOLTHORPE' STEAKS (GFA) ...

8OZ PIME RUMP £16.75

10OZ RIB-EYE £22.75

8OZ FILLET £26.75

Sourced from local suppliers and cooked on our specialist ceramic flaming grill for a fantastic chargrilled taste! All of our steaks are cooked to your liking and served with grilled Portobello mushroom, vine tomato, proper beer battered onion rings and homemade chubby chips.

'TS HARTLEY'S OF THOLTHORPE' 10OZ GAMMON STEAK (GF) £13.25

Served with a fried egg, garden peas and homemade chubby chips



GRILL SAUCES

Brandy and peppercorn £3.25

Rich stilton cream £3.50

House garlic and herb butter £2.95

TOPPINGS

Tigers prawns cooked in garlic butter £5.00

Two fried eggs £2.75

SOMETHING ON THE SIDE

Homemade chubby chips (VA) £3.25

New potatoes (V) (GF) £3.25

Skinny fries (VA) £3.25

House salad (V) (GF) £2.75

Homemade Coleslaw (V) £2.50

Proper beer battered onion rings (VA) £3.50

Selection of seasonal vegetables (V) (GF) £3.50

Cheesy garlic bread (V) (GFA) £3.50



DINE 4 LESS



MONDAY - FRIDAY 5.30PM - 7PM

1 COURSE £10.50

2 COURSES £14.50

3 COURSES £18.50

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VEGETARIAN SECTION

GRAZING & STREET

- Mixed olives anti-pasto (V) (GF) £3.75
Homemade bread selection with dipping oils (V) £3.75
Cheesy Garlic Bread (V) £3.50
Crispy beer battered onion rings £3.50
Loaded nachos! Topped with Monterey cheese, guacamole & salsa £3.95

GREAT TO SHARE! CHOOSE ANY THREE FOR £10.50

TO START

A FRESH SEASONAL SOUP OF THE DAY £5.95
(Usually vegetarian & gluten free however please ask)
Please check our blackboards for today's soup served with a hunk of Chef's freshly baked bread



FIELD AND FOREST MUSHROOMS BRUSCHETTA (VE) (GFA) £5.95
A medley of mushroom roasted in virgin olive oil, garlic and thyme, served on a toasted ciabatta with balsamic and rocket



PAIR OF PUDS (VA) (GFA) £4.95
Two big Yorkshire puddings filled with sticky red onions and our real ale gravy



FOR MAINS

CHEF'S UNIQUE CURRY OF THE DAY (VA) (GFA) £13.50
Made from scratch – our Chef's compete over this job! Check out the black board for today's offering



VEGETARIAN DISH OF THE DAY (V) £13.50
Check our blackboards for today's choice. Meat and fish options may also be available at a supplement



SPICY THAI VEGAN BURGER (VE) (GFA) £13.75
Chickpea, sweet potato and carrot patty blended with peanuts, herbs and spices in a crisp ciabatta roll, topped with pickled red cabbage and smashed avocado, served with chubby chips, side salad and sweet chili sauce

CHESTNUT, KALE AND BUTTERNUT SQUASH RISOTTO (V) (GF) £14.95
Finished with shaved parmesan, sage and root crisps

SOMETHING ON THE SIDE...

- Homemade chubby chips (VA) £3.25
New potatoes (V) (GF) £3.25
Skinny fries (VA) £3.25
House salad (V) (GF) £2.75
Homemade Coleslaw (V) £2.50
Proper beer battered onion rings (VA) £3.50
Selection of seasonal vegetables (V) (GF) £3.50
Cheesy garlic bread (V) (GFA) £3.50



TO FINISH

“When your sweet tooth fancies a little pudding, ignore your wisdom tooth.” – Jim Wilkinson, Head Chef, Aldwark Arms

MINI PUDS...

*Too full for A big pud but fancy something a little sweet?
Great to share if you can't decide!*

ONE MINI PUD £3.75
TWO MINI PUDS £5.95* 
THREE MINI PUDS £7.00

Choose from...

Triple chocolate brownie, Chantilly cream and chocolate orange sauce

Olde English lemon posset, pistachio and marmalade palmier biscuit

Baileys cheesecake finished with rich chocolate ganache

Naughty little mess; crushed meringue, orange, red berries, Chantilly cream, chocolate orange sauce and white chocolate snow (GF)

ADD A SCOOP OF ICE CREAM TO YOUR MINI PUD FOR £2

ICE CREAM AND SORBET

One scoop of locally sourced ice cream or sorbet (VEA) £2.50

Served with mini marshmallows and a café curl 
Two scoop of locally sourced ice cream or sorbet (VEA) £4.50

Choose from our range of ice cream – ask a member of staff for today's options

PROPER PUDS

ALDWABOCKERGLORY (GFA) £7.50
Trio of ice cream, mini marshmallows, fruit compote, chocolate chunks and wafer biscuit, all topped off with Chantilly cream

STICKY TOFFEE PUDDING £6.75 
Our signature 'pud' – with proper toffee sauce & Northern Bloc vanilla ice cream

VEGAN CHOCOLATE AND COCONUT TART (V)(VE)(GF) £7.25
Served with raspberry and sorrel sorbet, berries and fruit coulis

FESTIVE FRANGIPANE £6.50
Warm pear, raspberry and almond frangipane tart served with raspberry coulis and vanilla and candied ginger spiced mascarpone

MUSTN'T CRUMBLE (VE) £6.50
Salted caramel apples, stewed and topped with coconut, ginger and almond crumble and served with vanilla pod ice cream

FAMOUS CRYER & STOTT CHEESEBOARD

£8.25

Our cheeses are supplied from the famous, family cheese mongers Cryer and Stott who are based in West Yorkshire and offer over 700 British cheeses.

Choose three cheeses. Served with biscuits, our own chutney, fig bread and quince jelly.

ENDEAVOUR

A double cream cow's milk cheese, mould ripened & double washed in Masons Yorkshire Tea Gin. The cheese is matured for four weeks. We believe that this is the only cheese in the world to be washed in Gin! The cheese is highly sought after as there are currently only 10 of these cheeses made every week. Silver award winner at the 2017

GREAT YORKSHIRE SHOW

Kit Calvert Wensleydale: This semi-hard full fat cheese is made at the Hawes Creamery, where it has been produced for nearly a century, using milk from forty-three farms all within ten miles of the Creamery. This traditional farmhouse cheese has a natural rind which adds body giving an earthy finish.

STOTTIE

Launched for Spring 2018 Stottie is our new mould ripened goats milk brie, made using the finest Yorkshire milk. The cheese is smooth, rich, & creamy with a fresh clean flavour! Another Cryer & Stott exclusive to add to their portfolio of award winning artisan cheeses.

THE DUKE OF WELLINGTON

Cryer & Stott Cheesemongers created for Her Majesty the Queen in 2014 at a celebration hosted at The British Embassy Paris, then was sold exclusively to Embassies across the world. The cheese is 15 weeks matured & has an almost buttery taste, a great introduction to blues. The official commercial launch was held in the Houses of Parliament on the 18th January 2017. The cheese won GOLD at The World Cheese Awards in November 2016 & Bronze award at the British Cheese Awards 2018.

DRUMLOCH

From The Inverloch Cheese Co., Drumloch cheese, is a full fat, hard-pressed cheddar cheese. Made with milk from local farms, Drumloch cheddar has a beautiful, creamy texture and a delightful aroma. Wholly natural, light gold in colour and boasting the very best flavour, it is a cheese with wide-ranging appeal. Drumloch cheddar was awarded a Gold Medal at the British Cheese Awards. It was also declared the Best Scottish Farmhouse Cheese in taste trials conducted by the Scottish Agricultural College. It is absolutely unmissable!

PERFECT WITH A GLASS OF OUR 'NIEPOORT' TAWNY DEE, LBV OR RUBY DUM PORT!



LUNCHTIME SANDWICHES

Available Monday to Saturday, during our lunchtime service

HOT SANDWICHES

All served with chips and dressed house salad (gluten free bread is available on request)

HOT ROAST BAGUETTE OF THE DAY £7.95

Served in a ciabatta with a dipping pot of real ale gravy

STEAK AND EGG £7.95

Chargrilled rump steak and fried egg served with rocket and red onion and a pepper mayo in a crisp ciabatta

CAJUN CHICKEN WRAP £7.95

Chargrilled Cajun chicken, lettuce, tomato, guacamole and jalapeños in a soft toasted tortilla

CHEESE STEAK BAGUETTE £7.95

Crisp baguette filled with Monterey Jack cheese and roasted sirloin of beef topped with beer and nature cheddar sauce and sticky red onions

BEER BATTERED FISH FINGER WRAP £7.95

Beer battered haddock pieces served in a soft wrap with crisp leaf and tartar sauce

COLD SANDWICHES

All served on your choice of white or whole meal bread with homemade chubby chips and salad garnish (gluten free bread is available on request)

PRAWN MARIE ROSE AND ROCKET £7.50

YORKSHIRE ROAST HAM, VINE TOMATO AND MUSTARD MAYONNAISE £6.25

CHUNKY EGG MAYONNAISE AND ROCKET (V) £6.25

ROAST CHICKEN SALAD £6.50

CHICKEN CAESAR WRAP £6.50

MATURE CHEDDAR, COLESLAW AND SALAD WRAP £6.50

SALADS

Available Monday to Saturday, during our lunchtime service

CAJUN CHICKEN SALAD (GFA) £12.95

Chargrilled Cajun chicken on a tossed salad of crisp leaf, cherry tomatoes, croutons and finished with dressing

CHICKEN AND BACON CAESAR (GFA) £12.95

Warm chargrilled chicken breast and smoked bacon served on a tossed salad of crisp leaf, parmesan, cherry tomatoes, croutons, egg and Caesar dressing

CLASSIC NICOISE (GFA) (V) £12.95

Olives, cherry and plum tomatoes, fine beans, egg, potato and mixed leaf finished with honey mustard vinaigrette

THE BIG PRAWN COCKTAIL (GFA) £12.95

Royal Greenland prawns bound in Marie rose sauce, mixed leaf salad, tomatoes, cucumber, lemon wedge, brown bread and butter



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