

Home cured charcuterie boards

We produce all our charcuterie right here in The Reliance using Yorkshire rare breed pork & traditional techniques & recipes

Choose what you'd like from the charcuterie blackboard, all boards served with bread & pickles

£3.00 per item

Smaller Plates

Today's soup	£4.50
Jerusalem artichoke, smoked ribblesdale, hazelnuts, parsley	£7.25
Smoked mackerel pate, rhubarb jelly, radish, toast	£6.95
Aubergine, ricotta, honey, thyme	£6.75
Slow roast carrots, tahini dressing, citrus fruit, sunflower seeds	£6.95
Mussels, provencal sauce	½ Pint £7.50 Pint £14.95

Bigger Plates

Reliance black pudding, home cured bacon, new potatoes, poached egg	£7.50
Pork belly, onion puree, apple, black pudding fritter, cider jus	£14.25
Wild mushroom, squash and swiss chard tart	£12.95
Erdinger battered haddock, twice cooked chips, mushy peas & tartare sauce	£11.75
Toulouse sausage, braised lentils, herb crumb	£12.95

Sunday Roasts

A prime cut of Yorkshire meat served with roast potatoes, Yorkshire pudding, vegetable.

Roast topside of rare breed Beef	£12.95
Roast loin of Gloucester Old Spot Pork	£11.95
Roast shoulder of Lamb	£12.95
Reliance nut roast, roast trimmings, veggie gravy	£10.95

Sides

Greens, chilli & hazelnut butter	£3.50	Dressed leaves	£3.25
Chantenay carrots, orange & tarragon butte	£3.50	Twice cooked chips	£3.00
Roast pink fir potatoes, garlic, rosemary	£3.50	Mash	£3.50

Our fresh meat has been reared in Yorkshire, our eggs are Yorkshire free range.
Please ask us for information regarding allergens in our dishes.

Service not included