

Nibbles & Small Plates

Nibbles - 2.00 Each

Bread with Balsamic & Oil (v) Pork Popcorn Deep Fried Gherkins (v)
Mixed Olives (v)

Small Plates - 4.50 Each

Whitebait with Aioli Chorizo in Red Wine Beer Battered Prawns
Sticky Chicken Skewers

Why not share...

2 nibbles & 2 small plates 11.00
3 nibbles & 3 small plates 16.00
4 nibbles & 4 small plates 24.00

Starters

Seasonal Soup with warm bread (V) 4.95
Warm Goats Cheese Salad of roasted fennel, butternut squash,
red onion & spicy soy dressing (V) 5.25
Rabbit Terrine with homemade pickle and croutes 5.95
Black Pudding Scotch Egg served with a mustard mayonnaise 5.50
Pan Fried Tiger Prawns & Chorizo served with a barley risotto 6.00
Hot Smoked Salmon & Horseradish cream served with toasted rye bread 6.25

Main Courses

Pie of the Day, ask your server for todays selection 13.00
Salmon marinated in honey, soy & ginger, on a pearl barley & kale risotto 13.00
Beer Battered Fish & Chips, minted crushed peas, pickled egg & a Vimto
sorbet 13.00
Roast Chicken Breast, creamy mash potato, & deep fried kale served with an
onion & bacon gravy 14.00
7oz Beef Burger topped with slow cooked BBQ brisket & melted smoked
Applewood cheese, served with skinny fries & deep fried pickle 13.00
NOT Fish & Chips -Beer Battered Halloumi, served with chips, minted crushed
peas, pickled egg & a Vimto sorbet (v) 13.00
Spicy Bean Burger with melted cheese, served with skinny fries & a deep
fried pickle (v) 10.00
Thai Green Curry, sweet potato, butternut squash, sugar snap peas, & baby corn,
served with Jasmine rice (V) 11.00
 ...add Chicken or Prawn 13.00

Steaks

Our steaks are served with oven-roasted mushroom, watercress & your choice of
skinny fries or homemade chips

Rump (best cooked medium and above) 8oz 14.00
New York Strip (best cooked medium rare and above) 9oz 17.00
Fillet (blue & above) 7oz 19.00

Peppercorn Sauce 1.95
Whisky Mushroom 1.95
Garlic Butter 1.50



Side Orders - 2.00

Home Cooked Chips, Skinny Fries, Onion Rings, Mash, Green Salad, Deep Fried Kale,
Garlic Bread

Homemade Puddings

*Pairing with Dessert Wines

Sticky Toffee Pudding with toffee sauce & vanilla ice-cream ** 5.00
Baked Rice Pudding with caramel top & damson jam* 5.00
Apple, Cinnamon & Raisin Crumble, served with custard** 5.00
Chocolate Brownie with peanut butter ice-cream** 5.25
Baileys Ice Cream Cake with a chocolate cookie base & a crushed toffee top 5.50
Yorkshire Cheeseboard, 3 local cheeses served with chutney & oatcakes * 6.25

Dessert Wines 50cl

*Sandeman Late bottle vintage Port Rich intense deep plums & cherries with light floral
aromas. Smooth rich fruit, raisins & chocolate. 2.75
**Torres Floralis Moscatel Aromas of orange blossom, Turkish delight & honeyed fruit.
Indulgently sweet, with an enduring candied finish 2.75

Coffees and Teas

Espresso	2.25	Large espresso	2.75
Americano	2.40	Macchiato	2.40
Cappuccino	2.50	Latte	2.60
Mocha	2.95	Hot chocolate	2.95
Liqueur Coffee	5.10	Teas	2.25

LUNCH TIME

Ask your server about our
simple sandwiches
& our well priced set
menu.



Every Sunday
12noon till 6pm

Kids Menu

1 Course £5.50 2 Course 8.00

Main Courses

4oz Cheese Burger & Chips
Linguini with Tomato Sauce & Cheddar Cheese
Beer Battered Fish & Chips with Garden Peas
Chicken Goujons, Chips & Garden Peas

Desserts

Sticky Toffee Pudding with Vanilla Ice-Cream
Chocolate Brownie with Vanilla Ice-Cream
Selection of Ice-Creams