

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
Honey Pork Sausages Smoked Mac 'n Cheese (v)

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
Beetroot Cured Salmon Gravlox with Horseradish Cream & Toasted Rye Bread 5.95
Black Pudding Fritter with Pancetta Crisps, Poached Egg & Pea Puree 5.50
Breaded Brie, with Balsamic Red Onion Jam (v) 5.50
Smoked Haddock Cullen Skink Broth 5.50
Homemade Pork & Chorizo Sausage Roll with Bean Ragu 5.50

Main Courses

Pie of the Day, with Minted Peas & a choice of Mash Potato or Hand-cut Chips 13.00
Pan Fried Cod, served with Potato Fondant, French-styled Pea & Bacon Sauce 14.00
Beer Battered Fish & Chips, Minted Crushed Peas, Pickled Egg & Tartare Sauce 13.00
Braised Lamb Shank with Colcannon Mash & Sticky Red Cabbage 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 & Tartare Sauce (v) 13.00
Slow Roasted Pork Belly with Chorizo & Bean Cassoulet 13.00
Pork Sausages with Black Pudding Mashed Potato, Peas & Onion Gravy 12.00
Spicy Oriental Veggie Burger with melted cheese, served with skinny fries & a deep
fried pickle (v) 10.00
Garlic & Herb Filled Chicken, wrapped in Parma Ham, served with Gratin Potato,
Roasted Sprouts & Red Wine Jus 13.00
Beetroot Risotto with Walnuts & Blue Cheese Bon Bons (v) 10.00

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
Ribeye (best cooked medium rare and above) 12oz 20.00

Peppercorn Sauce 1.95
Whisky Mushroom 1.95
Garlic Butter 1.50
Blue Cheese Sauce 1.95



Side Orders - 2.00

Home Cooked Chips, Skinny Fries, Onion Rings, Mash, Green Salad, Roast Winter Roots,
Garlic Bread, Creamed Cabbage

Homemade Puddings

*Pairing with Dessert Wines

Sticky Toffee Pudding with toffee sauce & vanilla ice-cream ** 5.00
White Chocolate & Cranberry Blondie with Honeycomb Ice Cream 5.00
Irish Coffee Crème Brulee with Almond Biscotti & Winter Berries** 5.00
Chocolate Orange Marquise with Blood Orange Sorbet 5.00
Banoffee Eton Mess with Glazed Banana & Chocolate Soil 5.00
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 7pm

Kids Menu

1 Course £5.50 2 Course 8.00

Main Courses

4oz Cheese Burger & Chips
Macaroni & 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