



SAMPLE MENU

STARTERS

SOUP OF THE DAY 7.95

FRESH HOMEMADE SOUP, SERVED WITH CRUSTY BREAD

HAM HOCK TERRINE 8.95

SERVED WITH SPICED PLUM CHUTNEY, HOUSE SALAD AND TOASTED BREAD

GARLIC MUSHROOMS 8.95

PANFRIED CHESTNUT MUSHROOMS, SERVED WITH A WHITE WINE CREAM SAUCE

ON TOP OF TOASTED BRIOCHE

MAINS

HANDMADE SHORT CRUST PIE OF THE DAY 18.95

SERVED WITH GARLIC AND PARSLEY MASH POTATO, VEGETABLES AND RED WINE JUS

BEER BATTERED FISH AND CHIPS 15.95

Allergen key: (GF) gluten free (P) pescatarian (V) vegetarian (VG) vegan **FOOD ALLERGY NOTICE:** IF YOU SUFFER FROM ANY FOOD INTOLERANCES PLEASE SPEAK TO A MEMBER OF STAFF. PLEASE NOTE WHILE EVERY EFFORT IS TAKEN TO ACCOMMODATE ANY INTOLERANCES TRACES MAY STILL BE PRESENT



7 OZ FILLET IN OUR OWN BEER BATTER, SERVED WITH TARTARE SAUCE AND MUSHY PEAS

WHITBY SCAMPI 14.95

CRISPY BREADED SCAMPI, SERVED WITH CHIPS, TARTAR SAUCE AND MINTED PEAS

SAUSAGE AND MASH 16.95

3 THICK PORK SAUSAGES, SERVED WITH GARLIC AND PARSLEY MASH,

SEASONAL VEGETABLES AND HOMEMADE RED WINE JUS

CLASSIC BULL BURGER 6OZ 15.95

100% BRITISH BEEF BURGER IN A TOASTED BUN, FILLED WITH HOMEMADE BURGER SAUCE, BABY GEM LETTUCE AND TOMATO CHUTNEY, SERVED WITH FRIES, COLESLAW AND HOUSE SALAD

SOUTHERN FRIED CHICKEN BURGER 15.95

100% BRITISH CHICKEN THIGH IN A TOASTED BUN, FILLED WITH CHIPOTLE SAUCE, BABY GEM LETTUCE AND TOMATO CHUTNEY, SERVED WITH FRIES, COLESLAW AND HOUSE SALAD

8OZ RUMP STEAK 22.95 (FRIDAY-SUNDAY)

SERVED WITH OUR OWN PEPPERCORN SAUCE, GARLIC AND PARSLEY MASH AND ASPARAGUS

CLASSIC 8OZ RUMP STEAK 22.95 (FRIDAY-SUNDAY)

SERVED WITH TWICE COOKED CHIPS, HOUSE SALAD AND PEPPERCORN SAUCE

SIDES

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SIDES 5.95

TWICE COOKED CHIPS

SKIN ON SKINNY FRIES

HOUSE SALAD

BEER BATTERED ONION RINGS

CREAMY MASH

SEASONAL VEGETABLES

CIABATTA GARLIC BREAD (ADD CHEESE 2.50)

DESSERTS

LEMON MERINGUE PIE

FRESH LEMON MERINGUE PIE, SERVED WITH RASPBERRY COULIS AND VANILLA ICE-CREAM

STICKY TOFFEE PUDDING

HOMEMADE DATE SPONGE SMOTHERED IN TOFFEE SAUCE, SERVED WITH SALTED CARAMEL ICE CREAM

APPLE AND RHUBARB CRUMBLE

HOMEMADE CRUMBLE, SERVED WITH HOT CUSTARD

CHOCOLATE NAUGHTY CAKE

RICH CHOCOLATE FUDGE CAKE, SERVED WARM WITH VANILLA ICE CREAM

YORKSHIRE ICE CREAM

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VANILLA, CHOCOLATE, SALTED CARAMEL

2 SCOOP 4.00 3 SCOOP 5.50



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