



Starters

Soup of The Day - £3.95 GFR

Atlantic Prawn Cocktail - £5.95

Yorkshire Puddings - £3.95 Caramelised Onion Gravy

Smoked Haddock & Leek Fish Cake - £6.95 **GFR D** *Poached Egg - Hollandaise Sauce*

Ham Hock Terrine - £5.95 **GFR** *Beetroot Piccalilli - Toasted Sour Dough*

Chicken Skewer - £5.25 **GFR D**Caesar Dressing - Fresh Parmesan - Cos - Anchovies Deep Fried Capers - Croutons

Pan Fried Halloumi - £6.95 **GF V D N**Basil Pesto - Toasted Pine Nuts - Aged Balsamic - Roasted Red Pepper

Roasts

Traditional Locally Reared Roasted Joints served with Homemade Yorkshire Pudding, Homemade Creamy Mash, Seasoned Roasted Potatoes, Stuffing and Fresh Market Vegetables with a side of Cauliflower Cheese

21 day Matured Sirloin of Beef - £16.95

Rosemary & Garlic Roasted leg of Lamb - £15.75

Breast of Turkey - £13.95

Honey & Thyme Roasted Pork loin - £12.95

Quorn Fillet with Vegetarian Gravy - £10.95





Chefs Recommendations

Beef Wellington - £26.95 **D** Wilted Spinach - Parsnip Puree - Burgundy Wine Sauce

Rosemary Roasted Lamb Rump - £22.95 **GFR D** Honey Roast Carrot - Pomme Puree - Red Currant Jus - Fresh Mint

Mushroom Spinach & Chestnut En Croute - £12.95 **V D**Parsnip Puree - Asparagus - Red Wine Jus

Sea Bass Fillet - £19.95 **GF D**Mediterranean Vegetables - Edamame & Broad Beans - Saffron New Potatoes Salsa Verde

Favourites

Tagliatelle Carbonara - £12.95 **G D**Pancetta - Parmesan

Leek Risotto - £11.95 **V GF VGR D** Toasted Goats Cheese - Sauté Mushrooms - Parmesan

Braised Beef with Ale - £13.50 **GF D**Baked Mash & Stilton Crust - Green Vegetables - Carrots

Battered Whitby Whopper - £15.95 Chunky Chips - Mushy Peas - Lemon & Tartare Sauce

8oz Rib Eye Steak - £19.95 **D GFR** Peppercorn Sauce - Chunky Chips - Garden Peas - Grilled Tomatoes

Chefs Steak & Cheese Burger - £13.95 **D GFR** *Relish Dressed Brioche - Salad - Chunky Chips*

ALLERGEN KEY