



## Starters

Roast Root Vegetable Soup, Homemade Bread (v)	£8.00
Black Pudding & Bacon Salad, Deep Fried Hens Egg, Honey Mustard Dressing	£9.50
Creamy Garlic Mushrooms (v), Yorkshire Rarebit Croute	£10.50
Lobster Ravioli, Bisque, Pickled Samphire	£12.00
Salmon & Dill Fishcake, Hollandaise, Dressed Leaves	£11.00

## Mains

Roast Topside of Beef, Chicken Breast or Loin of Pork, Roast & Mash Potatoes, Cauliflower Cheese, Red Cabbage, Greens, Honey Roast Carrot, Yorkshire Pudding & Gravy	£18.50
Pulled Beef Brisket Sandwich, Stilton, Coleslaw, Onion Rings, Hand Cut Chips	£19.00
Chicken Supreme, Creamy Mash, Wild Mushrooms, Red Cabbage, Mustard Sauce	£22.50
Pan Fried Salmon, Crushed New Potatoes, Shallot Puree, Samphire, Lemon & Caper Beurre Noisette	£23.50
Pork Loin Steak, Black Pudding Puree, Wholegrain Mustard Croquette, Hispi Cabbage, Cider Cream Sauce	£22.50
Steak & Ale Pie, Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time)	£19.00
Hand Pressed Beef Burger, Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries, Onion Ring	£18.75
Tarka Dahl, Basmati Rice, Mushroom Pakora, Mixed Pickle	£17.00
Haddock in Gluten Free Batter, Hand Cut Chips	£18.00
Small Haddock in Gluten Free Batter, Hand Cut Chips	£14.00
<i>Minted Mushy Peas or Tartare Sauce</i>	£1.00

## Sides £4.50

Hand Cooked Chips / Skinny Fries / Buttered Greens / Onion Rings  
Broccoli in Chilli Butter / Creamy Mash Potato / Cauliflower Cheese

## Desserts £8.25

Summer Eton Mess, Chantilly Cream, Coulis, Seasonal Berries, Crushed Meringue  
Chocolate Brownie (GF), Chocolate Sauce, Marbled Chocolate Ice Cream  
New York Cheesecake, White Chocolate Ganache, Compote  
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream  
Lemon Tart, Fresh Raspberries, Chantilly Cream  
Selection of Cheese, Biscuits, House Chutney      £13.00

*If you have a food allergy or intolerance, please speak to a member of staff.*