

Starters

Smoked Mackerel Mousse, Homemade Bread, Horseradish Cream £8

Pork Scotch Egg, Homemade Brown Sauce, Dressed Leaves £10

Garlic Mushroom Crumble, Yorkshire Blue Cheese £9

Prawn Cocktail, Crevette, Marie Rose, Brown Bread & Butter £9

Deep Fried Brie, Red Pepper Jam, Sesame, Dressed Leaves £9

Yorkshire Pudding, Gravy £7

Mains

Roast Topside of Beef, Chicken Breast, Pork Loin or Vegetarian Sausages

Served with Roast & Mashed Potatoes, Honey Roast Carrot, Greens, Red Cabbage, Creamed Cabbage & Bacon, Yorkshire Pudding & Gravy £19

Lamb Rump, Baba Ganoush, Peppers, Greek Potatoes, Tzatziki £25

Hand Pressed Beef Burger, Brioche Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries £19

Prosciutto wrapped Chicken Breast, Sun Dried Tomato Stuffing, Creamy Mash, Kale £22

Steak & Ale Pie in Shortcrust Pastry, Hand Cut Chips, Greens, Gravy (30 mins cooking time) £19.50

Goan Monkish Curry, Charred Cauliflower, Green Chutney, Onion Bhaji Bits, Pilau Rice £24

Asparagus & Pea Risotto, Crispy Hens Egg, Herb Oil, Pea Shoots £19

Haddock in Gluten Free Beer Batter, Hand Cut Chips £18.75 **Small Haddock** £14.50

Ham Hock Mushy Peas or Tartare Sauce £1.25

Desserts £8.50

Sticky Toffee Pudding, Butterscotch Sauce, Honeycomb Ice Cream

Chocolate Mousse, Orange Gel, Fresh Berries

Peach Melba Cheesecake, New York Cheesecake, Textures of Peach & Raspberry

Yorkshire Rhubarb & Pear Crumble, Crème Anglaise

Fig & Honey Eton Mess, Toasted Almonds

Selection of Cheese & Biscuits

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