

Starters

Korean Pork Croquette Gochujang Mayo, Kim Chi £10.00

Deep Fried Brie v
Red Pepper Jam, Dressed Leaves £9.50

Yorkshire Pudding Onion Gravy £7.50

Garlic Mushrooms on Toast V Cream Sauce, Yorkshire Blue £9.50

White Onion Soup
Homemade Bread £8.50

Prawn & Crayfish Cocktail
Crevette, Marie Rose, Brown Bread
& Butter £11

Sides £4.50

Hand Cooked Chips Skinny Fries | Buttered Greens | Onion Rings in GF Batter | Goose Fat Roasties | Chilli & Sesame Broccoli | Cauliflower Cheese

Main Courses

Roast Topside of Beef, Chicken Breast, Lamb Shoulder or Vegetarian Sausages served with Roast and Mashed Potatoes, Honey Carrot, Greens, Red Cabbage, Creamed Cabbage & Bacon, Yorkshire Pudding & Gravy £19

Pan Fried Coley Fillet Crushed New Potatoes, Asparagus, Chive Cream £23.50

Haddock in Gluten Free Batter Hand Cut Chips £19.50 Ham Hock Mushy Peas or Tartare Sauce £1.50

Steak & Ale Pie in Shortcrust Pastry Hand Cut Chips, Buttered Greens, Gravy (30 mins cooking time) £20

Hand Pressed Beef Burger Homemade Bun, Burger Sauce, Gherkin, Gouda, Skinny Fries, Onion Rings, Coleslaw £19.00

Chicken Supreme
Garlic & Parmesan Crumb, Creamy Mash, Tenderstem
Broccoli, Wild Mushroom Fricassee £24.00

Goats Cheese & Portobello Mushroom Wellington (v) Beetroot Puree, Kale, Roast Potatoes £20.00

Desserts

Hot Cross Bun Bread & Butter Pudding Vanilla Ice Cream £8.75

New York Baked Cheesecake Blueberry Compote, White Chocolate Sauce £8.75

Sticky Toffee Pudding
Butterscotch Sauce, Honeycomb Ice
Cream £8.75

Chocolate Brownie
Orange Gel, Chocolate Ice Cream £8.75

Cheese Plate Selection of 3 Cheeses, Biscuits, House Chutney, Grapes £13