



Starters

- Mango & chilli prawns with sriracha emulsion & kimchi £9.00
Bacon & Stornoway black pudding salad £9.00
Game terrine with homemade plum & port chutney, toasted sourdough £9.00
Potted Whitby crab with paprika butter & brioche £8.50
Brie, asparagus & cherry tomato tart with cranberry jam & rocket salad £8.00
Cauliflower & roast garlic soup, warm artisan bread £6.00

Mains

- Roast beef served with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF) £15.00
Roast leg of lamb served with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF) £16.00
Roast chicken breast served with stuffing, mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and stock gravy (GF) £14.50
Nut Roast with mash potato, seasonal vegetables, roast potatoes, Yorkshire pudding and vegetarian gravy (V, Ve, GF) £14.50
Curried monkfish, saag aloo, roast cherry tomatoes, fine beans with shallots and toasted almond flakes (GF) £23.00
Seared fillets of seabass, parmentier potatoes, pea velouté, crispy shallot rings £19.00
Homemade steak and ale pie, with beef dripping chips, gravy and a choice of mushy or garden peas £17.00
Beer battered cod fillet served with chips and a choice of mushy or garden peas £17.00
Seared venison fillet, celeriac & apple terrine, honey roast beetroot & parsnips, shallots, juniper berry & star anise pan jus (GF) £24.00
Yellow Thai vegetable curry with mushroom rice & poppadom (V, VE) £17.00

Extra Side Orders

- Seasonal vegetables £3.00 | Buttered new potatoes £2.50 | Creamed mash potato £2.50
Chips £2.50 | Beef dripping chips £3.50 | House salad £3.00 | Garden or mushy peas £1.50
Onion rings £2 | Peppercorn sauce £2 | Cauliflower cheese £3.50 | Roast potatoes £2.50
Extra Beef £3.50 | Extra Lamb £4.00 | Extra Chicken (Includes stuffing) £3.00 | Stuffing £1.00
Yorkshire pudding £1.00

Menu and prices subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian **GF** - Gluten Free Alternative



Desserts

Apple crumble with clotted cream ice cream (GF, V) £7.50

Milk chocolate bread & butter pudding with vanilla custard £7.50

Deconstructed Eton mess (GF, V) £7.50

Strawberry delice with balsamic & black pepper poached strawberries and mint gel (GF, V) £8.00

Rhubarb panna cotta with roast rhubarb and pistachio crumb £8.50

Duo of local cheeses, savoury biscuits, homemade fruitcake & chutney (V, GF) £9.50

Why not add a glass of Port or Dessert wine and save £1.00 on a glass



Port

Quady winery starboard batch 88 -California port style wine -50ml -£3.50

Barros Port - 50ml - £4.00

Dessert wines

Elysium black muscat - quady winery, California - 100ml - £6.00

Essensia orange muscat - quady winery, California -100ml -£6.00

Bortrytis Semillion - Berton Vineyard, Australia - 100ml - £6.00



Artisan ice cream with Rossini wafers (V) £2.90 per scoop

Create your own with a choice of:

Chocolate | Vanilla | Strawberry | Honeycomb

Raspberry Sorbet | Butterscotch | Liquorice & Blackcurrant

Ice cream toppers £2.20 per 20ml serving

Shot of Espresso, Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur



Hot Drinks

Espresso £2.20 | Double Espresso £3.00 | Cappuccino £3.10 | Latte £3.00

Americano £2.80 | Flat White £3.00 | Hot Chocolate topped with whipped cream £3.60

Decaffeinated coffee £3.00 | Pot of tea £3.00 | Pot of Decaffeinated tea £3.00



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