Starters and Sharers

Soup of the Day *7*
w warm sourdough baguette and butter

Deep Fried Potato Skins *7*
w rosemary and smoked sea salt and garlic mayo

Mushroom and Blue Cheese Arancini *8*
w tomato fondue & grated parmesan

Ham Hock Terrine *8*
w pickles, wholegrain mustard mayo
and toasted sourdough

Salt Cod Fritters *7.5*
w curried mayo, pickled carrot, cucumber and rocket

Tex Mex Sharing Plate *16.5*
lightly spiced potato skins, loaded *w* chilli con carne and melted cheese, topped *w* guacamole, sour cream, tortilla chips and jalapenos

Seafood Sharing Board *21.5*
beer battered cod goujons, panko & coconut coated king prawns, mini prawn cocktail, salt & pepper calamari, battered king prawns served *w* tartare and sweet chilli dips

Baked Whole Camembert *15*
w red onion chutney and toasted sourdough

Pub Classics

Wholetail Breaded Whitby Scampi
w skin on fries and salad small *14* large *16.5*

Beer Battered Cod *17.5*
w hand cut chips, mushy peas and tartare sauce
add a small chip shop curry sauce *2*

Yorkshire Pudding Wrap *15*
loaded *w* roast beef, hand cut chips and gravy boat

Butter Chicken Curry *18*
w basmati rice, chota naan, poppadom and Geeta's mango chutney **add king prawns *3***

Cumberland Sausage Ring *15*
w mashed potato, greens and onion gravy

Beef & Red Wine Lasagne *15*
w house salad and garlic bread

Steak & Ale Pie
w hand cut chips / mashed potato and mushy / garden peas
small *14.5* large *17*

Barbecued Pulled Pork Baguette *15*
w house salad, slaw and skin on fries



Main Courses

Roasted Fillet of Salmon *18.5*
w rosti potato, salt cod fritters, steamed greens and dill cream

Braised Pork Belly *17.5*
w black pudding mash, buttered greens and apple cider gravy

Pan Seared Chicken Breast *18*
w dauphinoise potatoes, buttered greens and mushroom and tarragon sauce

Pan Roast Hake Supreme *21.5*
w confit garlic mash, kale, tenderstem broccoli and lemon & basil shellfish bisque

Braised Daube of Beef *19.5*
w fondant potato, roast carrot, buttered greens and pickled onion gravy

Salads

Ploughman's Salad *15.5*
aged cheddar, sliced kettle ham, boiled egg, iceberg, tomato, cucumber, red onion, coleslaw, pickled onion, beetroot and new potatoes

Moroccan Spiced Chicken Breast *16*
w salad, cous cous and citrus mayo

Grill

10oz Thick Cut Rump Steak *24.5*

10oz Sirloin *28.5*

Steaks cooked to your liking *w* grilled tomato, mushroom, watercress, hand cut chips and beer battered onion rings
surf n turf* add 3 grilled king prawns in garlic butter *4.5

Grilled Gammon Steak *16.5*
w pineapple, fried egg, house salad and hand cut chips

House Burger *16*
two 4oz hand pressed minced steak patties, lettuce, tomato, burger sauce, gherkin, melted Emmental cheese and bacon
w skin on fries and beer battered onion rings

Grilled Chicken Burger *16*
grilled chicken breast, lettuce, tomato, mayo
w skin on fries and beer battered onion rings

Sides and Sauces

Cheddar glazed mac n cheese *5*
Hand cut chips / skin on fries *4*
Beer batter onion rings *4*
House salad *4*
Peppercorn *3.5*
Red wine *3.5*
Garlic butter *2*
Chip shop curry *3.5*