

£7.50

£7

£8

£6.50

£6.50

£7

£9.50

£11.50

£11.50

£11.50

£9.50

BLUE CHEESE & ONION BURGER

VEGAN BURGER (V)(VE)

cheese

With crispy fried onions & Yorkshire Blue

Homemade vegetable burger served in a white

bread bun, topped with avocado & tomato

chutney served with fries & salad

BREAD & OLIVES (V)(VE) £3.95 SCALLOPS Sourdough, harlequin olives and marinated Two hand caught, pan seared king scallops vegetables served with black pudding, crispy bacon and pea velouté £4.50 SOUP OF THE DAY Homemade, served with crusty bread **KEDEGREE** Spicy curried rice with smoked haddock and PIZZA GARLIC BREAD (V) boiled egg Wood fired with cheddar cheese & herbs MOULES MARINIÈRE Steamed mussels in marinière sauce served £5.50 GARLIC MUSHROOMS (V) with crusty bread Pan fried garlic field mushrooms on toasted bloomer CALAMARI Chilli & lime marinated calamari served with AUTUMN SALAD (V) roasted peppers, cherry tomatoes, wilted Warm salad of roasted beetroot, goats cheese rocket and garlic mayonnaise & hazelnuts with blackberry and port dressing TIGER PRAWNS TOSTADA Tempura battered tiger prawns marinated in Cajun chicken & roasted pepper honey, chilli and garlic with bruschetta tostada with mint yoghurt CAMEMBERT (V) PÂTÉ Baked Camembert with cranberry crumble and Homemade chicken liver pâté, Yorkshire sweet crispy rosemary ciabatta onion marmalade and crostinis 28 day aged seaks SIRLOIN £19 8 oz grand reserve RIB EYE £21 10 oz BUNLESS BURGER £2.75 CHOICE OF SAUCE Homemade beefburger, crispy bacon, sliced Diane, peppercorn, blue cheese tomato & lettuce sitting on a flat mushroom. Simply served with salad Our steaks are served cooked to your liking and served with homemade chips and also your choice of one side from the list below. Add Our homemade burgers are served in a glazed brioche bun more sides if you're feeling hungry! with burger sauce, gem lettuce, coleslaw, fries & salad BACON & CHEESE BURGER With crispy bacon & Emmental cheese £3.50 PULLED PORK BURGER MIXED SALAD (GF)(V) With smoky barbecue pulled pork & Emmental CREAMED PEAS & BACON (GF) (V) £3.50 cheese FINE BEANS, BROCCOLI (GF) (V) £3.50

£3.50

£3.50

£3.50

£3.50

£3.50

WILTED SPINACH (GF)(V)

CHERRY TOMATOES (GF) (V)

MAC 'N' CHEESE (V)

SAUTEED MUSHROOMS &

HOMEBAKED BEANS (V)

ONION RINGS

Dinner Favourites

	SEA BASS Pan seared fillets of sea bass with roasted butternut squash & fennel, potato rosti, white wine and cream sauce	£16 1	PORK FILLET Blackened pork fillet with Bombay potatoes wilted pak choi and tzatziki	£14 ,
	miles with cream backs		LAMB TAGINE	£15
	COD & PRAWNS (GF) Pan seared cod steak set on sauté potatoes and wild rocket topped with sautéed tiger		Morrocan spiced, slow cooked lamb tagine served with fragrant cous cous and garlic coriander flat bread	&
	prawns in a 'Cafe de Paris' butter		FISH & CHIPS	£12
	JAMBALAYA (GF) Spicy rice dish with marinated chicken, chorizo, king prawns & peppers baked in a	£15	Cod fillet, beer batter, chips, mushy peas tartar sauce	
	tomato sauce		SALMON (GF) Grilled fillet of salmon set on sweet potat	£14 to
	CHICKEN (GF)	£15	purée with tenderstem broccoli and salsa	
	Roast supreme of chicken served with mash,	,	verde	
braised leeks, mushroom & sherry cream sauce				
	Duran	015		.50
	DUCK	£17	Thai style green vegetable curry served w	ith
	Pan seared breast of duck with dauphinoise potato, braised red cabbage and redcurrant		jasmine rice	
	potato, praised red cappage and redcurrant	_		

Pasta & Lisoto

SEAFOOD LINGUINE Salmon and prawns in a cream sampeas and fresh linguine	PEA & HAM RISOTTO (GF) Pea & ham risotto made with Arborio rice, white onion puree and Parmesan cheese
CHICKEN, CHORIZO &	

£8(SMALL)/£12 MACARONI (V) PEPPER TAGLIATELLE Paprika marinated chicken, chorizo, roasted pepper, tomato and fresh tagliatelle

Cauliflower and cheddar macaroni bake

We also offer a 'specials menu'

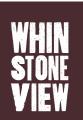
on a Friday and Saturday evening

FRIES (V)(VE)	£3.00
HOMEMADE CHIPS	£3.50
SWEET POTATO FRIES (V)(VE)	£3.50
MIXED SALAD (V)(VE)	£3.50
SEASONAL VEGETABLES (V)	£3.50
ONION RINGS	£3.50

(V) Vegetarian (VE) Vegan (GF) Gluten Free

Our food is locally sourced where possible and cooked to order. Please allow our chefs time during busy periods to ensure the quality of your dish. There are a number of recognised allergens used in our kitchen, if you are concerned please inform us and we can offer detailed information regarding our menu.

Where possible, we can tailor dishes to suit your dietary requirement. It's always best to let us know ahead of your visit so we can make sure the kitchen has all the necessary ingredients.



£11

£11