

A La Carte Menu

Shell on King Prawns simply sautéed in Garlic and Chilli Butter *	£ 6.25
Deep Fried Black Pudding Bites, Mild Chilli Dip	£ 5.75
Duck Roll & Plum Sauce Dip	£ 6.25
Whitebait in Paprika Dusting	£ 5.75
Mozzarella and Olive Bruschetta, Fresh Tomato, Homemade Pesto Drizzle (v)	£ 5.20
<hr/>	
Catch of the Day *	£ 13.95
English Mussel, Cider & Leek Broth, Warmed Ciabatta Twist	£ 12.50
Crispy Pork Belly, Wholegrain & Apple Mash, Cider Jus, Carrots and Mange Tout *	£ 11.50
Classical Bangers & Mash, Meaty Onion Gravy Glaze, Garden Peas	£ 10.25
Lamb Rump, Minted Jus, Pommes Dauphinoise, Roasted Vegetable Medley *	£ 16.25
Game Casserole with Button Onions & Wild Mushroom, Rich Thyme & Redcurrant Gravy	
Jacket Potato, Braised Cabbage, Carrots *	£ 12.50
Spinach & Goats Cheese Risotto, Roasted Vegetables, Parmesan Crisp,(v)	£ 11.50
Oven Roasted Chicken Breast Stuffed with Mozzarella, Sun Dried Tomato and Basil, wrapped in Parma Ham, Pommes Dauphinoise, Mange Tout, Roasted Butternut *	£ 13.50

* gluten free option. Please inform staff if you have gluten free or other allergy requirements, (v) vegetarian option,

Char-Grilled Speciality Dishes

All steaks are flame grilled and served with classical house garni of homemade onion rings in beer batter, grilled tomato half, garden peas and closed cup mushrooms.

Please choose new potato or hand cut (skin on) chips.

8 oz RUMP STEAK	£ 12.75
12 oz SIRLOIN STEAK	£ 18.95
12 oz GAMMON STEAK, PINEAPPLE RING, FRIED EGG	£ 12.25
BUTTERFLY CHICKEN BREAST plain grilled / cajun dusting / barbeque sauce	£ 12.75

HAND MADE STEAK BURGERS

Burger served on salad in a brioche bun, with hand cut chips, tomato and gherkins with hand-made onion rings in beer batter and tomato & onion relish on the side.

Plain Burger	£ 7.95
Cheddar Cheese or Blue Cheese Burger	£ 8.45
Pulled Pork	£ 8.95

SPECIAL ORDER (24 hrs notice)

T Bone	£ p.o.a
Fillet Steak	£ p.o.a
Rack of Lamb	£ p.o.a

CUSTOMISE YOUR DISH WITH OUR HOME MADE STEAK SAUCES	£ 3.50
---	--------

stilton / peppercorn / diane / chasseur / garlic cream / bbq / red wine and blue cheese

Traditional Bar Fayre Favourites

Nostalgic Starters:

Classical Prawn Cocktail with Home Recipe Marie Rose	£ 5.75
Deep Fried Brie with Cranberry Sauce and Mixed Green Leaves	£ 5.50
Garlic Bread (plain or with cheese melt)	£ 4.95
Garlic Mushrooms in Creamy Sauce with Warmed Bread and Balsamic Drizzle	£ 5.25

Rustic Platefuls for Hungry Folk:

Pie of the Day	£ 9.95
Beef Mince Lasagne or Tasty Vegetable Lasagne	£ 9.25
Ham, Egg & Chips	£ 7.95
The Full English Grill - a traditional plateful of bacon, sausage and eggs with all the trimmings	£ 10.25

Fresh Seafood from the Pan, in Homemade Beer Batter:

Haddock and Chips with Mushy Peas, Beans or Side Salad	£ 9.95
Scampi with Fresh Lemon & Lashings of Homemade Tartare Sauce	£ 10.25
Side orders of vegetable platter, hand cut chips, onion rings, salad, garlic breads	£ 2.95

Sandwich Menu also served 12pm – 5pm Wednesday – Sunday. Please ask for a copy

Dessert List

Choose from custard, cream or ice cream

Mikes Goopy Chocolate Brownies

Traditional Fruit Crumble

Sticky Toffee Sponge Pudding

Delicate Berry Meringue Swans

Sticky Stem Ginger Sponge Cake

Handmade Individual Fruit Cheesecake

£5.50

Yorvale Yorkshire Ice Cream Sundae £ 4.95

Vanilla with Pods, Double Chocolate, Salted Caramel or Strawberry.

Yorvale Yorkshire Sorbet Selection £ 4.95

Lemon, Mango, Champagne

Wine by the Bottle

All priced at £12.50 per bottle unless stated.

1. Vistamar SAUVIGNON BLANC 2009

Chile. Freshly crisp and dry with tingly fruit flavours in the mouth. Lasts and lasts,

2. Blackleaf Trebbiano PINOT GRIGIO 2010

Italy. With a hint of mature fruits and a good fresh light dry flavour

3. Dry River CHARDONNAY 2009

Australia. Soft citrus flavours with a hint of tropical fruits and gentle oakiness

4. Rio Roca SAUVIGNON BLANC 2012

Chile. Forceful citrus and gooseberry flavours with a fruity bouquet and delicate straw colour

5. Della Venezie PINOT BLUSH 2009

Italy. Outstanding soft and light rose wine, Full and persistent, floral on the nose with hints of berries and blackcurrants.

6. Vistamar CABERNET SAUVIGNON 2009

Chile. showing elegant open fruit with fullness, good body and structure.

7. Tarantino MERLOT 2010

Italy. A mellow yet complex wine with ripe flavours of raspberry, cherry & plum

8. Dry River SHIRAZ 2009

Australia. Ultra fruit and style, spicy and full of flavour

9. Fortinia MERLOT

Italy A dry warm and balanced taste, delightful colour and full fruity aromas, smooth tannins and a long finish

10. PROSECCO £19.95

A gorgeous sparkling wine from Northern Italy, light fresh and elegant.

11. Michel Lorient Brut Reserve £37.50

Crisp, dry, biscuity and full of flavour. A single estate non vintage champagne

House Special Offer

Every Wednesday Evening 5pm – 9pm

Any **2** Char Grill Steak Meals

for an amazing **£15.00**

Booking Advised !!!

12 oz Gammon Steak with Fried Egg and Pineapple

Served with hand cut chips or new potatoes, tomato, mushrooms, onion rings and your choice of garden peas or side salad

28 day Aged Best Rump Steak cooked to order

Served with hand cut chips or new potatoes, tomato, mushrooms, onion rings and your choice of garden peas or side salad

Butterflied Chicken Breast

Choose from Plain, Cajun Spice Dusting, BBQ Sauce or Garlic Rub,

With new potatoes or chips, onion rings, tomato, mushrooms, garden peas or side salad

Add a classical homemade freshly cooked sauce for only £3.50

Black Peppercorn, Chasseur, Stilton, Diane, Creamy Garlic or Barbeque

Sandwich Selection

Served in twisted ciabatta roll, white sliced farmhouse loaf
or seeded wholemeal sliced loaf

CHEDDAR CHEESE, LETTUCE & HOMEMADE CHUTNEY

YORKSHIRE HAM WITH ENGLISH MUSTARD

TUNA CHEDDAR & HERB MELT

£4.25

PRAWNS MARIE ROSE WITH SALAD LEAVES

BREAKFAST IN A BUN – BACON, SAUSAGE, FRIED EGG

RUMP STEAK, BLUE CHEESE & MUSHROOM

CHICKEN, BACON & BRIE

PULLED PORK ON MIXED LEAVES

£5.25

We serve our sandwiches unaccompanied,

Side order Mixed Leaf Salad £1.00

Side order Hand Cut Chips £1.50

Petit Taster Menu Offer

2 starter, 2 fish and 3 main course choices per couple

Each diner receives identical plates with taster portions of all choices

5 courses for £35.00 per person

Homemade Roasted Butternut Soup, Hint of Cumin, Toasted Seeds / Black Pudding Croquette, Sweet Chilli Dip

Five Spice Infused Duck Spring Roll, Plum Sauce / Baked Mushrooms stuffed with Stilton, Balsamic Syrup Glaze

Mini Pulled Pork Croustade, Homemade Barbeque Dressing / Mozzarella and Olive Bruschetta, Homemade Pesto Drizzle

Refreshing Sorbet

Whole Tail of Scampi wrapped in Parma Ham, Classical Mornay Sauce / King Prawn sautéed in Garlic and Chilli Butter

Pan Fried Stone Bass, Mango and Red Pepper Salsa / Thai Inspired Charred Crab Cakes

English Mussel Broth, Cider & Leek Reduction

Slow Braised Beef Brisket, Warmed Horseradish Cream / Crispy Pork Belly, Wholegrain & Apple Mash, Cider Jus

Lamb & Feta Tartlet / Foresters Venison Casserole

Pan Fried Duck Breast with Mango & Honey Dressing / Chefs Chicken Chartres with Mustard & Tarragon Cream

Main course served with your choice of plain or garlic & herb sautéed new potatoes and panache of veg

Chunky Hand Cut Chips £2.50 supplement

The Finale –an assiette comprising 6 house desserts of the day to share