



Starters

Freshly made Soup of the Day with Crusty Bread 6.00

Black Pudding Bon Bon 6.00

Served with Bramley Apple Sauce

Prawn Salad 6.00

Gem Lettuce, Tomato & Cucumber with Bloody Mary Dressing

Cheddar Cheese & Roast Tomato Croquette (V) 6.00

With Spicy Garlic Mayonnaise

Meatballs 6.00

Served with Spicy Tomato Jam & Fresh Herb Salad

Cauliflower Wing, Hoi Sin & Sesame, Crispy Cabbage 6.00

Poached Pear 6.00

walnuts & Harrogate Blue Cheese, Dressed Endive

Mains

Grilled Gammon Steak 12.00

Served With Fried Egg, Hand Cut Chips & Pineapple Relish

Crispy Skinned Half Roast Chicken 12.00

with Garlic & Parsley Butter, Piri Piri Fries and Dressed House Salad

Herb Crusted Baked Cod 12.00

Served With Sauteed Potatoes with Leeks and Peas in a Herb Cream Sauce

Angus Burger with Crispy Bacon 12.00

with Cheddar Cheese, Onion Chutney & Burger Sauce

Slow Cooked Pork Belly 12.00

Served Mashed Potato, Sauteed Greens, Roasted Apple & Onion Puree

Moroccan Cous Cous Fritters 12.00

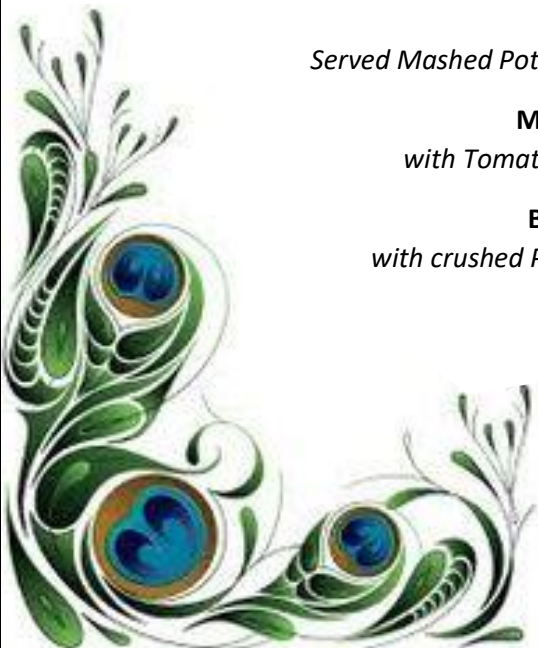
with Tomato & Chilli Salad, Yoghurt and Herb Dressing

Beer Battered Fish & Chips 12.00

with crushed Peas and Chunky Tartar Sauce, Hand Cut Chips

Mac & Cheese 12.00

with Chorizo & Charred Leeks





Desserts

Apple Crumble Tart 6.00
Served with Fresh Custard

Trio of Ice Cream or Sorbet 6.00

All Butter Lemon Tart (V) 6.00
Served With Wild Berry Compote

Chocolate Truffle Tart (GF)(VE) 6.00
Served With Vegan Coconut Ice Cream

Lemon Cheesecake 6.00
with Pistachio Ice Cream

Jam Rolly Poly 6.00
Served with Fresh Custard

**For any Allergies or dietary requirements please
discuss with a team member**

