

## Starters

**Soup of day**, served with fresh home baked bread £5

**Chicken liver parfait**, Herriots tomato and onion chutney, dressed leaves and home baked bread £7

**Smoked haddock fishcake**, vine tomato sauce, dressed rocket and lemon £6.50

**Confit duck leg**, braised green cabbage and puy lentils, red wine sauce £7.50

**King prawn and smoked salmon, saffron risotto**, available as starter or main £7.50/£14

**Poached duck egg, Parma ham**, toasted bread and course grain mustard sauce £6.50

**Baked camembert**, crusty bread £7

**Ham hock terrine**, sweet piccalilli, dressed leaves £7

**Pan seared scallops**, asparagus, parma ham and parsnip puree £9.50 (£3)

## Main Courses

**Lightly battered fresh cod**, chips, mushy peas, lemon and homemade tartar sauce £15

**House beef burger**, topped with either smoked cheddar or blue cheese, served with house dressed salad and beef dripping chips £14

**Lamb shank**, creamed mashed potato, roasted root vegetables and red wine gravy £17

**Confit pork belly**, spinach and black pudding, potato rosti and red wine gravy £16

**Pumpkin ravioli**, vine tomato sauce, parmesan shavings and dressed rocket salad £14

## British Steaks

All steaks/grills come with fresh plum tomatoes, onion rings, roasted field mushroom and beef dripping chips.

(Price in brackets is the supplement applied for dinner, bed and breakfast packages)

**Rib Eye Steak** £24 (£7)

**Sirloin Steak** £24 (£7)

**10oz Rump Steak** £24 (£7)

**Gammon Steak**, served with fried duck egg £16

**Sauces:-** Peppercorn, Garlic butter, Course grain mustard £2

## House Pies

All our pies are made in house from fresh locally sourced ingredients. Served with either chips or mash, peas or mushy peas £14

**Beef and Guinness**      **Yorkshire cheese and leek**      **Chicken and mushroom**

## Fresh Fish Daily Specials

Our fish is secured directly from the Skippers so not only do we secure the freshest and finest quality, we can also tell you when and on which boat it was caught!

**Check the Specials Board for the best of today's catch**

## Warm Salads

**Tuna Nicoise**, pan fried tuna fillet, new potatoes, fine beans, olives, tomato, anchovies, boiled egg, dressed rocket £15

**Strips of beef** in soya sauce and sesame seeds, beef tomatoes and mushroom salad, blue cheese and yogurt dressing £15

**Roasted goats cheese and mango**, coriander rice and dressed mixed salad £15

## Sides

Beef dripping chips      Goose fat roast potatoes      Seasonal greens      House salad  
Rosemary roasted garlic courgettes      All sides £3

## Chef's Desserts

**Honeycomb and chocolate cheesecake**, passion fruit coulis £7

**Winter berries brûlée**, shortbread biscuit £7

**Candid orange marmalade sponge pudding**, with vanilla custard £7

**Chocolate fondant** the centre soft and sunken, encased in a wall of mousse-like cake and oozing thick hot puddles of chocolate, served with vanilla bean ice cream £7 (allow 12 minutes cooking time)

**Selection of ice creams** from Fossfield farm £6

**Cheese....** 4 local cheeses served with fruit, biscuits, fruit loaf, chutney £9 (£3)  
With a glass of port £12.50

## Sandwiches

All sandwiches served on freshly baked white or brown deli rolls with beef dripping chips £9  
(Add a cup of soup for only £1.50)

**Melted brie**, apricot chutney and rocket

**Hand carved ham**, salad and whole grain mustard

**Beer battered fish fingers**, mushy peas and tartar sauce

**Prawn and bloody mary sauce**, iceberg lettuce, cucumber and lemon

**Pulled pork**, smoked cheese, bbq sauce, baby gem lettuce

**The Veggie**, spinach, tomatoes, balsamic red onions, roasted peppers, avocado, herb mayonnaise

## Tea & Coffee

Americano	£2.95
Espresso	£2.65
Caffe Latte	£2.95
Cappuccino	£2.95
Latte Macchiato	£2.95
Mochaccino	£2.95
Tea selection from	£2.40

Liqueur Coffees £4.35

Indulge with one of our liqueur coffees made with fresh cream and your choice from the following liqueurs:  
Baileys, Cointreau, Tia Maria, Amaretto, Irish Whisky, Sambuca

Baileys Hot Chocolate £4.35

### Please note:

Some of our dishes may contain small bones and/or nuts. All our food is prepared in a kitchen where nuts may be used. Any weight quoted on our menu is the approximate uncooked weight. To our knowledge, all food served is not genetically modified. Any concerns regarding allergens please contact a member of staff

Service charge is at your discretion and goes 100% to our staff.