



SAMPLE MENU

To Start

Ham Hock Terrine

Pub Piccalli , Dressed Leaves, Toasted Croutes £8.95

Wild Mushroom, Spinach & Parmesan Arancini

Roasted Walnut & Poached Pear Salad £7.95 (v/ve)

Panko Coated Salt & Pepper Calamari

Lemon Aioli £7.95

To Follow

21 Day Matured Grass Fed Sirloin of Lincolnshire Beef

Horseradish Dumpling, Yorkshire Pudding, Creamy Mash, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables, Rich Pan Gravy £19.95

'Two Little Pigs' Loin of Locally Sourced Pork & Honey Roast Gammon

Crispy Crackling, Apple Crumble, Yorkshire Pudding, Creamy Mash, Roast Potatoes, Seasonal Vegetables, Rich Pan Gravy £19.95

Pan Roasted Breast of Chicken

Cranberry & Sausage Meat Stuffing, Yorkshire Pudding, Creamy Mash, Roast Potatoes, Cauliflower Cheese, Seasonal Vegetables, Rich Pan Gravy £18.95

'Sirloin Cut' Minute Steak (cooked pink)

Handcut Chips or Skinny Fries, Peppercorn Sauce, Rocket and Parmesan £16.95

Vegetarian Lasagne (v/ve)

Mixed Seasonal Salad, Sweet Potato Fries £17.95 (v/ve)

Whitby Breaded Wholetail Scampi

Hand Cut Chips or Skinny Fries, Garden Peas, Homemade Tartare Sauce, Lemon Wedge £16.95

Extra Sides –Seasonal Vegetables £4.5 Cauliflower Cheese £2.5 per person Or for Two £4

(Children's Main Course 12 years and under £12)

To Finish

Warm Apple & Cinnamon Crumble *Vanilla Crème Anglaise £8*

Lemon Tart *Mixed Berry Compote, Clotted Cream Ice Cream £8*

Chocolate Brownie & Fudge Eton Mess *Meringue, Chantilly Cream £8*

All our dishes are homemade using fresh seasonal produce using local suppliers !

(Our food is cooked to order during busy periods there maybe a short wait – thank you for your patience)

If you have any allergens please let us know before ordering and we will do our utmost to accommodate you.