



EVENING MENU SERVED FROM 5PM

NIBBLES

Pork Crackle **£2.5** / Guacamole & Tortilla (v) **£3.5** / Halloumi Fries & Tzatziki (v) **£4.5**
Olives (v) **£2.5** / Breads and Butters (v) **£4.5**

STARTERS

Soup of the Day served with Crusty Bread **£5.5**

Pan Fried King Scallops, Duck Fat Sauté Potatoes, Crispy Pancetta, Creamy Garlic Sauce and Red Chicory **£10**

Pork Terrine with Artichoke Puree, Pickled Onions, and Deep Fried Hens Eggs **£8**

Roasted and Smoked Cauliflower with Pomegranate Cauliflower Cous Cous and Tahini Dressing (vg) **£6.5**

Goats Cheese, Heritage Tomato and Broad Bean Salad with Balsamic & Oil Dressing and Quinoa Crisps (v) **£7**

Whitby Crab Salad, Pickled Radish, Cucumber, Grapefruit, Avocado and Sourdough Croutons **£9**

Vegetable Spring Rolls, Watercress Salad and Sesame, Soy and Chilli Dressing (vg) **£6.5**

MAINS

Slow Cooked Aubergine, Roasted Red Pepper, Confit Shallot, Toasted Chickpeas, Polenta Chips, White Bean Puree and Tamarind Sauce (vg) **£14**

Chicken Breast with Chive Mash Potato, Peas, Pancetta, Roasted Silver Skin Onion, Braised Baby Gem and a Creamy Garlic and White Wine Sauce **£15**

Pork Medallion, Pork Belly Croquette and Braised Pigs Cheek served with Bacon Savoy Cabbage, Sage & Onion Puree and a Red Wine Jus **£19**

Roasted Lamb Rump with Baby Garlic Hassleback Potatoes, Roasted Shallot Puree, Sugar Snaps, Broad Beans and a Rosemary Jus **£21**

Pan Fried Duck Breast, Roast Celeriac Puree, Sautéed New Potatoes, Bok Choi, Chantenay Carrot and Orange Glaze **£18**

Beer Battered Haddock Fillet with Twice Cooked Skin on Chips, Marrowfat Peas and Homemade Lemon Tartar Sauce **£14**

Beef Burger topped with Smoked Bacon, Cheddar Cheese, Homemade Burger Sauce, Baby Gem and Tomato served with Crunchy Red Slaw and Chunky Skin on Chips or Skinny Fries **£13**

Five Bean Burger made with Chilli, Sun Blushed Tomato and Basil topped with Roasted Red Peppers and Caramelised Onions, served with Crunchy Red Slaw and Chunky Skin on Chips or Skinny Fries (vg) **£11**

Vegetable "Shepherd's" Pie with Charred Radicchio (vg)– **£12**

Sirloin Steak - **£22** / Fillet Steak - **£28**

Dry aged for a minimum of 32 days and seasoned with our homemade steak rub served with flat cap mushrooms, balsamic cherry tomatoes, rocket and parmesan salad and your choice of chunky skin on chips or skinny fries.

SAUCES £2 – Peppercorn **£2** / Blue Cheese **£2** / Béarnaise **£2**

SIDES £2.5 – Skin on Chips / Skinny Fries / Chive Mash / Bacon Savoy Cabbage / Honey Glazed Carrots

Some of our food may contain allergens. Please make a member of our team aware if you have any allergies.