Evening Menu

Available Wednesday to Saturday from 6:00pm to 9:00pm

Starters

Fresh homemade soup of the day served with warm crusty bread (v) - 4.95

Whole baked camembert, spiced cranberry jam, homemade soda bread and sticks (v) - 7.95

New York deli mushroom - filled with sweet pickled cabbage, pastrami, cheese and mustard, served on baby leaf salad, lemon dressing and gherkins (gf) - 6.25

Shredded ham hock, garden pea puree, ham jelly, pickled shallot, homemade loaf - 6.45

Feta & butternut squash tartlet, sun dried cherry tomatoes, beetroot and chilli ketchup (v) - 5.95

Tiger prawn, shredded leaves, vine tomato, homemade marie rose sauce, wholemeal bread - 7.50

Bistro dishes

Roast pollock wrapped in Italian bacon, sautéed potato gnocchi, peperonata with basil - 13.25

Home smoked duck breast Ramin - slices of duck breast served with egg noodles, steamed greens, wild mushrooms, spring onions and free range egg in a Asian broth, finished with soy dressing - 12.50

Slow roasted Dingley Dell pork belly, bubble & squeak mash, crispy black pudding fritter, bramley apple sauce, cider gravy - 11.95

Spiced lamb flatbread with hummus, airdried tomato, feta and coriander served with salad and yoghurt and mint dressing - 10.95

Mexican spiced shredded vegetables, refried beans, avocado mash, tomato salsa, nachos, chive sour cream and warm tortillas (v) - 7.45 - add chicken 3.50

Roast chicken breast, chestnut mushroom & chorizo, fettuccine pasta, pesto cream sauce - 10.95

Beetroot tatin topped with grilled goats cheese, served on citrus spiced cous cous - 7.95 (v)

Classics

Ale and chive battered fillet of fish, seasoned chips, mushy peas, homemade tartare sauce and fresh lemon - 9.95

Texan beef chilli con carne, served with rice, tortilla chips, and topped with chive sour cream - 8.50

Breaded wholetail scampi, seasoned chips, garden peas and homemade tartare sauce - 8.95

Pie of the day with puff pastry top with either baby potatoes or sea salted chips and seasonal vegetables - 8.95

Grill

Cajun chicken breast and a red pepper and tomato salsa - 10.50

Dry cured Scottish salmon with lemon butter - 11.45 (gf)

Both served with choice of new potatoes, rice or seasoned chips, and market vegetables or salad

Steak frites - 8oz rump steak & pepper butter, fries, roasted mushroom, tomato and watercress (gf) - 11.95

Burgers, served on a toasted bun with skinny fries and pickles - 9.50

- Double 4oz beef patties, tomato, lettuce and red onion
- o Buttermilk chicken, ruby red slaw, spicy piri-piri mayonnaise
- Halloumi with sticky sweet chilli sauce (v)
- o Lamb and mint, feta, rocket and tzatziki sauce

Extras - Smoked bacon, mature cheddar, blue stilton, field mushroom, fried egg - 1.50 each

Juniors

Fresh soup of the day with warm bread (v) - 2.50

Sticks & dips (v) - 1.95

Toasted garlic bread (v) - 1.95

Cod goujons - breaded pieces of Atlantic cod, served with fries and garden peas - 4.95

Cheese and ham melt - carved honey ham with cheddar cheese melted on crusty bread served with salad - 4.25

Sausage & mash - two Cumberland sausages on buttery potato mash, garden peas and gravy - 4.95

Egg pasta served tossed in homemade cheese sauce finished with parmesan - 4.25

Breaded chicken bites, chips and beans - 4.95

Side Orders

Bowl of wholetail scampi

- Large 7.45
- Small 3.95

Bowl of seasoned chips (gf,v)

- Large 2.45
- Small 1.50

Sweet potato fries (v)

- Large 2.95
- Small 1.95

Garlic bread - 1.95 (v)

Battered onion rings - 2.45

Fresh garden salad - 1.95 (gf,v)

Allergies - If you are concerned about the presence of any gluten, nuts, seeds or another other allergens in our food please ask a member of staff for assistance.

