*Starters*

***Creamy Garlic Mushrooms*** – served with a creamy red wine and stilton sauce £6.95

***Warm Bacon & Chicken Caesar Salad*** – crispy bacon & chicken on a bed of seasonal leaves tossed in a classic Caesar dressing £7.25

***Classic Prawn Cocktail*** – a traditional favourite served with brown bread and butter £7.25

***Oven Baked Camembert*** – served with chutney and crusty bread £6.95

***Crispy Chicken Goujons*** – battered strips of chicken served with a sweet chilli dip £7.95

***Homemade Chicken Liver Pate*** – served with warm toast and chutney £6.95

***Cheesy Garlic Bread*** – the ideal starter to share among friends £5.95

***Crispy Deep Fried Whitebait*** – served with homemade tartare sauce £7.50

***Homemade Soup of the Day*** – served with warm bread £5.50

***Mini Duck Spring Rolls –*** served with hoi sin sauce £5.95

***Poultry & Game***

***Creamy Tarragon Chicken*** – strips of chicken breast in a cream, leek & tarragon sauce £13.95

***Drambuie Chicken*** – strips of chicken breast flambéed in Drambuie with cream, mushrooms and onions £13.95

***Stuffed Chicken Breast*** – plump chicken breast stuffed with rich blue cheese, wrapped in bacon. Served with a port & stilton sauce £14.50

***Chefs Chicken Curry*** – A combination of spices combined with succulent pieces of chicken breast. Served with rice, poppadum & mango chutney £12.25

***Sweet & Sour Chicken*** – Strips of chicken in a fruity sweet & sour sauce £11.95

***Vegetarian Selection***

***Wild Mushroom & Goats Chees Salad*** – a warm salad of wild mushrooms & goats cheese drizzled with balsamic vinegar dressing £12.50

***Vegetable Lasagne*** – served with garlic bread & salad £11.50

***Vegetable Stroganoff*** – mushroom, pepper, onions & garlic in a creamy paprika sauce £10.95

***Grilled Halloumi on a Bed of Roasted Vegetables*** – drizzled with a rich tomato sauce £12.95

***Fish Selection***

***Pan Fried Salmon Fillet*** – served with asparagus and Hollandaise sauce £14.50

***Beer Battered Whitby Haddock*** – a large fillet of fresh Whitby haddock coated in beer batter, deep fried until golden. Served with homemade tartare sauce & lemon £13.50

***Wholetail Whitby Scampi*** – served with homemade tartare sauce and salad £10.50

***Meat Selection***

***Homemade Beef Lasagne*** – served with garlic bread and salad £11.25

***Homemade Steak, Ale & Mushroom Pie*** – Chefs speciality homemade pie for those with a hearty appetite £12.95

***Sausage & Creamy Mash*** – tasty local sausage served on a bed of creamy mash & drizzled with a rich roast gravy £12.25

***Lambs Liver & Crispy Bacon*** – in a red wine & mushroom gravy served on a bed of creamy mash £12.25

***Pork Medallions*** – served with a brandy & peppercorn sauce £13.50

***Grill Selection***

***Gammon Steak*** – approx. 12oz gammon steak cooked on the griddle & served with fried egg & pineapple £15.95

***Rump Steak*** – A 12oz rump steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £19.95

***Sirloin Steak*** – A 10oz sirloin steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £21.50

***Street Head Mixed Grill*** – 6oz rump steak, 6oz gammon steak, sausage, black pudding, tomato, onion rings, mushroom’s & fried egg £23.95

All main courses are served with a choice of fresh seasonal vegetables or crisp salad together with potatoes of french fries