

Starters

- Creamy Garlic Mushrooms* £6.95
served with a creamy red wine & Stilton Sauce
- Warm Bacon & Black Pudding Salad* £6.95
crispy bacon & black pudding on a bed of seasonal leaves, drizzled with balsamic syrup
- Baby Deep Fried Camembert* £7.25
served with a redcurrant jelly
- Crispy Chicken Goujons* £ 7.50
battered strips of chicken served with sweet chilli dip
- Homemade Chicken Liver Pate* £6.95
served with warm toast & chutney
- Garlic Bread with Tomato Salsa* £6.50
the ideal starter to share among friends
- Crispy Deep Fried Whitebait* £7.50
served with homemade tartare sauce
- Homemade Soup of the Day* £5.50
served with warm bread
- Smoked Salmon* £7.25
served with cream cheese & chive spread & brown bread

*Please look on the daily specials board for other
starter and main course selections*

Poultry & Game

Chicken Normandine £13.95

Strips of sautéed chicken breast combined with cream, sultana, flaked almonds & brandy sauce

Drambuie Chicken £13.95

strips of chicken breast flambéed in Drambuie with cream, mushrooms & onion

Stuffed Chicken Breast £13.95

plump breast stuffed with cream cheese & leeks, wrapped in bacon & served with a white wine sauce

Chef's Chicken Curry £11.50

A combination of spices combined with succulent pieces of chicken breast. Served with rice, poppadom & mango chutney

Vegetarian Selection

Wild Mushroom & Goats Cheese Salad £11.50

a warm salad of wild mushrooms & goat's cheese drizzled with Balsamic vinegar dressing

Vegetarian Three Bean Chilli £10.95

served with rice (suitable for vegan diets)

Grilled Halloumi on a Bed of Roasted Mediterranean Vegetables £12.95

drizzled with a rich tomato sauce

Fish Selection

- Pan Fried Salmon Fillet* £13.25
served with a complementary Hollandaise sauce
- Beer Battered Whitby Haddock* £12.25
*a large fillet of fresh Whitby haddock coated in beer batter, deep fried until golden.
Served with homemade tartare sauce & lemon*
- Fillet of Monk Fish* £14.95
Served with sautéed peppers & leeks & accompanied by a lemon & ginger sauce

Meat Selection

- Rolled Loin of Bishopdale Lamb* £14.95
with sweet potato mash & a red wine & mint jus
- Homemade Steak, Ale & Mushroom Pie* £12.25
chef's speciality homemade pie for those with a hearty appetite
- Trio of Sausage on Bubble & Squeak* £11.95
tasty local sausage served on a bed of bubble & squeak & drizzled with a rich roast gravy
- Lambs Liver & Crispy Bacon* £11.95
in a red wine & mushroom gravy served on a bed of creamy mash
- Pork Medallions* £12.95
Served with a brandy & peppercorn sauce

Grill Selection

Gammon Steak *£14.75*
approx. 12oz gammon steak cooked on the griddle & served with fried egg & pineapple

Rump Steak *£18.95*
A 12oz rump steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms

Sirloin Steak *£20.50*
A 10oz sirloin cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms

Street Head Mixed Grill *£21.95*
6oz Rump steak, 6oz Gammon steak, sausage, black pudding, tomato, onion rings, mushrooms & fried egg

If you would like sauce with your steak, select one of the sauces below for an extra £2.50

Port & Stilton
Creamy Mushroom & Brandy
Mixed Peppercorn

Please remember to view the Specials Board for other grill options