



STARTERS & LIGHT BITES

- Chef's soup of the day with artisan bread £5.50
- Goats cheese and char-grilled tomato tartlet with spiced apple and pear relish (v) £7.00
- Panko-coated calamari with sweet chilli dip £8.00
- Local black pudding bon bons and whisky sauce £7.00
- Oak-smoked salmon on a crumpet with beetroot relish £8.50
- Smooth chicken pate with bruschetta and balsamic red onion chutney £7.00
- Crispy potato skins with a barbeque dip (v) £5.50

MAINS

- Pan-fried sea bass fillets with crayfish and pink champagne sauce on Dauphinoise potatoes £17.50
- North Sea cod or Whitby wholetail scampi with hand-cut chips and crushed peas £14.50
- Beef steak and real ale puff pastry pie served with creamy mash and garden peas £14.50
- Aberdeen Angus 8oz beef burger topped with bacon, mature cheddar and onion rings £14.50
- Glendale lamb shank on casseroled potatoes and minted gravy £17.50
- Supreme of chicken with bacon, and peppercorn or Stilton and leek sauce £15.50
- 10oz Sirloin steak with Portobello mushroom, tomato and onion rings £25.00
- Wild mushroom and spinach risotto with Parmesan cream (v) £13.00
- Teriyaki vegetable stir-fry with egg noodles (v) £12.50 – Add chicken £14.50

SIDES - £3.50

- Leafy mixed salad – Steamed vegetables – Fries – Beer battered onion rings – Hand cut chips – Sweet potato fries – Cheesy chips – Peppercorn or blue cheese sauce

PUDDINGS - £7.00

- Chef's cheesecake of the day with vanilla pod ice cream
- Sticky toffee pudding with butterscotch sauce
- Baked apple pie with custard
- Warm double chocolate and raspberry brownie with fudge ice cream
- Forest fruits Eton mess with Chantilly cream
- Selection of local cheeses with savoury biscuits and apple chutney £9.00