



### **STARTERS & LIGHT BITES**

- Winter vegetable soup with artisan bread (v) £5.50
- Deep-fried calamari with sweet chilli dipping sauce £7.50
- Black pudding bon-bons with a whisky cream sauce £7.50
- Warm buttered crumpet topped with smoked salmon and beetroot relish £8.50
- Ham hock terrine with spiced apple and pear chutney £6.50
- Craster kipper pate with lemon, chives and crusty bread £7.50
- Field mushroom and brie tartlet with cranberry jelly (v) £6.50
- Potato skins with barbecue sauce (v) £5.50

### **MAINS**

- North Sea fish or Whitby wholetail scampi with chips and crushed peas £13.95
- Crispy belly pork with apple sauce and onion gravy £12.95
- Aberdeen Angus beef burger with bacon & cheddar in a brioche bun £13.95
- Pan-fried fillets of sea bass with crayfish & champagne sauce on Dauphinoise potatoes £16.95
- Roast Norfolk turkey with all the trimmings £14.95
- Chicken supreme and crispy bacon with stilton & leek or peppercorn sauce £14.95
- 10oz sirloin steak with mushroom, tomato, onion rings & fries £24.95
- Cajun vegetable stir-fry with egg noodles (v) £12.95 add chicken £14.95
- Baked mushroom wellington with spinach cream sauce £12.95

### **SIDES**

- Steamed vegetables – Leafy mixed salad – Skin on fries – Beer battered onion rings – Hand cut chips – Cheesy chips – Peppercorn or blue cheese sauce – Mac & cheese £3.50

### **PUDDINGS**

- £6.95
- Sticky toffee pudding with vanilla pod ice cream
- Lemon & ginger crème brulee with a brandy snap
- Double chocolate fudge brownie trifle
- Toffee apple pie with custard
- Boozy Christmas pudding with white sauce
- Local cheeses with savoury biscuits and apple chutney £8.50
- Add a shot of Christmas Cake gin £2.50 or a glass of port £3.20

Dishes can be adapted to suit dietary requirements, please ask a member of staff for more details. (v) vegetarian.

