

Food Menu

LIGHT BITES

CREAM OF TOMATO SOUP v 4.95

Served with a bread roll & butter

OLIVES & FETA v, GF 4.50

Green and black olives with feta cheese

COD GOUJONS 5.25

Hand-battered cod goujons served with tartare sauce

HAND-RAISED PORK PIE 3.95

With brown or tomato sauce

NACHOS 5.95 / 9.95

Tortilla chips, melted cheese, tomato salsa, sour cream & guacamole

PORTION OF CHIPS 2.95

SANDWICHES

Served on a choice of brown or white roll with chips & salad garnish

CHEESE & PICKLE v 5.95

Cheddar cheese, crunchy pickle, lettuce, tomato & cucumber

CHICKEN & BACON 7.50

Chicken breast, streaky bacon, lettuce, tomato & mayonnaise

COD GOUJONS 7.75

Hand-battered cod goujons, lettuce, tartare sauce & lemon

B.L.T. 6.45

Bacon, lettuce, tomato & mayonnaise

SALADS

CHICKEN & BACON 8.95

Grilled chicken strips, streaky bacon, dressed salad leaves, tomato, cucumber

GREEK v 8.50

Green & black olives, feta cheese, dressed salad leaves, tomato, cucumber, red onion, mixed herbs

TEA & COFFEE

Served all day

Our coffee is made with organic Fairtrade coffee beans.

HANDMADE PIES

Traditional shortcrust pastry pies

handmade by T. Brooks independent butcher

Served with seasonal vegetables, gravy and your choice of mash or chips

STEAK & ALE PIE 11.25

Tender chunks of steak, shallots in Samuel Smith's Old Brewery Bitter gravy

CHEESE, POTATO & ONION PIE v 9.95

Mature red Cheddar, potato and onion

CHICKEN, LEEK & HAM PIE 10.95

Succulent chicken, cured ham and leeks in a creamy white sauce

STEAK & KIDNEY PIE 10.95

Slow cooked steak and kidney in a rich onion gravy.

PUB CLASSICS

SAUSAGE & MASH 8.95

Cumberland sausages with mashed potato, peas & gravy

WHITBY SCAMPI 10.45

Wholetail Whitby scampi with chips, tartare sauce, garden or mushy peas & lemon

LIVER & ONIONS 9.45

Lamb's liver braised in rich onion gravy served with mashed potato & seasonal veg

HUNTER'S CHICKEN GF 9.95

Chicken breast, streaky bacon, BBQ sauce, melted cheese served with chips & salad garnish

LASAGNE 8.95

Minced beef in layered pasta topped with béchamel sauce, served with chips & salad garnish

MAC & CHEESE v 9.45

Macaroni pasta in a creamy cheese sauce topped with Italian-style cheese, served with salad garnish

FISH & CHIPS 11.95

Hand-battered cod fillet served with chips, tartare sauce, garden or mushy peas & lemon

GAMMON, EGG & CHIPS GF 9.50

Grilled gammon, fried egg, chips and garden peas

CHILLI CON CARNE 9.50

Beef chilli, white rice, sour cream, guacamole, tortilla chips

BURGERS

All served with chips

BRITISH BEEF 9.95

6oz hand-pressed beef burger with lettuce, tomato & gherkin, served in a brioche bun

QUINOA VEGAN 7.95

Quinoa, carrot & edamame bean burger with lettuce, served on a white roll

CHEESE MELT 10.45

6oz hand-pressed beef burger, Cheddar cheese, with lettuce, tomato & gherkin, served in a brioche bun

BBQ CHEDDAR & BACON 10.95

6oz hand-pressed beef burger, streaky bacon, Cheddar cheese, with lettuce, tomato & gherkin, served in a brioche bun

SOUTHERN FRIED CHICKEN 9.45

Southern fried chicken fillet with lettuce, mayonnaise in a brioche bun

DESSERTS

CHOCOLATE & RASPBERRY 4.95

FONDANT Made using Samuel Smith's Organic Raspberry Fruit Beer, served with custard or dairy ice-cream

STICKY TOFFEE PUDDING 4.50

served with custard or dairy ice-cream

DAIRY ICE-CREAM 3.50

3 scoops of clotted cream vanilla ice-cream made in the English countryside by Thaymar

Allergen information: We can provide information on allergens in our food – please ask a member of staff, however as our food is prepared in a kitchen where various allergens are handled, we cannot guarantee that any dishes are completely allergen free. All weights are approximate prior to cooking. Our meat, fish and chicken dishes may contain bones. v - suitable for vegetarians