

Evening Menu

Starters

Fresh homemade soup served with sour dough and onion bread-
VEG/ available with GF seeded roll £7

Breaded butterfly king prawns with sweet chilli sauce £7.50

Sticky maple and chilli ribs with New Orleans slaw £8– contains
nuts

Spanish butterbean, tomato & smoked paprika casserole served
with caramelized red onion sourdough bread £7 – V/ VEG

Baked brie and garlic toasts caramelized red onion marmalade
and kalamata olives- VEG £7.50

Childrens Menu

Small beer battered haddock or scampi served with garden peas
and chunky chips £8.50

Chicken nuggets served with baked beans and chunky chips £6

Cumberland sausage served with creamy mash, peas and gravy
£6.50

Sides

Chunky chips £3.50

Beer battered onion rings £3

Fresh vegetables £2.50- GF

Dressed salad £2.50- GF

Garlic ciabatta £2.50

Garlic ciabatta with cheese £3.50

We take every care & attention to identify the allergens that are in our ingredients, but we cannot guarantee that our food is 100% allergen free, due to the risk of cross contamination of trace allergens during the preparation processes. This includes items that are cooked in our deep fat fryers where ingredients that include gluten have also been cooked. Please check every item including accompanying dishes.

Mains

10oz Dry aged local sirloin steak cooked to your preference served with roasted plum tomatoes, field mushrooms, beer battered onion rings and chunky chips £25 - GF with mash and garden peas/ instead of chips and onion rings

Steak Sauces £2.50 each- Green Peppercorn sauce GF OR Garlic herb butter GF

Steak and ale pie served with creamy mash, seasonal vegetables, and gravy £16

8oz Beer battered haddock fillet served with mushy peas, tartare sauce and chunky chips £16.50

Smokey brisket maple burger- 4oz beef patty, slow cooked beef brisket, Monterey cheese with smokey maple chilli and BBQ sauce served in a beer crystal sourdough roll with gem lettuce, salsa, gherkins, beer battered onion rings, chunky chips £15

8oz Cumberland sausage curl served with champ mash, onion gravy and seasonal vegetables £14.50

Slow cooked lamb, root vegetable, redcurrant and rosemary casserole with caramelized red onion mash £18

Vegetable moussaka served with crispy salad- GF/ VEG £14

Southern fried crispy chicken breast, smoked streaky bacon, jalapenos, Monterey cheese and New Orleans coleslaw served in a beer crystal sourdough roll with gem lettuce, salsa, gherkins, beer battered onion rings, chunky chips and salad £14.50 – contains nuts

Whitby scampi served with tartare sauce, chunky chips, garden peas and salad £15.50

Moroccan vegetable casserole with wild rice and garlic flat bread- VEG/ V & GF without the flat bread – contains nuts £14