

Evening Menu

Starters

Hunters Style Skins. Potato skins fried & tossed with crispy bacon & grated cheese with BBQ sauce dip. **£5.95**

Whitebait. Accompanied with rocket salad, wedge of lemon with lemon & paprika mayo **£5.95**

Spicy Croquettes. Potato, chilli & cheese coated in breadcrumbs. Deep fried & served with garlic mayo. **£5.95**

Mains

Korean Style Taco. Chicken tenders tossed in ginger & soy reduction. Served in a taco with baby gem, fresh coriander, lemon & radish. Accompanied with skin on fries. **£16.95**

Chef's Burger. 4oz beef burger topped with chimichurri jam, cheese & crispy parma ham. Served in a brioche bun with baby gem & a side of skin on fries & coleslaw **£17.95**

Duo Of Venison. Venison loin pan seared (served pink). Slow braised venison shoulder with root veg & red wine in a pithivier. Accompanied with chive mash, honey glazed carrot puree, tender stem & red wine jus **£21.00**

Scampi. Whitby scampi tossed in tarragon butter accompanied with triple cooked chips, garden peas, house pickled salad & wedge of lemon **£15.95**

Pie of the day. Fully encased filling in shortcrust pastry. Accompanied with buttery mash or triple cooked chips. Garden or mushy peas & lashings of meat gravy **£15.95**
(veggie/vegan option available on request)

Desserts

Crumble Of The Day. Accompanied with custard, cream or ice-cream **£6.95**

Sticky Toffee Jamesons Cheesecake. Accompanied with clotted cream ice-cream & fresh berries **£7.50**

Chef's Eton Mess Sponge. Mixed berry sponge filled with strawberry jam topped with meringue nest. Accompanied with ice-cream or pouring cream **£6.95**

FOOD ALLERGY OR INTOLERANCE ADVICE: If you have a food allergy, intolerance or coeliac disease please speak to a member of staff about the ingredients in our food & drink before you order. Thank You 😊