

Evening Menu (from Thursday 2nd October)

Starters

£6.95

White Bait. Deep fried white bait tossed in garlic & paprika butter on a bed of rocket with parsley mayonnaise **£5.95**

Pumpkin & Mulled Wine Soup. accompanied with toasted flatbread & butter **£5.95**

Chefs' Bubble & Squeak. Rough chopped potatoes mixed with seasonal vegetables, parmesan cheese topped with poached egg accompanied with a garlic & parsley sauce **£6.95**

Mains

Chicken Parmo. Butterflied chicken breast coated in breadcrumbs topped with garlic bechamel sauce & mature cheddar cheese. Accompanied with parmesan fries & house pickled salad **£17.95**

Stew & Dumpling With A Yorkshire Pudding. Yorkshire beef chuck slowly braised with carrots, swede & new potatoes. Accompanied with herb mash, a dumpling, carrot puree & meat gravy **£17.95**

Chefs' Beef Curry. Beef brisket marinated in authentic Indian spices slowly cooked with ginger, garlic & heirloom chilies, tomato & coconut milk. Accompanied with lemon rice & naan bread **£19.95**

Whitby Scampi. Deep fried Whitby scampi with triple cooked chips, garden peas, house pickled salad, tartare sauce & wedge of lemon **£15.95**

Pie Of The Day. Homemade pie encased in shortcrust pastry. Accompanied with triple cooked chips or buttery mash, garden or mushy peas & lashings of meat gravy **£16.95**

Cauliflower Parmo. Oven baked cauliflower steak topped with garlic & bechamel sauce & mature cheddar. Accompanied with parmesan fries & house pickled salad **£16.95**

Desserts

Crumble of the day with custard, cream or ice-cream **£6.95**

Sticky Toffee Sundae. Pieces of sticky toffee pudding with ice-cream, whipped cream, toffee sauce & fresh berries **£6.95**

Champagne Sorbet. Sorbet topped with fresh berries & popping candy **£4.95**

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 😊

We do not add a service charge to your bill