

Where possible, all ingredients are locally sourced
Please Note: All Food may contain traces of nuts

Appetiser

Marinated Green Olives

Starters

Home-made Soup of the day	£5.50
Chicken Liver & Brandy Pate sweet caramelized red onion chutney & apple puree	£6.95
Trio of Seafood Prawn cocktail, Smoked Mackerel Mousse & Smoked Salmon	£8.25
Smoked Chicken Caesar Salad parmesan crisps & sun-blushed tomatoes	£7.50
Warm Black Pudding & Yorkshire Blue Tartlet with roasted cherry tomato puree	£6.95
Deep-fried Brie served on a chilli & spring onion salad, with sweet cranberry sauce	£7.25
Duck & Vegetable Spring Rolls with a soy & honey dressing	£7.50
Twice Baked Cheddar Cheese Soufflé	£6.95

Starters May Be Served As Mains Upon Request

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Main Courses

Local Sirloin Steak (14oz)	£22.95
served with a choice of; mushrooms, onion rings & tomato OR green pepper corn sauce	
Traditional Steak & Ale Pie	£13.25
topped with shortcrust pastry	
Pan-fried King Tiger Tail Prawns	£15.50
in a light curry sauce, with rice timbale	
Half Roast Gressingham Duck	£16.65
served with an orange sauce	
Freshly Battered Scampi Tails	£15.75
served with Tartare sauce	
Medallions of Pork Tenderloin	£15.75
in light crumb served with a smoked bacon & shallot sauce	
Breast of Chicken	£14.50
served with a creamy wild mushroom sauce	
Brown Cap Mushroom, Spinach & Goats Cheese Puff Pastry Tart	£12.95
served on sherry & spinach cream sauce	
Deep-fried Fresh Haddock (1-1¼lb)	£13.30
home-made tartare sauce, mushy peas & chips	

All main courses above served with a choice of dauphinoise potatoes OR chips, & vegetables unless stated otherwise.

Additional Side Orders:

Dauphinoise Potatoes	£2.50	Salad	£2.50
Vegetables	£2.50	Chips	£2.50