

STARTERS

HOUSE MARINATED OLIVES (V, GF)	£2.25
GARLIC BREAD (V)	£2.95 add cheese for £0.75
SOUP OF THE MOMENT, served with a warm bread roll (V, GF*)	£4.95
POTTED GARLIC MUSHROOMS with a Wensleydale cheese crumb, served with warm bread (V, GF*)	£5.95
CHICKEN LIVER PÂTÉ, red onion marmalade, dressed leaves and toasted bloomer bread (GF*)	£5.95
SALT AND PEPPER SQUID served with a sweet and sour dipping sauce	£6.95
BEER BATTERED HADDOCK GOUJONS, chunky tartare sauce and a wedge of lemon	£6.50
VEGAN SWEET CHILLI FALAFEL with baby leaf lettuce and a lime and coriander mayonnaise (Vegan, GF)	£5.95
GRILLED HALLOUMI coated in honey and lemon with chopped almonds and dressed leaves (V, GF)	£6.50
SMOKED SALMON, pickled cucumber, baby leaf lettuce and a horseradish cream (GF)	£6.50
ROAST ARTICHOKE, sun blushed tomato, basil and spinach risotto (Vegan, GF)	£6.50

MAIN COURSES

CHICKEN BREAST, crispy smoked bacon, lyonnaise potatoes and a creamy white wine and mushroom sauce (GF)	£13.95
PIE OF THE MOMENT, homemade and served with triple cooked chips or mashed potato, mushy peas and gravy	£13.95
VEGAN POTATO AND CAULIFLOWER PIE, triple cooked chips, gravy and mushy peas (Vegan)	£11.95
SLOW CIDER COOKED PORK BELLY, creamy mashed potato, braised red cabbage, roast apple and a rich gravy (GF)	£14.95
PAN-FRIED FILLET OF SALMON served on a roast sweet potato, red pepper and spring onion salad with citrus dressed kale (GF)	£13.95
TANDOORI CHICKEN MASALA, served with basmati rice, poppadom and mango chutney (GF)	£12.95
VEGAN SWEET POTATO, cauliflower, spinach and chickpea saag aloo, served with basmati rice, poppadom and mango chutney (Vegan, GF)	£11.95
TWICE COOKED RUMP OF LAMB, creamy mashed potato, rosemary roasted carrots, charred leeks and a red wine gravy	£17.50
BEER BATTERED HADDOCK FILLET, triple cooked chips, mushy peas and homemade tartare sauce	Small £7.95 Large £13.95
FISHERMAN'S BASKET; small beer battered haddock fillet, scampi, triple cooked chips, mushy peas and homemade tartare sauce	£14.95
CONFIT CHERRY TOMATO, chèvre cheese, pesto and wild rocket gnocchi (V) Add chicken for £1.50 or salmon for £2.50	£11.95
GLAZED GOAT'S CHEESE with roast beetroot, smoked almonds, cherry tomatoes and basil dressed baby leaf lettuce (V, GF)	Small £6.75 Large £12.75

SIDE DISHES

Triple Cooked Chips (Vegan, GF) £2.95	Dressed House Salad (Vegan, GF*) £2.95
Skin On Fries (Vegan, GF) £2.95	Peppercorn Sauce (GF) £1.95
Sweet Potato Fries (Vegan, GF) £3.25	Blue Cheese Sauce (GF) £1.95
Beer Battered Onion Rings (V) £2.95	Mushroom Sauce (GF) £1.95
Garlic Bread (V) £2.95	Bloomer Bread and Butter (V) £1.25
Cheesy Garlic Bread (V) £3.70	Salt and Pepper Chips (Vegan, GF) £4.50
Seasonal Vegetables (Vegan*, GF*) £2.95	

SHARING BOARDS

WARM BLOOMER BREAD

red pepper houmous, house marinated olives, extra virgin olive oil and balsamic vinegar (Vegan, GF*)

£7.00

FROM THE SEA

smoked salmon, salt and pepper squid, haddock goujons, smoked trout, lime and coriander mayonnaise, chunky tartare sauce and warm bloomer bread

£18.95

OUR BURGERS

8OZ BEEF BURGER

topped with smoked bacon, tomato chutney, melted Swiss cheese, tomato, baby gem lettuce and gherkins, served in a brioche bun with skin on fries and coleslaw (GF*)

FILLET OF CHICKEN BURGER

topped with smoked bacon, melted Swiss cheese, chipotle mayonnaise, tomato and baby gem lettuce, served in a brioche bun with skin on fries and coleslaw (GF*)

VEGAN CHICKPEA, EDAMAME BEAN AND SWEET CHILLI BURGER

topped with cheese, tomato and baby gem lettuce, served in a brioche bun with skin on fries and coleslaw (Vegan, GF*)

GRILLED HALLOUMI AND FIELD MUSHROOM

topped with pesto, tomato and baby gem lettuce, served in a brioche bun with skin on fries and coleslaw (V, GF*)

All £12.95

Swap your fries for sweet potato fries for only 50p (Vegan, GF)

Add onion rings for only 50p (V)

FROM THE GRILL

10OZ BACON JOINT

served with fried eggs, triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£15.95

8OZ RIB-EYE STEAK

cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£20.50

8OZ SIRLOIN STEAK

cooked to your liking, served with triple cooked chips, beer battered onion rings, field mushroom and slow roasted tomato (GF*)

£19.50

Add peppercorn, blue cheese or mushroom sauce for £1.95 (GF)

If you have a food allergy or special dietary requirement, please speak to a member of our team before placing your order. Any dishes marked GF* can be adapted to make them Gluten Free. Any dishes marked Vegan* can be adapted to make them Vegan. While we do our best to reduce the risk of cross-contamination, we cannot guarantee that any of our dishes are free from allergens.

DESSERTS

STICKY TOFFEE PUDDING, toffee sauce and vanilla ice cream (V, GF)

ETON MESS, seasonal berries, crème Chantilly and meringue pieces (V, GF)

CHOCOLATE BROWNIE, rich chocolate sauce and vanilla ice cream (Vegan*, GF)

WHITE CHOCOLATE AND CRANBERRY CRÈME BRÛLÉE served with shortbread (V, GF*)

BANOFFEE TART, caramelised banana, toffee sauce and banana ice cream (V)

GLAZED LEMON TART served with raspberry sorbet (V)

All £5.75

DESSERT SHARING BOARD

ETON MESS, LEMON TART, CHOCOLATE BROWNIE AND RASPBERRY SORBET

£9.95

SORBET

GIN AND ELDERFLOWER (Vegan, GF)

RASPBERRY (Vegan, GF)

LEMON (Vegan, GF)

PASSION FRUIT (Vegan, GF)

1 Scoop £2.95 • 2 Scoops £3.75 • 3 Scoops £4.45

ICE CREAM

STRAWBERRY SENSATION (V, GF)

VANILLA POD (V, GF)

DOUBLE CHOCOLATE CHIP (V, GF)

SALTED CARAMEL (V, GF)

BANANA (V, GF)

JAMAICAN RUM AND RAISIN (V, GF)

1 Scoop £2.95 • 2 Scoops £3.75 • 3 Scoops £4.45

THE GAMEKEEPER'S CHEESE BOARD

Mature cheddar, Wensleydale, Yorkshire blue and brie, served with crackers, grapes and homemade chutney (V, GF*)

£9.95

LIQUEUR COFFEE

IRISH with Jameson Irish Whiskey

GAELIC with Famous Grouse Whisky

IRISH CREAM with Baileys

SEVILLE with Cointreau

CALYPSO with Tia Maria

All £4.95

HOT DRINKS

Americano	£2.25
Latte	£2.50
Cappuccino	£2.50
Flat White	£2.50
Espresso	£2.00
Mocha	£2.50
Hot Chocolate	£2.65
Yorkshire Tea	£2.25
Herbal Tea	£2.25

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