



———— STARTERS & SMALL PLATES ————

Smoked haddock & sun-dried tomato fishcakes Red pepper & chorizo tapenade - paprika aioli	£7
Tempura seafood cocktail Tiger prawn, squid & mussels - little gem salad - Marie rose	£7.5
Samosa tart Lime pickle yogurt sorbet - coriander & tomato salad - mango chutney (V)	£6.5
Pulled pork bonbons Sweetcorn, mango & black bean salsa - chipotle lime mayo	£6.5
Roast butternut squash soup Mustard maple cream - pumpkin seed & cranberry scone (GO) (VO)	£5.5
Chicken liver & wild mushroom pate Fig & walnut bread - tomato & red onion chutney (GO)	£6.5

———— MAINS ————

Belly pork Black pudding and thyme hash - butternut squash puree - kale - cider jus (GO)	£17
Ribeye steak 10oz prime Yorkshire ribeye steak - brandy, cream and peppercorn sauce - chunky chips - rocket & parmesan salad (GO)	£29.5
Proper steak & ale pie Sage short crust - crushed root vegetables - roast new pots - Chantenay carrots - kale	£15
Liver & bacon Bubble & squeak - red wine & sage gravy (G)	£14.5
Three counties sausages (E.Yorks lamb, Lincolnshire pork, black pudding pork & apricot) - bubble & squeak mash - onion gravy (GO)	£12.5

6oz Beef burger Halloumi - streaky bacon - beer battered onion rings - brioche bun - slaw - chorizo jam - chunky chips (GO)	£14
Chicken breast Dauphinoise potatoes - charred little gem - Caesar aioli - parmesan crisps (GO)	£16
East coast cod Bacon & herb crumb - autumn ratatouille - carrot, tomato & olive sauce - hazelnut & thyme pesto (GO)	£19
Upside down fish pie Salmon, smoked haddock & tiger prawns - leek mash - samphire - caper, lemon & tarragon cream (G)	£19
Giant beer battered haddock Chunky chips - mushy peas - tartare sauce	£14.5
Herb crusted aubergine Lentil, tomato & courgette stew - roast garlic & shallot cashew cheese - kale crisps (GO) (VV)	£13
Smoked Applewood homity pie Root vegetable mash - broccoli & kale - rosemary gravy (VO)	£13

——— SIDES & NIBBLES ———

Creamy garlic mushrooms (G)	£3
Onion rings (VV)	£3
Chunky chips / Skinny fries (VV) (GO)	£3
Seasonal vegetables - mint & parsley oil - pumpkin seeds (VV) (G)	£3
Mixed leaves - seasonal salad (VV) (G)	£3
Dauphinoise potatoes (V) (G)	£4
Braised red cabbage (VV) (G)	£4
Cauliflower cheese (V) (G)	£4
Olives (VV) (G)	£2.5
Pork scratchings - apple sauce (G)	£3
Halloumi fries - Yorkshire honey - toasted seeds (V) (GO)	£5

GLUTEN FREE DIET? - Dishes marked with (G) are made with gluten free ingredients & those marked (GO) are able to be adapted to all gluten free ingredients. Please make us aware when ordering if this is required.

If you can't see what you're looking for please ask, if we've got it you can have it!