



———— STARTERS & SMALL PLATES ————

Salmon & haddock fishcakes Chicory & radish salad - lemon & cracked black pepper mayo	£7.5
Cured trout & crayfish cocktail Bloody Mary jelly - cucumber & apple salad - lemon dill mayo	£8
Pomegranate & pistachio crusted goats cheese Fruit bread crisps - pickled beetroot - pomegranate balsamic - micro salad (V)	£7
Christmas Terrine Turkey, sausage & pistachio terrine - fig & pancetta muffin - Brussel sprout salad - cranberry, port & orange relish - matchstick potatoes	£7
Creamed cauliflower soup Stilton & cashew nut rarebit crostini (VO)	£5.5
Chicken liver & wild mushroom pate Brazil nut & apricot bread - tomato & red onion chutney	£7

———— MAINS ————

Ribeye steak 10oz prime Yorkshire ribeye steak - brandy, cream and peppercorn sauce - chunky chips - rocket & parmesan salad (GO)	£29.5
Venison Medallions Parsnip mash potato - damson gin red cabbage - kale - figgy juice	£22
Proper steak & ale pie Sage short crust - crushed root vegetables - roast new pots - Chantenay carrots - kale	£16
Liver & bacon Bubble & squeak - red wine & sage gravy	£14.5
Three counties sausages (E.Yorks lamb, Lincolnshire pork, black pudding pork & apricot) - bubble & squeak mash - onion gravy	£13

6oz Beef burger Halloumi - streaky bacon - beer battered onion rings - brioche bun - slaw - chorizo jam - chunky chips	£14
Turkey Steak Bombay potatoes - spinach & sprouting broccoli - green olive, preserved lemon & herb butter	£17
Seabass & squid Panfried seabass & cumin spiced squid - ginger sprouting broccoli, Brussel sprouts & kale - lemongrass cream sauce	£20
Upside down fish pie Salmon, smoked haddock & tiger prawns - leek mash - samphire - caper, lemon & tarragon cream	£19.5
Giant beer battered haddock Chunky chips - mushy peas - tartare sauce	£16
Roast beetroot & pear Brussel sprout, leek and cavolo nero hash - celeriac puree - toasted hazelnuts (V)	£13
Open butternut squash, spinach & shallot pie Mushroom, chestnut & walnut crust - roast new potatoes - kale & chantenay carrots (V)	£13

—— SIDES & NIBBLES ——

Creamy garlic mushrooms	£4
Onion rings (V)	£3
Chunky chips / Skinny fries (VV)	£3
Seasonal vegetables - mint & parsley oil - pumpkin seeds (VV)	£3
Mixed leaves - seasonal salad (VV)	£3
Braised red cabbage (VV)	£4
Cauliflower cheese (V)	£4
Olives (V)	£3
Pork scratchings - apple sauce	£3.5
Halloumi fries - Yorkshire honey - toasted seeds (V)	£5

GLUTEN FREE DIET? - Please ask to see our Gluten free menu

Dishes marked with (V) are suitable for a vegetarian diet, those marked with (VV) are suitable for a vegan diet. (VVO) means we are able to adapt the dish to suit a vegan diet. 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!