



## A LA CARTE MENU

V VEGETARIAN   VE VEGAN   GF GLUTEN-FREE   ½ HALF PORTION AVAILABLE

### STARTERS

- Homemade soup of the day, warm bread and salted butter V VE GF 6.00
- Homemade chicken liver parfait, homemade chutney and toast GF 6.50
- Classic prawn cocktail, brown bread and butter GF 7.00
- Baked camembert, garlic and rosemary, crusty bread GF 7.50
- Deep fried whitebait, tartare sauce and lemon 6.00
- Bruschetta, balsamic dressing V VE 6.00
- Local chargrilled chicken Caesar salad, smoked pancetta and 18 month aged parmesan GF 7.50 / 15.00 main

### HOMEMADE STONE BAKED PIZZA

- Margarita V 10.00
- Ham and Mushroom 11.00
- Pepperoni 11.00
- Veggie Feast V 11.00

### MAINS

- Fauconberg steak and ale pie, new potatoes or handcut chips, peas and gravy 14.95
- Lightly beer battered haddock, handcut chips, peas, tartare sauce and lemon ½ GF 8.00 / 14.95
- Whitby breaded scampi, handcut chips, peas, tartare sauce and lemon ½ 8.00 / 14.00
- Handmade local Aberdeen Angus beefburger, Fauconberg relish, bacon, cheddar, crispletuce, vine tomato and fries (*vegan option available*) 13.50
- Pasta, basil pesto, chestnut mushrooms, tender stem broccoli, 18 month aged parmesan, fresh herb crispy crumb V VE GF starter 6.50 / main 13.00  
*with chicken starter 7.50 / main 15.00*
- Thorntons Flatiron steak, roasted vine tomatoes, garlic mushrooms, fries GF 20.00  
Sauces; blue cheese, peppercorn or garlic butter 1.95
- Chefs catch of the day - see board for details MP
- Chickpea and spinach madras curry, basmati rice, naan bread and vegetable side V VE GF 15.00

PLEASE ALSO SEE OUR DAILY SPECIALS BOARD WHICH IS INSPIRED BY LOCAL INGREDIENTS DELIVERED ON THE DAY