



À LA CARTE MENU

V VEGETARIAN

VE VEGAN

GF GLUTEN-FREE

½ HALF PORTION AVAILABLE

STARTERS

Homemade soup of the day, garnish, warm bread and salted butter <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GF	6.00	Goats cheese and red onion marmalade tart, with dressed rocket <input type="checkbox"/> V	6.50
6 shell on crevettes in garlic and chilli oil, crusty bread <input type="checkbox"/> GF	7.50	Homemade chicken liver parfait, homemade chutney and toast <input type="checkbox"/> GF	6.50
Classic prawn cocktail, brown bread and butter <input type="checkbox"/> GF	7.00	Pea, mushroom and butternut squash risotto <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GF	7.00

MAINS

Fauconberg steak and ale pie, new potatoes or handcut chips, peas and gravy	14.95	Vegetable curry, basmati rice, naan bread and poppadums <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GF <input type="checkbox"/> ½	7.50 / 15.00
Whitby breaded scampi, handcut chips, peas, tartare sauce and lemon <input type="checkbox"/> ½	8.00 / 14.95	Braised local beef cheeks in red wine, creamy mash, roasted root vegetables and red wine sauce <input type="checkbox"/> GF	18.00
Handmade local Aberdeen Angus beef burger, Fauconberg relish, Sutton bank bacon, English Cheddar, crisp lettuce, vine tomato and fries (vegan option available)	13.50	Roasted vegetables, gnocchi and smoked paprika and tomato sauce, soured cream <input type="checkbox"/> ½	7.50 / 14.00
Lightly beer battered haddock, handcut chips, mushy peas, tartare sauce and lemon <input type="checkbox"/> GF <input type="checkbox"/> ½	8.00 / 14.95	Chicken supreme, dauphinoise potato, wild mushroom sauce	16.00
Flat iron steak, vine tomatoes, garlic flat mushroom and hand cut chunky chips <input type="checkbox"/> GF	20.00	Catch of the day	<i>See specials board</i>

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