



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	Classic prawn cocktail, brown bread and butter <input type="checkbox"/> GF	7.50
Smoked mackerel pate, crusty bread <input type="checkbox"/> GF	7.50	Crispy belly pork, black pudding, sweet chilli sauce	8.00
Homemade chicken liver parfait, homemade chutney and toast <input type="checkbox"/> GF	6.50	Onion bhaji, mango dipping sauce <input type="checkbox"/> V	7.00

MAINS

Fauconberg steak and ale pie, new potatoes or handcut chips, peas and gravy	15.95	Sweet potato, chickpea and spinach murgh makhani, steamed rice and poppadum <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GF <input type="checkbox"/> ½	8.00 / 15.00
Whitby breaded scampi, handcut chips, peas, tartare sauce and lemon <input type="checkbox"/> ½	8.00 / 15.50	Low and slow Indian spiced lamb, roasted root vegetables, greens and raita <input type="checkbox"/> GF	20.00
Handmade local Aberdeen Angus beef burger, Fauconberg relish, Sutton bank bacon, English Cheddar, crisp lettuce, vine tomato and fries <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> VEGAN ALTERNATIVE OPTION AVAILABLE	14.50	Coriander marinated chicken Caesar salad, baby gem lettuce, garlic croutons, white skinned anchovies, parmesan	16.50
Lightly beer battered haddock, handcut chips, mushy peas, tartare sauce and lemon <input type="checkbox"/> GF <input type="checkbox"/> ½	8.00 / 15.50	Aubergine bake, crusty bread and salad <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GF	13.50
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.