



À LA CARTE MENU

VEGETARIAN VEGAN GLUTEN-FREE HALF PORTION AVAILABLE

STARTERS

Homemade soup of the day, garnish, warm bread and salted butter <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	6.00	Classic prawn cocktail, brown bread and butter <input type="checkbox"/>	7.50
Homemade chicken liver parfait, homemade chutney and toast <input type="checkbox"/>	6.50	Smoked salmon and prawn parcels, brown bread and butter	8.50
Bruchetta, balsamic dressing <input type="checkbox"/>	7.00		

MAINS

Fauconberg steak and ale pie, new potatoes or handcut chips, peas and gravy	15.95	Flat iron steak, vine tomatoes, garlic flat mushroom and hand cut chunky chips <input type="checkbox"/>	20.00
Whitby breaded scampi, handcut chips, peas, tartare sauce and lemon <input type="checkbox"/>	8.00 / 15.50	Sweet potato, chickpea and spinach murg makhani, steamed rice and poppadum <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	8.00 / 15.00
Handmade local Aberdeen Angus beef burger, Fauconberg relish, Sutton bank bacon, English Cheddar, crisp lettuce, vine tomato and fries <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> VEGAN ALTERNATIVE OPTION AVAILABLE	14.50	Supreme of local chicken, dauphinoise potatoes, sauce Diane and seasonal vegetables	18.00
Lightly beer battered haddock, handcut chips, mushy peas, tartare sauce and lemon <input type="checkbox"/> <input type="checkbox"/>	8.00 / 15.50	Aubergine bake, crusty bread and salad <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	13.50
		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.

SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.