



À LA CARTE MENU

Vegetarian Vegan Vegan option Gluten-free Gluten-free option ½ Half portion available

STARTERS

Homemade soup of the day, garnish, warm, crusty bread and salted butter

V VE GFO

6.50

Classic prawn cocktail, Atlantic prawns, crevette, baby gem, salad, brandy Marie Rose sauce, buttered brown bread

GFO

7.50

Chicken liver parfait, toasted ciabatta, leaves, pickles and chutney

GFO

7.00

Creamy garlic mushrooms, toasted ciabatta

GFO

7.00

Roasted and pickled beetroot, goats cheese bon bons, curly endive

V

7.50

MAINS

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce *(optional)*

GFO ½

8.50/15.50

Aberdeen Angus beef burger, Sutton Bank bacon, cheddar cheese, Fauconberg relish, crisp lettuce, tomato, sourdough roll, fries

VEO GFO

15.50

Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce *(optional)*

½

8.50/15.50

Supreme of local chicken, dauphinoise potatoes, peppercorn sauce, seasonal vegetables

18.00

Fauconberg steak and ale pie, new potatoes or hand-cut chips, garden peas and beef gravy

15.95

Flat iron steak, roasted cherry tomatoes, garlic flat mushrooms and chunky chips

GF

20.00

Vegetable tagine, cous cous

V VE GF

14.50

SAUCES / SIDES:

Blue cheese | Peppercorn | Garlic butter

2.95

Risotto of the day

V VE GF

15.00

Onion rings

3.00

Truffle Parmesan fries

5.00

Catch of the day

See specials board

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.