



## 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

6.50

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

7.50

Chicken liver pate, homemade relish and multi-grain toast

7.50

Creamy garlic mushrooms, toasted ciabatta

7.00

Roasted and pickled beetroot, grilled goats cheese and toasted walnuts, balsamic dressing

7.50

### MAINS

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

8.50/15.95

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

15.75

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

8.50/15.95

Roasted chicken supreme, creamy mash, seasonal vegetables and Diane Sauce

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

20.00

Butternut squash, chickpea and spinach curry, basmati rice, naan bread and poppadum

15.00

### SAUCES / SIDES:

Catch of the day

*See specials board*

Hand-cut chips

3.95

Blue cheese | Peppercorn | Garlic butter

2.95

Onion rings

3.50

Truffle Parmesan fries

5.00

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.**