



À LA CARTE MENU

V Vegetarian VE Vegan VEO Vegan option GF Gluten-free GFO Gluten-free option ½ Half portion available

STARTERS

Homemade soup of the day, garnish, warm, crusty bread and salted butter <input type="checkbox"/> V <input type="checkbox"/> VE <input type="checkbox"/> GFO	6.50	Classic prawn cocktail, Atlantic prawns, crevette, baby gem, salad, brandy Marie Rose sauce, buttered brown bread <input type="checkbox"/> GFO	7.50
Chicken liver pate, homemade relish and multi-grain toast <input type="checkbox"/> GFO	7.50	Sunblush tomato, olive tapenade and pesto bruschetta, balsamic dressing <input type="checkbox"/> V <input type="checkbox"/> VE	7.50
Smoked haddock and leek fishcake, poached egg, wholegrain mustard veloute	8.00		

MAINS

Lightly beer battered haddock, hand-cut chips, mushy peas, lemon wedge, tartare sauce <i>(optional)</i> <input type="checkbox"/> GFO <input type="checkbox"/> ½	8.50/15.95	Slow roasted belly pork, dauphinoise potato, caramelised apple, cider sauce <input type="checkbox"/> GF	18.00
Whitby breaded scampi, hand-cut chips, garden peas, lemon wedge, tartare sauce <i>(optional)</i> <input type="checkbox"/> ½	8.50/15.95	Supreme of local chicken, creamy mash, tarragon sauce, seasonal veg <input type="checkbox"/> GF	18.50
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 <input type="checkbox"/> GF	20.00
Whitby crab, prawn and chilli linguine, tossed in wild garlic butter	18.00	Vegetable lasagne, dressed salad, skinny fries <input type="checkbox"/> V <input type="checkbox"/> VOA	16.00
Catch of the day	<i>See specials board</i>		

SAUCES / SIDES:

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.