



## LUNCH / EVENING MENU

V VEGETARIAN

VE VEGAN

GF GLUTEN-FREE

### STARTERS

Homemade soup, crusty bread and butter <span>V</span> <span>VE</span> <span>GF</span>	5.95
Classic prawn cocktail, brown bread and butter	5.95
Vegetable bhaji, mango chutney, mint yoghurt, coriander and spring onions <span>V</span>	5.95
Breaded whitebait, dill and lemon aioli	6.25
Warm Asian duck salad, sesame seeds, sweet kecap manis glaze, Asian slaw <span>GF</span>	6.75
Pressed ham hock and baby leek terrine, celeriac remoulade, toasted sourdough <span>GF</span>	6.50

### MAINS

10oz Sirloin Steak with hand cut chips, onion rings, roasted tomato and mushrooms <span>GF</span>	19.95
Blue cheese / garlic butter / peppercorn sauce	1.95
Pan-fried gammon, fried eggs, pineapple chutney, peas and chips <span>GF</span>	11.95
Whitby breaded scampi and chips with salad garnish and tartare sauce*	11.95
Battered haddock and chips with mushy peas and tartare sauce* <span>GF</span>	12.50
Homemade beef and ale pie with chips, gravy and garden peas	11.95

Fish of the day *see board for details*

Homemade lasagne, garlic bread and salad\* 11.95

Pasta of the day\* V *see board for details* 10.95

Moroccan spiced vegetable tagine with fragrant rice, mint yoghurt V VE GF 10.50

Pork fillet, herb mash, autumnal greens, red wine and shallot gravy 12.95

### LUNCH TIME CLASSICS

SERVED 12.00 PM – 2.30 PM

Ham, egg and handcut chips\* 10.95

Sandwich served on either **white, multi grain** or **gluten free bread**, with handcut chips, and slaw:

- Home cooked ham and mustard GF
- Beef and horseradish crème fraîche GF
- Cheese and chutney V GF
- Tuna and cucumber GF
- Prawn cocktail GF

All 6.00

Handcut chips can be replaced with creamed mash, new potatoes, or a side salad.

Half portions available\*