



LUNCH / EVENING MENU

V VEGETARIAN

VE VEGAN

GF GLUTEN-FREE

STARTERS

Homemade soup, crusty bread and butter V VE GF	5.95
Hot and cold smoked salmon, rocket salad, lemon mayo and dill dressing	6.95
Baked beef tomato and goats cheese, house salad, balsamic dressing V	6.50
Breaded whitebait, dill and lemon aioli	6.25
Warm Asian duck salad, sesame seeds, sweet kecap manis glaze, Asian slaw GF	6.75
Pressed ham hock and baby leek terrine, celeriac remoulade, toasted sourdough GF	6.50

MAINS

10oz Sirloin Steak with hand cut chips, onion rings, roasted tomato and mushrooms GF	19.95
Blue cheese / garlic butter / peppercorn sauce	1.95
Pan-fried gammon, fried eggs, peas and chips GF	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 * GF	12.50
Homemade beef and ale pie with chips, gravy and garden peas	11.95
Fish of the day	<i>see board for details</i>

LUNCH TIME CLASSICS

SERVED 12.00PM - 2.30PM

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
- Smoked salmon, lemon dill mayo GF

All 6.00

8oz black Angus beef burger, onion rings, fries, coleslaw and mustard mayo	12.95
Pasta of the day * V <i>see board for details</i>	10.95
Butternut squash, sweet potato and chickpea masala, saffron rice V VE GF	11.95
Panfried chicken breast, dauphinoise potato, roasted root vegetables and wholegrain mustard sauce	13.95

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

Half portions available *