

### Chef's Soup v gf\*

A bowl of our Chef's homemade soup of the day served with a sourdough loaf and butter

### Chef's Own Chicken Liver Pâté gf\*

Our chef's own chicken liver pâté served with warm rustic bread and a red onion chutney

#### Garlic Mushroom Pot v

Assorted pan-fried mushrooms, garlic, white wine, fresh cream and brandy topped with a melted four-cheese crust and served with garlic and rosemary focaccia

### Bang Bang Cauliflower Wings ve\*

Lightly seasoned peri peri cauliflower wings in a crisp batter served with chipotle and jalapeño mayonnaise

### Classic Prawn Cocktail gf\*

Fresh prawns topped with marie rose sauce, served on a bed of iceberg lettuce, cucumber and tomato, with brown bread and butter

### **Main Courses**

### **Signature Roasts**

Served with a Yorkshire pudding, a selection of potatoes and local vegetables with rich roast gravy

### Turkey Saddle gf\*

Served with sage and onion stuffing (Quorn alternative available)

### Topside of Beef gf\*

Served pink and hand carved to order

#### Lamb Shoulder £5 Supp

Slow roasted in red wine, thyme and rosemary

### Steak & Ale Pie

Our delicious homemade deep dish pie packed with chunks of juicy steak in a rich ale gravy. Served with double dipped chips and a selection of vegetables

# **Steak Burger**

An 8oz chuck and rib burger with our butchers best back bacon, melted cheddar cheese, pickles, homemade burger sauce all in a sourdough bun and served with skin on fries

### **Chicken Dijonnaise**

French trimmed chicken breast, smothered in A hand battered haddock fillet in homemade a wild mushroom, Dijon mustard, tarragon and garlic cream sauce served with creamed

potatoes and seasonal vegetables

#### Root Vegetable Wellington ve

A delicious blend of butternut squash, chickpea, sweet potato, carrot, walnuts and beetroot all encased in puff pastry served with double dipped chips and seasonal vegetables

### Fish & Chips

beer batter, served with double dipped chips, mushy peas, tartar sauce and a lemon wedge

### 8oz Aged Sirloin Steak gf\* £5 supp

A prime 28 day matured 8oz sirloin steak, chargrilled to order and served with onion rings, mushrooms, tomato, garden peas and thick cut chips - ADD creamy peppercorn or mushroom white wine and cream sauce £2.75

## Desserts

### Bread & Butter Pudding v

Chef's own homemade bread and butter pudding served with piping hot custard

### Ice Cream Selection ve\* gf\*

A selection of chocolate, strawberry and vanilla luxury Yorvale ice cream served with a crisp wafer

### Raspberry Pavlova gf\*

A sticky, chewy meringue topped with fresh cream, raspberries and a meringue cloud with a raspberry coulis drizzle

#### Toffee Apple Crumble Cheesecake v

A baked vanilla cheesecake with a crunchy digestive biscuit base topped with a sticky toffee apple crumble, served with fresh cream

### **Scrumptious Chocolate Torte ve\***

A traditional butter enriched pastry filled with a real decadent chocolate ganache, served with fresh cream

### Sticky Toffee Pudding v gf\*

Our signature sticky toffee pudding served with piping hot custard

Extra Yorkshire Pudding £1.00 - Bowl of Cauliflower Cheese £4.75

vo Courses £25 - Three Courses £30



## Children's Menu

### All Meals £7.95

### Fish & Chips

Battered fresh cod, served with fries and garden peas or baked beans

### **Chicken Strips gf\***

Chicken breast in crispy breadcrumb, served with fries and garden peas or baked beans

### **4oz Smash Burger**

A 100% beef burger, with melted cheese in a sourdough bun served with fries

### **Spaghetti Bolognaise**

Our chef's own recipe made the traditional way, served with garlic bread

### Sausage & Mash

Served with a Yorkshire pudding, garden peas and gravy

### Mac & Cheese v

The traditional classic of macaroni pasta stirred through a creamy cheese sauce, served with garlic bread

### Traditional Roast gf\* 9.95

A choice of either chicken, beef or turkey served with potatoes, Yorkshire pudding, vegetables and rich gravy

All Children's meals include a vanilla ice cream for dessert