

Early Evening Menu

Served Tuesday to Thursday from 5.30pm to 7.15pm & Friday to Saturday from 5.30pm to 6.30pm

2 Courses £11.50 (small portions) or 2 courses £16 (Large Portions)

Starters

Soup of the Day (v, gf*)

Freshly made & served with our homemade bread. (Just let us know if you'd like our homemade gluten free bread instead)

Home Made Black Pudding

Apple & vanilla puree, Parma Ham & Symonds Reserve Cider

Moules Marinere (gf*)

Freshly steamed in white wine, garlic, herbs & cream & served with our homemade bread

Chicken Liver Pate (gf*)

Our special recipe made with cognac, sage & nutmeg. Served with toast & our homemade chutney. (the pate is gluten free, we can serve with gluten free toast if you'd prefer. Just let us know when you order).

Tempura Prawns (gf*)

King Prawns in our crisp beer batter served with thai slaw & our secret dipping sauce. (let us know when you order if you'd like our gluten free version)

Rocket Salad (v/gf)

Honey & mustard dressing, roasted tomatoes & parmesan

Mains

Bangers & Mash

Pork, leek & black pepper sausages with creamy mash, red onion, & proper gravy

Fisherman's Pie

A selection of our fresh fish in a creamy white wine & dill sauce. Topped with mash & aged cheddar, served with a light salad.

Beer Battered Haddock (gf*)

Fresh Whitby Haddock in our crisp beer batter served with our triple cooked chips & homemade tartare sauce & mushy peas.

Pie of the Day (large size only)

Ask us about today's creation. Always served with triple cooked chips, homemade mushy peas & gravy.

Lasagne

A rich, meaty ragu made from our special blend of minced pork, sirloin steak & lamb leg in a classic tomato sauce. Layered with our own homemade pasta sheets and béchamel sauce and baked with parmesan. Served with garlic bread and dressed leaves

Spinach & Goats Cheese Risotto (v, gf)

Finished with parmesan, rocket & toasted pine nuts

V = vegetarian

gf = gluten free

gf* = can be easily adapted to be gluten free