

Lunchtime Menu

Served Tuesday to Saturday from 12 noon until 2.00 pm

Sandwiches

We bake our own white & granary bloomers every day, the bread is often still warm from the oven at lunchtime. You can't have an amazing sandwich without amazing bread! All served with triple cooked chips & a light salad

We bake our own gluten free bread as well which we can use with any of the fillings

Pork & Apple Hog Roast Toastie roasted pork loin with apple compote	£6.50
Egg Mayo Sandwich with fresh chives	£5.75
Pink Prawns in Marie Rose sauce	£6.95
Hot & Spicy Chicken with tzatziki	£6.50
Falafel & Tzatziki (v) with rocket & cucumber	£6.50
Mushroom, pepper & blue cheese melt (v)	£6.95

Salads, sides & lighter bites

Soup of the Day (v, gf*)	£4.50
With our homemade bread or gluten free bread	
Chicken Liver Pate (gf*)	£6.50
Our amazing recipe with cognac & sage served with toast and chutney	
Grilled Chicken Salad (gf)	£13.50
Grilled chicken breast on a crisp Greek style salad with lemon & balsamic dressing	
Falafel Salad (v)	£12.50
Spicy chickpeas with rocket, roasted tomatoes, cucumber & tzatziki dressing	
Toasted Sourdough, Pink Prawns & Avocado	£8.50
With Marie Rose sauce and freshly dressed leaves	
Cheeseboard	£8.50
Trio of Yorkshire cheeses with chutney, biscuits, celery & fresh apple	
Pan Fried Salmon Fillet (gf)	£13.50
With our crunchy house salad in honey & mustard dressing	
Tempura Prawns (gf*)	£6.95
King Prawns in crisp beer batter served with Thai Slaw & secret dipping sauce.	
Belly Pork Bites (gf)	£6.95
In our homemade BBQ sauce on a bed of Thai Slaw, finished with sesame seeds.	
Homemade Bread & Olives (v)	£3.50
With butter, olive oil & balsamic vinegar	
Triple cooked chunky chips	£3.50
With homemade BBQ sauce & mayo	
Beer Battered Onion Rings (gf*)	£2.50
Freshly sliced onion in our crisp beer batter	

V = vegetarian

gf = gluten free

gf* = can be easily adapted to be gluten free

Please let us know if you have any special dietary requirements, we will always do our very best to meet your needs.

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Pub Classics

Beer Battered Haddock (gf*)	£13.50
Fresh Whitby haddock in our crisp beer batter served with our triple cooked chips, homemade tartare sauce & mushy peas.	
Pie of the Day	£13.50
Ask us about today's creation. Always served with triple cooked chips, homemade mushy peas & gravy.	
Lasagne	£13.50
A rich, meaty ragout 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	
Fisherman's Pie	£13.50
A selection of our fresh fish baked in a creamy white wine & dill sauce. Topped with mash & aged cheddar, served with a light salad	
Bangers & Mash	£12.00
The very best pork, leek & black pepper sausages with creamy mash, proper gravy & red onion jam.	

Burgers

We have developed a special blend of 3 prime cuts of Yorkshire beef for our incredible burgers. We bake our own special recipe sourdough burger buns, we can replace this with a lettuce wrap for a lighter option. All the burgers are served with our triple cooked chips & crunchy coleslaw.

The Fox Burger	£13.50
Our signature juicy, 8oz burger. Topped with mustard mayo, tomato relish, cheddar, smoked bacon, lettuce & grilled onions.	
The Yorkshire Blue	£14.50
Freshly grilled 8oz burger topped with smoked bacon, Yorkshire blue cheese, mayo, lettuce & tomato.	
The BBQ Bacon Burger	£13.50
Freshly grilled 8oz burger topped with bacon, cheese, homemade BBQ sauce & crisp beer battered onion rings.	
Falafel Burger (v)	£13.00
Spiced chickpea patty topped with tzatziki, lettuce, tomato & cucumber	
Grilled Chicken Burger	£13.50
Freshly grilled chicken breast brushed with garlic & parsley butter. Topped with creamy mayo, lettuce & tomato	

Set Lunch Menu

2 Courses for £15, 3 Courses & Coffee or Tea for £20

Starters

Soup of the Day (gf*) freshly made & served with warm homemade bread
Portobello Mushroom Stack (gf*) with roasted peppers, shallots, blue cheese gratin & pesto
Belly Pork Bites (v, gf) in our stunning homemade BBQ sauce
Homemade Black Pudding apple compote, Parma ham & cider
Falafel (v) freshly made & served with rocket & tzatziki dressing
Tempura Prawns with Thai slaw & our secret dipping sauce

Mains

Spinach & Ricotta Ravioli (v) with sage butter sauce & fresh parmesan
Daube of Beef (gf*) with creamy mash, caramelised peppers & shallots & redcurrant jus
Sea Bass Fillet (gf) garlic sautéed potatoes, pesto cream sauce & roasted tomatoes
Tomato & Roasted Mediterranean Vegetable Risotto (v, gf) with parmesan & rocket
Hunters Chicken (gf) grilled chicken breast with bacon, cheese & BBQ sauce, chips & coleslaw
Pesto Baked Haddock (gf) with rocket, roasted tomatoes & chips