

Lunchtime Menu

Served Tuesday to Saturday from 12 noon until 2.00 pm

Grilled Chicken Salad (gf) our crunchy house salad bowl with freshly grilled chicken breast	£11.00
Grilled Goats Cheese & Warm Roasted Vegetable Salad (v/gf) honey & mustard dressing	£12.00
Roasted Pears with Ginger & Blue Cheese (gf,v) rocket, toasted walnuts & pine nuts	£6.95
Home Gin Cured Salmon granary bread, pickled cucumber & horseradish crème fraiche	£7.50
Homemade Black Pudding crisp bacon, soft poached egg & hollandaise	£6.95
Soup of the Day (v/gf*) freshly made & served with our homemade bread	£4.50
8 oz Rib Eye Steak peppercorn sauce, triple cooked chips, rocket salad	£19.50
Lamb Rump potato croquettes, baby carrots, pea puree, redcurrant jus	£17.00
Sea Bass Fillet (gf) potato croquettes, baby carrots, pea puree, redcurrant jus	£14.00
Cod & Chorizo (gf) potato croquettes, baby carrots, pea puree, redcurrant jus	£16.00

Set Lunch Menu

2 Courses for £17

Starters

- Soup of the Day** (gf*) freshly made & served with warm homemade bread
- Moules Marinere** (v, gf*) with homemade bread
- Crunchy House Salad** (v/gf) Leaves, crunchy veg, cucumber & tomatoes
- Black Pudding & Bacon Bon Bons** with apple & vanilla compote
- Mushroom & Chestnut Pate** (v/gf*) with dressed leaves, toast & chutney
- Tempura Prawns** (gf*) with dressed leaves & our secret dipping sauce

Mains

- Bangers & Mash** with proper gravy & red onion jam
- Daube of Beef** (gf*) with creamy mash, caramelised peppers & shallots & redcurrant jus
- Pork 4 Ways (2.50 supplement)** belly, cheek, black pudding, crackling, pickled apple & calvados
- Vegan Nut Roast** (gf/v) new potatoes, braised red cabbage & vegan friendly gravy
- Hunters Chicken** (gf) grilled chicken breast with bacon, cheese & BBQ sauce, chips & coleslaw
- Pesto Baked Haddock** (gf) with rocket, roasted tomatoes & chips

Sandwiches & Sides

Served on our homemade bread, choose from White, Granary or Gluten free. All served with triple cooked chips & a light salad

Pork & Apple Hog Roast Toastie	£6.50	Triple Cooked Chips (Gf/v)	£3.50
Cheddar & Chutney (v)	£6.50	Pigs in Blankets	£4.50
Pink Prawns in Marie Rose sauce	£7.50	Onion Rings (v)	£2.50
Chicken & Chorizo Melt	£7.50	Cauliflower Cheese (v)	£3.50
Ham & Cheese Toastie	£6.95	Seasonal Vegetables (for 2) (gf/v)	£2.50
Mediterranean Veg & goats cheese (v)	£6.95	Buttered New Potatoes (gf/v)	£3.50

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.

Save room for one of our delicious homemade desserts!

Pub Classics

Served Tuesday to Saturday from 12 noon until 2.00 pm

Starters

Tempura Prawns (gf*) with dressed leaves & our secret dipping sauce	£6.95
Roasted Pears with Ginger, Walnuts & Blue Cheese (gf,v) rocket, toasted walnuts & pine nuts	£6.95
Home Gin Cured Salmon granary bread, pickled cucumber & horseradish crème fraiche	£7.50
Homemade Black Pudding crisp bacon, soft poached egg & hollandaise	£6.95
Soup of the Day (v/gf*) freshly made & served with our homemade bread	£4.50
Grilled Goats Cheese Stack (v/gf) squash, courgette, red pepper, rocket, balsamic	£19.50
Moules Marinere (gf*) white wine, garlic, fresh herbs & cream with homemade bread	£7.50
Mushroom & Chestnut Pate (gf) with dressed leaves, toast & homemade chutney	£6.50

Mains

Fish & Chips Whitby Haddock, chunky chips, mushy peas & tartare sauce	£13.50
The Fox Burger 8 oz prime Yorkshire beef in our homemade sesame seed bun topped with tomato relish, mustard mayo, cheddar, bacon, grilled onion & lettuce. Served with chips & coleslaw.	£14.00
Pork & Leek Bangers & Mash with red onion marmalade & proper gravy	£11.00
Fisherman's Pie a selection of our fresh fish (no shellfish) in a creamy white wine & dill sauce. Topped with buttery mash, aged cheddar & breadcrumbs.	£13.50
8 oz Rib Eye Steak (gf) 28 day aged prime beef from the Yorkshire Dales. Served with peppercorn sauce, triple cooked chunky chips & rocket salad.	£19.50
Daube of Beef (gf) Slowly braised for hours in red wine, garlic & fresh herbs. Served with creamy mash, caramelised peppers & shallots & a delicious jus made from the cooking stock.	£16.00
Vegan Nut Roast (gf/v) With new potatoes, seasonal vegetables & homemade vegan friendly gravy	£13.00

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