

Sustainable Local Luxury

restaurant|pub|garden



Sharing Nibbles

Locally Baked Artisan Bread, *Balsamic & Olive Oil* £5.50

Marinated Olives £5

Chipolata Sausages, *Sautéed In Honey & Wholegrain Mustard* £7.50

Cheddar Cheese & Branston Croquettes, *Parmesan (v)* £7.50

Starters

Plum Tomato Soup *Basil Pesto & Bread Roll (v)* £8

Cream of Celeriac & Chestnut Soup *White Truffle Oil & Bread Roll (v)* £8

Chicken & Black Pudding Scotch Egg *Brown Sauce* £8.50

Goats Cheese & Tomato Bon Bons *Toasted Walnuts, Orange Segments & Marinated Beetroot (v)(n)* £10

Chicken Liver Parfait *Red Onion & Sultana Purée, Served with Toasted Brioche* £10.50

Panko-Breaded Smoked Haddock Fishcakes *Dill & White Wine Cream Sauce, Watercress* £11.50

Spicy Beer-Battered King Prawns *Paprika Smoked Sea Salt, Fresh Sliced Chilli & Sweet Chilli Dip* £13.50

Mussels Marinière *Steamed Scottish Mussels, White Wine, Red Onion, Parsley & Garlic* £14.50

Baked Loch Fyne Queen Scallops *Swiss Gruyère Cheese, Lime & Garlic Butter* £15.50

Seared King Scallops *Chorizo, Sunblushed Tomato & Olive Oil* £15.50

Main Courses

Braised Chicken Breast, *Tarragon & Button Mushroom Sauce, Gratin Potato, Wilted Spinach & Tenderstem* £24.50

Crispy Rolled Belly Pork, *Black Pudding Bon Bon, Garlic & Rosemary Sauce, Mustard Mash Potatoes & Broccoli* £27

Flambéed Strips of Fillet Beef *Mushrooms, Garlic & Brandy Cream Sauce, Parsley Mash, Wilted Spinach & Tenderstem* £29

Duo of Local Lamb *Roast Rack of Lamb, Herb Braised Breast, Sticky Red Cabbage, Jus, Dauphinoise Potato & Mint Sauce* £35

Pan-Fried Ox Liver *Grilled Smoked Bacon, Balsamic Sauce, Leek Mash Potatoes, Wilted Spinach & Tenderstem* £26

Grilled Pork Tomahawk, *Chimichurri Sauce French Fries & Broccoli* £24

Seafood

Blackened Salmon Fillet *Lime & Wholegrain Mustard Cream, Gratin Potato, Wilted Spinach & Tenderstem* £26

Wild Sea Bass Fillet *Prawn & Garlic Butter, Crispy French Fries & Tenderstem Broccoli* £29.50

Basket of Whitby Scampi *Skin-On Fries, Tartare Sauce, Pea Shoots & Lemon* £18

Fresh Deep-Fried Whitby Haddock & Chips *Mushy Peas & Tartare Sauce* £19.50

Surf & Turf Fillet Steak & 1/2 Grilled Lobster *Fries & Garlic Butter, Brandy & Peppercorn Sauce* £45

Grilled Garlic & Herb Butter Lobster *French Fries & Watercress 1/2 £29 Whole £45*

Pies

Wilted Leek & Sliced Potato Pie, *Cheddar Cheese Sauce & Puffed Pastry Top, Chunky Chips & Broccoli (v)* £19.50

Shin Beef & Real Ale Pie, *Puff Pastry, Chunky Chips & Broccoli* £24.50

Grill Menu

10oz Prime-Cut Rump Steak £29.50

8oz Prime-Cut Fillet Steak £38.50

20oz Sharing Chateaubriand for Two £75

*All steaks are served with chunky chips
onion rings, watercress salad & choice of sauces*

Stilton Cream / Peppercorn Sauce

Chimichurri / Garlic Butter

Sides

Truffled Cauliflower Cheese £6.50

Wilted Greens £4.50

Buttery Mashed Potatoes £4.50

Beer Battered Onion Rings £6

Thin-Cut Fries £5

Parmesan & Truffle Chips £7

Chunky Chips £6

*If you have a food allergy or special dietary
requirements, please inform a member of
staff or ask for further information*

(v) vegetarian (n) Contains Nuts
Please don't order if you're in a hurry