

## Starters

- Creamy Garlic Mushrooms*** – served with a creamy red wine and stilton sauce  
£6.95
- Warm Bacon & Black Pudding Salad*** – crispy bacon & black pudding on a bed of seasonal leaves, drizzled with balsamic syrup  
£6.95
- Baby Deep Fried Camembert*** – served with a redcurrant jelly  
£7.25
- Crispy Chicken Goujons*** – battered strips of chicken served with a sweet chilli dip  
£7.50
- Homemade Chicken Liver Pate*** – served with warm toast and chutney  
£6.95
- Garlic Bread with Tomato Salsa*** – the ideal starter to share among friends  
£6.50
- Crispy Deep Fried Whitebait*** – served with homemade tartare sauce  
£7.50
- Homemade Soup of the Day*** – served with warm bread  
£5.50
- Smoked Salmon*** – served with a cream cheese and chive spread & brown bread  
£7.25

## ***Poultry & Game***

***Chicken Normandine*** – strips of sautéed chicken breast combined with Brandy, cream, sultana, flaked almonds, mushrooms and onions £13.95

***Drambuie Chicken*** – strips of chicken breast flambéed in Drambuie with cream, mushrooms and onions £13.95

***Stuffed Chicken Breast*** – plump breast stuffed with cream cheese & leeks, wrapped in bacon & served with a white wine sauce £13.95

***Chefs Chicken Curry*** – A combination of spices combined with succulent pieces of chicken breast. Served with rice, poppadum & mango chutney £11.50

## ***Vegetarian Selection***

***Wild Mushroom & Goats Chees Salad*** – a warm salad of wild mushrooms & goats cheese drizzled with balsamic vinegar dressing £11.50

***Vegetarian Three Bean Chilli*** – served with rice (suitable for vegan diets) £10.95

***Grilled Halloumi on a Bed of Roasted Vegetables*** – drizzled with a rich tomato sauce £12.95

### ***Fish Selection***

***Pan Fried Salmon Fillet*** – served with a complementary Hollandaise sauce  
£13.25

***Beer Battered Whitby Haddock*** – a large fillet of fresh Whitby haddock coated in beer batter, deep fried until golden. Served with homemade tartare sauce & lemon  
£12.25

***Fillet of Monk Fish*** – served with sautéed pepperts & leeks & accompanied by a lemon & ginger sauce  
£14.95

### ***Meat Selection***

***Rolled Loin of Bishopdale Lamb*** – with sweet potato mash & a red wine jus  
£14.95

***Homemade Steak & Ale Pie*** – Chefs speciality homemade pie for those with a hearty appetite  
£12.25

***Trio of Sausage on Bubble & Squeak*** – tasty local sausage served on a bed of bubble & Squeak & drizzled with a rich roast gravy  
£11.95

***Lambs Liver & Crispy Bacon*** – in a red wine & mushroom gravy served on a bed of creamy mash  
£11.95

***Pork Medallions*** – served with a brandy & peppercorn sauce  
£12.95

### **Grill Selection**

**Gammon Steak** – approx. 12oz gammon steak cooked on the griddle & served with fried egg & pineapple £14.75

**Rump Steak** – A 12oz rump steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £18.95

**Sirloin Steak** – A 10oz sirloin steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £20.50

**Street Head Mixed Grill** – 6oz rump steak, 6oz gammon steak, sausage, black pudding, tomato, onion rings, mushroom's & fried egg £21.95

### **Specials**

**Wholetail Scampi** - served with salad & chips £10.50

**Homemade Lasagne** – with salad, Chips & Garlic Bread £10.95

**Roast Beef & Yorkshire Pudding** £10.95

All main courses are served with a choice of fresh seasonal vegetables or crisp salad together with potatoes of french fries