

THE MENU

BAR SNACKS & NIBBLES

Hot & Spicy Sausages
£2.95

Nachos, Tomato Salsa & Grilled Cheese
£4.50

Marinated Olives
£4.00

Hummus & Flat Breads
£3.50

STARTERS

Leek & Potato Soup	£4.95
Classic Prawn Cocktail, Marie Rose	£7.00
Deep Fried Brie, Watercress Salad and Chunky Tomato Sauce (v)	£6.00
King Prawn Tempura with Mango Salsa and Sweet Chilli	£7.95
Barbecued Baby Back Ribs with Coleslaw	£7.95
Chilli Salted Squid, Lemon Aioli and Lemon Wedge	£6.50
Curried Smoked Haddock Chowder	£7.95
Creamy Mushrooms, Roasted Garlic & Tarragon on Toast (v)	£5.50
Smoked Salmon, Shallots, Capers, Parsley, Lemon & Black Pepper	£8.50
Lamb Kofta Kebabs, Mint Yogurt and Warm Flat Breads	£6.95
Grilled Halloumi, Beetroot Relish, Shallot, Tomato & Rocket Salad (v)	£6.95

FROM THE SEA

Salmon, Cod & Smoked Haddock Fishcake, Sea Salt Chips and Tartar Sauce	£10.50
Malaysian Prawns and Monkfish Curry, Coconut Rice and Prawn Crackers	£14.95
Battered Cod and Sea Salt Chips, Tartare Sauce and Lemon Wedge	Standard - £11.00 King - £12.00
King Whitby Scampi, Lemon Wedge, Tartar Sauce and Sea Salt Chips	£12.50
Fish Pie, Cod, Smoked Haddock, Prawns, Salmon, Lancashire Cheese, Spinach, Creamy Mash	£13.50
Fish Sharing Platter: Chilli Salted Squid, Fishcakes, Battered Tiger Prawns, Fish Goujons, Tartar Sauce, Bread Crumbed Scampi and Stottie Bun	£25.00 to share

FROM THE FIELD

8oz Char-grilled D Rump Steak, House Salad and Sea Salt Chips	£19.50
10oz Char-grilled Sirloin Steak, House Salad and Sea Salt Chips	£24.00
Beef Burger, Toasted Brioche, Lettuce, Tomato and Sea Salt Chips Add Streaky Bacon - £1.00 Add Mature Cheddar Cheese - £1.00	£11.95
12oz Char-grilled Gammon, Fried Egg, Pineapple Relish and Sea Salt Chips	£11.95
Beef Shin & Onion Pie, Creamy Mash, Mushy Peas and Red Wine Gravy	£11.95
Beet & Quinoa Burger, Sea Salt Chips, Sourdough Bun (v) Add Goats Cheese - £1.00	£10.95
Chicken Kiev, Green Herb Garlic Butter, Sea Salt Chips and Rocket & Parmesan Salad	£13.95
Mushroom Lasagne, Sea Salt Chips and House Salad (v)	£10.95

SIDE ORDERS

Homemade Sea Salt Chips	£2.50
Traditional Mushy Peas	£1.50
Curried Sauce	£1.50
Battered Onion Rings	£2.00
Minted Garden Peas	£2.50
Chunky Coleslaw	£2.50
Poivre or Diane Sauce	£2.50
House Salad with French Dressing	£3.50
Stottie Bun & Butter	£1.50

SPECIAL OFFER

SERVED MONDAY - FRIDAY

(exc. Bank Holidays)

12:00pm - 3:00pm
and 5:00pm - 6:30pm

2x Standard Fish & Chips for only
£15.00

PUDDINGS & CHEESE

Warm Chocolate Pudding, Chocolate Custard and Pistachio Ice Cream (v)	£6.50
Treacle Tart and Custard (v)	£5.95
Strawberry Cheese Cake with Honeycomb Ice Cream (v)	£6.50
Passion Fruit & Pineapple Eton Mess (v)	£6.25
Sticky Toffee Pudding and Pouring Cream (v)	£6.50
Cheese Board - Brie, Stilton, Green Tomato Chutney and Oat Cakes (v)	£7.95

SANDWICHES & SALADS

Served Monday to Saturday
12:00pm - 3:00pm
Please see blackboard for details

All our cod and haddock comes from sustainable sources and is cooked fresh to order. We only cook in sunflower oil. Our batter contains wheat, gluten and soya.



COFFEE

Americano	£2.35	Flat White	£2.60
Cappuccino	£2.50	Espresso	£1.95
Latte	£2.50	Teas	£2.35

SERVED 12:00PM - 7:00PM

Free Range Chicken
- £13.95

SUNDAY ROASTS

Robin Hirst of Neasham Roast Beef
- £13.95

SERVED 12:00PM - 7:00PM

Loin of Pork with Crispy Crackling
- £13.95

All served with Yorkshire Pudding, Roasted Potatoes, Cauliflower Cheese, Sautéed Cabbage, Carrot & Swede Crush and Red Wine Gravy

Allergen Menu available on request. A 10% optional service charge will be added to all bills of 6 or more adults.

WINE LIST

WHITE

				
	125ml	175ml	250ml	Bottle
<i>HW</i> Sol Mio Blanco, Italy, 2016/17 (v) £3.50 £4.65 £6.40 £17.50 A dry, fresh quaffable wine with a delicate aroma of apples & almonds				
1. Pinot Grigio, Villa Benizi, Italy, 2017 (v) £3.90 £5.20 £7.10 £19.50 Perfect wine served chilled on its own or with fish or chicken.				
2. Sauvignon Blanc, Tierra de Estrellas, Chile, 2017 £3.90 £5.20 £7.10 £19.50 A cracking Sauvignon. Well balanced with juicy ripe melon on the palate and a subtle minerality.				
3. Chardonnay, Coorong Estate, Australia, 2017 £4.20 £5.60 £7.50 £21.00 Everything you want from a unoaked Aussie Chardonnay.				
4. Sauvignon Blanc, Fathoms, Marlborough, New Zealand, 2016 £4.80 £6.40 £8.60 £24.00 A well balanced Marlborough Sauvignon, with bursts of grapefruit and gooseberry flavours. Great with seafood or just on its own!				
5. Chenin Blanc, Voodoo Vixen, South Africa, 2017 £4.90 £6.50 £8.70 £25.00 Our own exclusive white wine - She's a fruity little number!				
6. Viognier, Barron de Baussac, France, 2016 £25.00 A refreshingly crisp dry wine, richly flavoured, great with lightly spiced dishes.				
7. Picpoul de Pinet, Plo d'Isabelle, France, 2016 (v) £26.00 A taste of vibrant green apples with a refreshingly dry and acidic finish.				
8. Gewurztraminer, Emilliana, Chile 2016 £27.00 Looking for something different! This aromatic wine is an engaging wine with a vibrant finish.				
9. Petit Chablis - Domaine du Chardonnay, 2016 £35.00 This baby Chablis is a beauty! Lively, fresh & silky on the palate.				

RED

				
	125ml	175ml	250ml	Bottle
<i>HW</i> Sol Mio Rosso, Italy, 2016/17 £3.50 £4.65 £6.40 £17.50 A light and easy to drink red wine.				
13. Merlot, Vina Carrasco, Chile, 2016 (v) £3.90 £5.20 £7.10 £19.50 Aroma of ripe plums. This wine has a thick jammy feel with soft tannins. A great all rounder!				
14. Shiraz, Coorong, Australia, 2017 £4.20 £5.60 £7.50 £21.00 Spicy blackberry and plum on the palate. An elegant wine with a clean finish.				
15. Pinor Noir, St Desir, France, 2016 £4.80 £6.40 £8.60 £24.00 Easy to drink light red. Full of red cherries, blackberries and subtle oak.				
16. Touriga Nacional, Smoldering Siren, South Africa 2016 £4.90 £6.50 £8.70 £25.00 Our own exclusive red wine - This siren has got great body!				
17. Malbec, Capillo de Barro, Argentina, 2016 (v) £4.90 £6.50 £8.70 £25.00 Perfect with steak. Big powerful red from South America.				
18. Pinotage, False Bay, South Africa, 2017 £23.50 Full rich and spicy flavours. Very good.				
19. Cote Du Rhone, Brunel de la Gardine, France, 2016 £27.00 Delicious rich fruity Grenache blend.				
20. Rioja Reserva, Baron de Ebro, Spain, 2011 £28.00 Rioja is famous for its quality and this is no exception.				
21. Dourthe No. 1 Rouge, Bordeaux Superior, France, 2014 £35.00 A real stunner. The bottle vanished rather quickly at the wine tasting!				

ROSÉ

				
	125ml	175ml	250ml	Bottle
10. Zinfandel Blush, Pacific Heights, USA, 2017 £3.80 £4.9 £6.95 £19.00 Its what you would like from a Zinfandel Blush. Flavoursome and well balanced.				
11. Pinot Grigio Blush, Villa Benizi, Italy, 2016/17 (v) £3.90 £5.20 £7.10 £20.00 Crisp and refreshing wine with flavours of soft red fruit.				
12. Grenache/Cinsault, Terres Cortal, France, 2016 £24.00 Pale rose, light in colour, gentle and fruity.				

CHAMPAGNE & FIZZ

		
	125ml	Bottle
22. Il Caggio Prosecco, NV, Italy (v) £5.85 £25.00 An elegant, delicate and fragrant fizz. The perfect aperitif.		
23. Laurent Perrier Brut, NV, France £55.00 Great Champagne from one of the biggest Champagne houses.		
24. Laurent Perrier Cuvee Rose Reserve, NV, France £80.00 Classy pink Champagne beautifully packaged.		

(v) = Vegan

Please note: Vintages subject to change

