

THE MENU

NIBBLES

Oven Baked Chorizo, Chive Sour Cream	£3.00	Crispy Whitebait, Lemon Aioli	£3.50	Caramelised Onion, Houmous, Bread Crisps (v)	£3.50
Marinated Olives (v)	£2.00	Sourdough, Salted Butter (v)	£2.50	Hand Raised Pork Pie	£3.00

STARTERS

Classic Prawn Cocktail, Marie Rose Sauce, Sun-dried Tomatoes	£8.00
Creamy Mushrooms, Roasted Garlic & Tarragon on Toasted Sourdough (v)	£6.00
Rosemary & Garlic Baked Camembert, Red Onion Jam, Oven Toasted Bread (v)	£8.00
Oven Baked Sardines on Toast, Aged Balsamic, Tomato & Basil Salad	£7.00
King Prawn Tempura, Mango Salsa, Sweet Chilli Sauce	£8.00
Roasted Red Pepper Soup, Herb Oil (v)	£5.00
Antipasto: Cured Meats, Parmesan, Spiced Coleslaw, Sun-dried Tomatoes, Marinated Artichoke, Toasted Sourdough	£8.00
Salt & Pepper Squid, Asian Slaw, Harissa & Coriander Mayo	£6.50
Smoked Haddock & Leek Gratin, Toasted Sourdough	£7.50
Chilli Crumbed Lamb Koftas, Caramelised Onion Houmous, Pickled Cucumber, Warm Pitta Bread	£7.00
Rough Country Pâté, Apple Chutney, Toasted Sourdough	£7.00
Halloumi Fries, Rocket Salad, Basil, Aioli (v)	£7.50

FROM THE SEA

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



Battered Cod, Sea Salt Chips, Tartare Sauce	Standard - £11.00 King - £12.00
Salmon, Cod & Smoked Haddock Fishcake, Mixed Leaf Salad, Lemon Aioli, Sea Salt Chips	£11.50
Thai Fish Curry: King Prawns, Cod, Cauliflower, Coriander, Sweet Potato, Lime Sticky Rice, Poppadoms, Mango Chutney	£14.95
King Whitby Breaded Scampi, Sea Salt Chips, Tartare Sauce	£12.50
Olive & Parmesan Crusted Fillets of Bream, Fine Beans, Salsa Verde, Garlic & Herb Potato Crush	£16.50
Fish Pie: Cod, Smoked Haddock, Prawns, Salmon, Lancashire Cheese, Spinach, Creamy Mash, Garden Peas	£13.50

FROM THE FIELD

Classic Beef Burger: 2x 5oz Patties, Toasted Brioche, Tomato Relish, Lettuce, Tomato, Sea Salt Chips Add Bacon - £1.00 Add Monterey Jack Cheese - £1.00	£12.00
12oz Chargrilled Gammon Steak, Pineapple, Fried Egg, Sea Salt Chips	£14.00
10oz Chargrilled Sirloin, Onion Rings, House Salad, Sea Salt Chips	£24.00
Chicken Kiev, Garlic Herb Butter, Sea Salt Chips, Rocket, Shallot & Parmesan Salad	£13.50
Beet & Quinoa Burger, Sea Salt Chips, Sourdough Bun (v) Add Goats Cheese - £1.00	£11.50
Sharing Board: Cured Meats, Hand Raised Pork Pie, Artichokes, Sun-dried Tomatoes, Pickle, Wensleydale Cheese, Country Pâté, Toasted Sourdough	£20.00
Oven Baked Gnocchi, Marinara Sauce, Courgette, Red Peppers, Bocconcini, Sea Salt Chips, House Salad (v)	£13.50
Hand Raised Beef Shin & Onion Suet Pie, Creamy Mash, Mushy Peas, Red Wine Gravy	£14.00
Classic Beef Lasagne, Chunky Slaw, Sea Salt Chips	£14.50
Chargrilled Moroccan Chicken Breast, Roast Mediterranean Vegetables, Spiced Cous Cous, Mint Yoghurt	£14.50

SIDE ORDERS

Battered Onion Rings	£2.00
Poivre or Diane Sauce	£3.00
Minted Peas	£1.50
Sea Salt Chips, Herb Aioli	£3.50
Curry Sauce	£1.50
Sliced Bread & Butter	£1.00
Chunky Slaw	£2.00
Rocket & Parmesan Salad	£3.50
Traditional Mushy Peas	£1.50
Green Beans, Shallots, Balsamic	£2.00

SPECIAL OFFER

SERVED MONDAY - FRIDAY

(exc. Bank Holidays)

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

2 Standard Fish & Chips for only
£15.00

PUDDINGS

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (v)	£6.50
White Chocolate & Raspberry Cheesecake, Honeycomb Ice Cream, Raspberry Purée	£6.50
Strawberry Sundae, Vanilla Sponge, Macerated Strawberries, Chantilly Cream, Strawberry Ice Cream, Almonds (v)	£7.00
Lemon Meringue Tart, Bramble Sorbet, Lemon Curd (v)	£6.50
Dark Chocolate Mousse, Chocolate Sponge, Mini Choc Chip Muffin, Chocolate & Cornflake Tuile (v)	£7.00
A Plate of Yorkshire Cheeses, Tomato Chutney, Celery, Apple, Oatcakes (v)	£8.50

SANDWICHES & SALADS

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

SERVED 12:00PM - 7:00PM

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

RED

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

ROSÉ

				
	125ml	175ml	250ml	Bottle
10. Zinfandel Blush, Pacific Heights, USA, 2017 Its what you would like from a Zinfandel Blush. Flavoursome and well balanced.	£3.80	£4.95	£6.95	£19.00
11. Pinot Grigio Blush, Villa Benizi, Italy, 2016/17 (v) Crisp and refreshing wine with flavours of soft red fruit.	£3.90	£5.20	£7.10	£20.00
12. Grenache/Cinsault, Terres Cortal, France, 2016 Pale rosé, light in colour, gentle and fruity.				£24.00

CHAMPAGNE & FIZZ

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

(v) = Vegetarian

Please note: Vintages subject to change

