

JULY AND AUGUST

DINNER MENU


Served daily from 6.30pm

DINE IN STYLE

For a set price enjoy:

A 3 course dinner - Drink on arrival - £5 chip

Sunday to Thursday £25 / Friday and Saturday £27

Supplements apply on a selection of dishes indicated by 

APPETISERS

Marinated olives

£3

A selection of warm breads with olive oil, houmous and sun blush tomatoes

£3

A selection of warm bread with butter

£2

STARTERS

Cream of pea and watercress soup, crusty sour dough RGF

£5

Napoleons Classic prawn cocktail with brown bread and butter RGF

£7

Chicken liver and peppercorn parfait, fig and plum chutney, toasted brioche RGF

£6.50

Assiette of summer fruits and berries, Pimms syrup, fresh mint salsa VG GF

£6.50

Yorkshire fishcake, chip shop curry sauce, pickled onion

£6.50

Baked goats cheese, rocket and marinated tomato salad, walnut and apple dressing V GF

£6.50

MAINS

Pan fried chicken breast, wilted greens, thyme scented noisette potatoes, field mushroom and brandy cream GF

£14.50

Chargrilled sirloin steak, peppered sweet potato wedges, sticky onion relish, Henderson's syrup GF

£16

Rump of lamb, dauphinoise potatoes, carrot purée, port and rosemary sauce GF

£16

Slow roasted belly pork, seasoned Yorkshire pudding, grain mustard mash, crackling, sage and onion gravy

£15.50

Escalope of salmon, smoked haddock and leek croquette, white wine and chive velouté

£15.50

Roasted Mediterranean vegetables and Kalamata olives baked en crouete, spicy tomato sauce VG

£12

Won ton basket fried egg noodles, crispy tofu, oriental vegetables, soy and plum reduction V

£12

All mains served with a selection of vegetables


GRILLS


Chicken breast **£14.50**

Fillet of Sea bass **£15**

Escalope of Salmon **£15.50**

8oz Sirloin steak **£16**

10oz Ribeye steak **£20** 

8oz Fillet steak **£22** 

Above grills served with hand cut chips, grilled tomato, flat cap mushroom and onion rings RGF

We recommend the following sauces to complement your grill

Pepper **£2 GF** Diane **£2 GF**

Key

V - Vegetarian

VG - Vegan

GF - Gluten free

RGF - Request Gluten free

RVG - Request Vegan alternative

BURGERS

Wagyu beef burger on a pretzel bun with smoked pancetta and jack cheese
£14

Served with sweet potato fries, onion rings and relish

Beetroot and quinoa burger on toasted sesame bun with barbecue pulled
aubergine and cheese VG
£12

Served with roasted onion and pepper loaded sweet potato

SIDES

Hand cut chips
Onion rings
Creamed potatoes V GF
Tossed salad V GF
£2.50

DESSERTS

Summer berry and peach Eton mess GF
£5

Lemon tart, lemon curd mascarpone, passion fruit coulis
£5

Chocolate and cherry brioche pudding, Amaretto custard
£5

Warm raspberry and frangipane tart, vanilla ice cream VG
£5

A selection of ice creams RGF
£5

European cheese, celery, fruit and biscuits RGF
£7



.All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present and our menu descriptions do not include all ingredients.

*Please advise our staff if you have a food allergy or intolerance before ordering.
Full allergen information is available upon request.*