
Starters

Home Made Soup of the Day with Crusty Roll	4.80
Potted Chestnut Mushrooms Pate (v)	5.25
Chicken Liver Pate	5.75
Slow Cooked Pork Belly with Crackling & English Mustard Dressing	7.75
Devilled Kidneys	7.50
Prawns Marie Rose	7.85
Smoked Salmon served with Brown Bread	8.25

Daily Specials

Specials will be created daily from the best of Seasonal British produce,
please see the chalkboards for details

Grill

Gammon & Tomato	9.75
Butterfly Chicken breast	10.00
Calves Liver & Bacon, with Caramelised Onion	14.00
Chump Chop	13.75
Char Grilled Rump Steak	13.75
Traditional Edwardian Pork Chop	14.75
Mixed Grill: Chump Chop or Steak, Sausage with Egg, Kidney, Bacon & Tomato	18.75

Sauces on the Side 1.5:

Devilled Sauce or Green Peppercorn & Whisky

Mains

Roasted Vegetables & Mushrooms in a Pearl Barley Broth (v)	10.50
York Ham & Fried Eggs	9.75
Poached Scottish Salmon	11.75

Not all ingredients are listed. Please ask for Allergen advice
A discretionary 12.5% Service Charge will be added to your bill

Roast Beef

Yorkshire Pudding & Red Wine Gravy	10.75
Yorkshire Pudding, Roast Potatoes, Vegetable of the Day & Red Wine Gravy	15.80

Pies

Home Made Steak & Kidney Pie	11.00
Beef & Real Ale Pie	11.20

Salads

Poached Scottish Salmon & New potatoes	13.75
Grilled Chicken Breast & New Potatoes	12.25

Sides

4.00 each

Chips / Mash Potato / Spinach / Cauliflower Cheese / Bubble & Squeak / Braised Onion
Veg of the Day / New Potato / Roast Potato / Field Mushrooms / Mixed Salad

Bread Roll & Butter / Tomato / Egg 1.5 each

Cumberland Sausage 4.00 each

Kidney, Bacon 2.00 each

Puddings

Puddings are cooked fresh on the day	from	4.50
Stewed Cheese		4.50
Stilton and Biscuits		5.00

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