



LIGHT BITES

Soup of the day, homemade bread (V) 4.81 (4.09)

All served on white or granary bloomer with dressed leaves & root vegetable crisps

Vintage Cheddar & onion chutney (V) 5.69 (4.84)

Smoked salmon, cream cheese & dill 7.50 (6.37)

CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon
12.25 / 8.75 (10.41 / 7.44)

Sausage and mash, buttered greens, caramelised onion gravy
10.50 / 7.00 (8.92 / 5.95)

Whitby Bay scampi, bistro fries, mixed leaves
9.63 / 7.44 (8.18 / 6.32)

Pan fried calves' liver, pancetta, baby onions, creamed potatoes, roasted root vegetables, Madeira jus
12.00 / 8.00 (10.20 / 6.80)

NEXT EVENT

Christmas is not cancelled!
Let us know your plans

CHRISTMAS at HOME



GRILL

8oz sirloin, triple cooked chips, grilled mushroom, cauliflower cheese puree
choice of wild mushroom & madeira, blue cheese or peppercorn sauce
15.50 (13.17)

Cornfed chicken breast, dauphinoise potatoes, sprouts & chestnuts, pancetta & thyme jus
12.50 (10.62)

Seabass fillet, caramelised new potatoes, tender stem broccoli, white wine & tarragon cream
14.50 (12.33)

SIDES

All sides 2.50 (2.13)

Tender stem broccoli & toasted almonds (V) (GF)
Braised red cabbage (V) (GF)
Honey roasted root vegetables (V) (GF)
Bistro fries (V)
Triple cooked chips (V)

MAINS

Stuffed & roasted turkey breast, goose fat potatoes, pigs in blankets, sprouts with pancetta & chestnuts, honey roasted roots, mulled wine braised red cabbage
14.50 (12.33)

Slow cooked blade of beef, mash, braised red cabbage, maple roasted parsnips, red wine jus
12.50 (10.63)

DESSERTS

Bailey's cheesecake, popcorn, coffee, salted caramel ice cream (V) (N)
5.50 (4.68)

Christmas pudding parfait, red wine poached pear, hazelnut praline, boozy prunes (V)
5.50 (4.68)

Dark chocolate & clementine tart, glazed segments, clotted
6.00 (5.10)

Selection of ice cream & sorbet (V) (GF)
2.19, 3.50, 4.81 (1.86, 2.98, 4.09)

Selection of British cheese served with chutney and savoury biscuits
7.44 (6.32)

(V) Vegetarian | (N) Nut | (GF) Gluten Free. Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.