

SERVED 12:00PM - 7:00PM

SUNDAY MENU

SERVED 12:00PM - 7:00PM

NIBBLES

Marinated Olives (v)	£3.50	Black Pudding Fritter, Apple Sauce	£3.50	Jalapeño Poppers (v)	£3.50
BBQ Chicken Wings	£4.50	Sourdough, Rosemary Butter (v)	£2.50	Moroccan Houmous, Toasted Pitta Bread (v)	£3.50

STARTERS

Classic Prawn Cocktail, Marie Rose Sauce, Sun-Dried Tomatoes	£8.00
Cream of Onion Soup, Wild Mushrooms, Garlic Croutons (v)	£5.50
King Prawn Tempura, Mango Salsa, Sweet Chilli Sauce	£8.00
Smoked Salmon Gratin, Herb Crust, Endive Salad, Lemon Dressing	£7.00
Halloumi, Pomegranate, Sour Cream, Fresh Mint (v)	£7.00
Rosemary & Garlic Baked Camembert, Red Onion Jam, Oven Toasted Bread (v)	£8.00
Lamb Koftas, Chive Sour Cream, Warm Pitta Bread, Cumin Pickled Cauliflower & Cucumber	£7.50

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.



MAIN DISHES

Free Range Chicken Breast	£13.95
Robin Hirst of Neasham Roast Beef	£13.95
Loin of Pork with Crispy Crackling	£13.95
All served with Yorkshire Pudding, Roasted Potatoes, Seasonal Vegetables, Red Wine Gravy	
Salmon, Cod & Smoked Haddock Fishcake, Rocket Salad, Lemon Aioli, Sea Salt Chips	£12.50
King Battered Cod, Sea Salt Chips, Tartare Sauce	£12.00
King Whitby Breaded Scampi, Sea Salt Chips, Tartare Sauce	£12.50
Hand Raised Beef Shin & Onion Suet Pie, Creamy Mash, Mushy Peas, Red Wine Gravy	£14.00
Lamb Shank, Smoked Bacon & Puy Lentil Stew, Cavolo Nero, Redcurrent Jelly	£14.50
Sweet Potato Curry, Coconut Milk, Cauliflower, Lime Rice, Yoghurt, Poppadoms (v)	£12.50
Add Chicken - £2.00	

SIDE ORDERS

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

PUDDINGS & CHEESE

Sticky Toffee Pudding, Butterscotch Sauce, Milk Ice Cream (v)	£6.50
White Chocolate Blondie, Chocolate Sauce, Pistachio Crumb, Raspberry Sorbet (v)	£6.50
Plum & Winter Fruits Crumble, Mulled Wine Poached Pear, Vanilla Custard (v)	£7.00
Orange Posset, Blood Orange Sorbet, Mascarpone Cream, Gingerbread	£6.50
Creamy Rice Pudding, Brandy Snap, Rum & Raisin Ice Cream (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

COFFEE

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

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

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, 2018 (v) A dry, fresh quaffable wine with a delicate aroma of apples & almonds.	£3.60	£4.85	£6.60	£18.00
1. Pinot Grigio, Cantina Vigne Verde, Italy, 2018 (v) Perfect wine served chilled on its own or with fish or chicken.	£4.00	£5.35	£7.35	£20.00
2. Sauvignon Blanc, Tierra de Estrellas, Chile, 2018 A cracking Sauvignon. Well balanced with juicy ripe melon on the palate and a subtle minerality.	£4.00	£5.35	£7.35	£20.00
3. Chardonnay, Coorong Estate, Australia, 2018 Everything you want from an unoaked Aussie Chardonnay.	£4.20	£5.65	£7.70	£21.00
4. Chenin Blanc, Grand Cape, Western Cape, South Africa, 2018 A typical Chenin Blanc with ripe tropical aromas. A good balance of fruit and acidity.	£4.20	£5.65	£7.70	£21.00
5. Roundstone Sauvignon Blanc, Marlborough, New Zealand, 2018 Everything you would want & expect from NZ sauvignon with hints of gooseberries packed with fruit.	£5.10	£4.85	£9.35	£27.00
6. Claro Reserva Riesling, Leyda Baixas, Chile 2018 A young, bright & clean wine with notes reminiscent of white flowers with peach & grapefruit.				£25.00
7. Viognier Barron de Baussac, 2018 A refreshingly crisp dry wine, richly flavoured, great with lightly spiced dishes.				£26.00
8. Picpoul de Pinet, 2018 (v) A taste of vibrant green apples with a refreshingly dry and acidic finish.				£26.00
9. El Cante Albarino, Rias Baixas, Spain 2017 / 2018 (v) Nectarine, apricot & peach are in perfect balance with a zesty & well defined citrus backbone.				£27.00
10. Morning Fog, Chardonnay, Wente, California 2017 As good in our opinion as White Burgundy, elegant wine of great quality.				£35.00
11. Sancerre, Domaine Ducroux, Loire, France, 2018 This steely dry white Sauvignon Blanc is pure class.				£38.00
12. Saint Veran Madame Noly, Domaine de la Chapelle, 2017 Fantastic white burgundy! Extremely well balanced wine with pear on the nose and a long finish.				£47.00
13. Meursault, Les Narvaux, 2016 Great acidity & spread of creamy flavours & texture.				£75.00

RED

				
	125ml	175ml	250ml	Bottle
<i>HW</i> Sol Mio Rosso, Italy, 2018 A light and easy to drink red wine.	£3.60	£4.85	£6.60	£18.00
14. Merlot, Vina Carrasco, Chile, 2018 (v) Aroma of ripe plums. This wine has a thick jammy feel with soft tannins. A great all rounder!	£4.00	£5.35	£7.35	£20.00
15. Pinot Noir, Papatruda, Cramelle Recas, Romania, 2018 Easy drinking light red, full of red cherries & blackberries	£4.40	£5.90	£8.10	£22.00
16. Carignan, Baron de Baussac, Pays d'Oc, France, 2017 / 2018 (v) This wine is crammed with concentrated & voluptuous black cherry, with vanilla providing a polished finish.	£4.80	£6.45	£8.80	£24.00
17. Touriga Nacional, Smoldering Siren, South Africa 2016 Our own exclusive red wine - This siren has got a great body!	£5.00	£6.80	£8.80	£25.00
18. Malbec, Bodega la Rural Destino, Mendoza, Argentina, 2018 Juicy ripe Malbec. Bring on the steak!	£5.00	£6.80	£8.80	£25.00
19. Aga Tinto Roble, Navarra, 2016 An old favourite from the neighbour of Rioja - good fruit with a hint of oak.				£24.00
20. Côtes Du Rhone, Brunel de la Gardine, France, 2017 Delicious rich fruity Grenache blend.				£27.00
21. Shiraz, Third Generation, South Eastern Australia, 2017 Fruit packed Aussie Shiraz, ripe fruit, spicy tannins with a hint of black pepper.				£27.00
22. Musar Jeune, Chateau Musar, Lebanon, 2015 (v) Inky-dark, silky-texture and aromatic, with blackcurrant, raspberry & cherry jam flavours and a warm spicy finish.				£30.00
23. Chateau Priban, Haut Medoc, Bordeaux, France 2011 A fine example with good bottle age - fine smooth tannins with a hint of coffee.				£39.00
24. Rioja Reserva, Bodegas Urbina, Spain, 1999 (v) Complex aromas of earth, spice & red fruit with a long, elegantly structured medium weight body of spicy tannins & layers of flavour.				£55.00
25. The Botham 80 Series, Coonawarra, Cabernet Sauvignon, 2017 Highly concentrated fruit characters and rich flavours combined with integrated oak & ripe balanced tannins.				£60.00

ROSÉ

				
	125ml	175ml	250ml	Bottle
26. Zinfandel Blush, Pacific Heights, USA, 2018 Its what you would like from a Zinfandel Blush. Flavoursome and well balanced.	£3.90	£4.95	£7.15	£19.50
27. Pinot Grigio Blush, Cantina Vigne Verde, Italy, 2018 Crisp and refreshing wine with flavours of soft red fruit.	£4.00	£4.95	£7.35	£20.00
28. Diamarine Rose, Provence, France, 2018 Classed as the best region for rose wine's - delicate pink with notes of rose petals.				£28.00
29. Whispering Angel, Provence, France 2018 (v) This rosé is crisp, fresh and elegant, and is described as one of the worlds best rosés on the market.				£42.50

CHAMPAGNE & FIZZ

		
	125ml	Bottle
30. Prosecco NV Cantina Vigne Verde, Italy An elegant, delicate and fragrant fizz. The perfect aperitif.	£5.95	£27.00
31. Fashion Victim Rosé A fruity & fresh fizz with hints of strawberry, lots of ripe raspberry & red fruit.		£28.00
32. Taittinger NV Great Champagne from one of the biggest Champagne houses.		£55.00
33. Taittinger Rosé Classy pink Champagne, beautifully packaged.		£80.00

Please note: Vintages subject to change.