

Evening Menu

(GF) Slow Roast Short Rib of Beef in a Rich Ale Sauce with Creamy Mashed Potato & Seasonal Vegetables

£14.50

(GF) Slow Cooked Lamb Shank in a Rich Red Wine & Rosemary Sauce with Creamy Mashed Potato & Seasonal Vegetables

£14.50

10oz Rib Eye Steak, Tomato, Mushroom, Onion Rings & Chips

£17.00

12oz Rump Steak Tomato Mushroom Onion Rings & Chips

£17.00

(GF) Chicken, Ham and Leeks in a Creamy white wine sauce, Creamy Mashed Potato & Seasonal Vegetables

£13.00

Homemade Lasagne with Salad & Garlic Bread

£11.00

(GF) Homemade Chilli con Carne with Rice & Garlic Bread

£11.00

(V) Ricotta & Porcini Mushroom Filled Pasta, Served with a Drizzle of Homemade Pesto & Parmesan Shavings

£10.00

(GF) Gourmet Fish Pie, Salmon, Smoked Haddock, Hake & Prawns in Creamy Leek Sauce, Topped with Mashed Potato & Cheddar Cheese

£13.00

(GF) Beer Battered Cod with Chips & Mushy or Garden Peas

£11.00

Breaded Whitby Scampi served with Chips & Mixed Salad

£10.00

(GF) Made 6oz Beef Burger, Cheddar Cheese, served in a Toasted Brioche Bun with Onion Rings, Salad & Chips

£11.00

(V) Lightly Spiced Mexican Bean Burger topped with Cheese, Lettuce & Tomato served in a Toasted Brioche Bun, with Chips & Onion Rings

£11.00

Chicken Burger - Breaded Chicken Fillet, Lettuce, Tomato & Mayo served in a Toasted Brioche Bun, & Chips

£11.00

Steak & Doombur Ale Pie, Mash or Chips & Seasonal Vegetables

£12.00

Chicken, Ham, Leak & White Wine Pie, Mash or Chips & Seasonal Vegetables

£12.00

(V) Cheese & Potato Pie, Mash or Chips & Seasonal Vegetables

£12.00

Thai Green Chicken Curry with Basmati rice

£10.00

Thai Red Prawn Curry with Basmati rice

£11.00