

THE SEE HO







NIBBLES WHILE YOU WAIT

Fresh breads, butter and oils	4.50
Ciabatta garlic bread	5.50
Marinated mixed olives (GF)	4.50
Hummus and pitta bread	4.50

STARTERS

Soup of the day (V) 7.50

Fresh homemade soup served with warm bread roll

Crispy breaded whitebait 8.50

Served with salad garnish and homemade garlic aioli

Classic prawn cocktail 9.95

North Atlantic peeled prawns in a Marie Rose sauce served on a bed of baby gem lettuce, cucumber and tomato with warm bread roll

Pate of the day 8.95

Cornichons, salad, chutney and brioche toast

Crispy fried brie wedges (V) 8.95

Served with salad garnish and cranberry sauce

Classic Moules mariniere 9.00

Served with warm breads

Sweet chili crispy beef 8.95

Served on a bed of salad topped with fresh chilies, garlic, spring onion and lime

King prawns and chorizo 8.95

Cooked in a white wine garlic sauce, served with bread

Goats cheese bruschetta (V) 7.95

Toasted sourdough, topped with crumbled goats cheese, fresh tomato and balsamic glaze

Charcuterie board 8.95

Dry cured meats, cornichons, pickled shallots and toasted ciabatta

SIDES

Chunky chips	5.50
Skinny chips	5.50
Optional additions to your chips	
Cheddar cheese 1.00	
Truffle oil and parmesan 2.00	
Homemade coleslaw	4.50
Seasonal vegetables	4.50
Homemade onion rings	4.50
Dressed salad	4.50

BURGER AND STEAKS

8oz Rump	20.00
8oz Sirloin	24.00
8oz Ribeye	26.00

All steaks (GF) served with a watercress salad and the choice of chunky chips or skinny chips

Steak Sauces 2.00

Peppercorn Garlic butter Stilton Creamy mushroom

Grilled king prawns (GF) 4.00

Sriracha Chicken Burger 16.00
7oz Beef Burger 16.00
Veggie Burger 14.50

All burgers served in brioche bun with caramelised onion chutney, cheddar cheese, lettuce and tomato. With homemade coleslaw and the choice of chunky or skinny chips

Add bacon 1.50

PUB CLASSICS

Classic beer battered cod	16.95
Siassic beer battered cod	10.93

Served with chunky chips, homemade tartare sauce and the choice of garden peas or mushy peas

Lambs liver and bacon(GF) 14.95

Creamy mash, rich onion gravy and seasonal vegetables

Butchers sausage and mash 16.95

Creamy mash, seasonal vegetables and onion gravy

Whitby scampi 15.95

Served with chunky chips, homemade tartare sauce and the choice of garden peas, dressed salad or mushy peas

Hunters chicken (GF) 16.95

Chicken breast topped with BBQ sauce, bacon and cheese served with chunky chips and salad

Honey roasted ham, eggs and chips (GF) 15.95

Fresh cut gammon ham, chunky chips and two fried eggs

PIES AND PUDDINGS 16.95

Shortcrust pastry pies and suet puddings -

Served with fresh vegetables and gravy and the choice of creamy mash or chunky chips

Mushroom and spinach pie (V)
Chicken, brie and cranberry pie
Steak and ale pie
Lamb and mint pudding
Steak and kidney pudding



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MAIN MEALS

Pan fried seabass fillet (GF) 17.50

Accompanied by crushed new potatoes with garlic wilted spinach and samphire, lemon and dill sauce

Traditional fish pie 16.95

Fresh and smoked fish in a white sauce, topped with creamy mash and melted cheddar served with a dressed salad

Vegetable curry (VE) 15.50

Fresh seasonal vegetables in a homemade curry sauce served with rice and foccacia

Wild Mushroom risotto (GF) 16.95

Wild mushroom and porcini risotto topped with truffle oil and parmesan

Honey and lemon salmon (GF) 17.95

Pan fried honey and lemon salmon fillet served with crushed wilted spinach new potatoes and green beans

Classic Moules mariniere (GF) 16.95

Mussels in a white wine and garlic sauce served with skinny chips

Classic spaghetti carbonara 14.95

Add grilled chicken 2.50

Arrabiata pasta 14.50

Pasta cooked in a garlic chilli, fresh basil rich tomato sauce

DESSERTS

Warm chocolate brownie 7.50

Served with chocolate sauce and vanilla ice cream

Cheesecake of the day 7.95

Served with the choice of pouring cream or vanilla ice cream

Chocolate and salted caramel tart 7.50

Served with chocolate sauce and vanilla ice cream

Homemade crumble of the day 7.95

Served with the choice of warm custard, vanilla ice cream or pouring cream

Eton mess 7.50

Crushed meringue with berry compote, vanilla ice cream and cream

Sponge of the day 7.50

Warm handmade pudding with the choice of pouring cream, vanilla ice cream or warm custard

Ice cream selection 4.00

Strawberry, Vanilla or Chocolate

Cheeseboard 9.95

Creamy brie, aged stilton and mature cheddar with crackers and relishes

SALADS

Classic chargrilled chicken caeser salad 16.95

Romain lettuce, caeser dressing, grated parmesan, croutons and anchovies topped with chargrilled chicken breast

Three cheese ploughmans salad 15.95

Mature cheddar, creamy brie and aged stilton accompanied by mixed leaf salad, pickles and relishes. Served with fresh warm baguette

Greek salad 17.95

Grilled chicken breast, fresh oregano, feta cheese, mixed peppers, olives, onion, tomato with a lemon and olive oil dressing

LUNCH MENU

Monday - Saturday 12pm - 4pm

JACKET POTATOES

8.50

Served with dressed mixed leaf salad

Additional fillings 2.00 each

North Atlantic prawns in a Marie Rose sauce

Grated Mature Cheddar

Baked Beans

Homemade coleslaw

Tuna Mayonnaise

SANDWICHES & BAGUETTES 9.50

The choice of white or brown bread

served with dressed mixed leaf salad and the choice of chunky chips or skinny chips

North Atlantic prawns in a Marie Rose sauce

Grated mature cheddar and Branston pickle

Tuna mayonnaise

Honey roast ham

Bacon, brie and cranberry