STARTERS

Classic prawn cocktail

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

Soup of the day (V)

Fresh homemade soup served with warm bread roll

Charcuterie board

Dry cured meats with cornichons, pickled shallots and focaccia

Crispy Calamari

Calamari tossed in garlic and parsley oil, served with homemade aioli

Breaded whitebait

Fried crispy whitebait served with salad garnish and homemade garlic aioli



SIDES

Chunky Chips 5.50 Skinny Chips 5.50

Optional additions to your chips

Cheddar cheese 1.00 Truffle oil and parmesan 2.00

MAIN COURSES

Ham egg and chips (GF)

Fresh cut honey roasted Kentish gammon ham, fried eggs and chunky chips

Traditional fish pie

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

Pie of your choice

Steak and ale
Chicken, brie and cranberry
Mushroom and spinach pie (v)
Served with the choice of chunky chips or
creamy mash - vegetables and gravy

Tomato Arrabiata (V)

Pasta dish with a fresh basil, garlic chilli, rich tomato arrabiata sauce

Mushroom Risotto (GF)

Wild mushroom and porcini risotto topped with truffle oil and parmesan

Whitby Scampi

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

Lambs liver and bacon

Creamy mash, fresh vegetables and onion gravy

Seasonal vegetables 4.50 Homemade onion rings 4.50 Dressed salad 4.50

Homemade coleslaw 4.50

DESSERTS

Crumble of the day

Homemade crumble, served with the choice of pouring cream, vanilla ice cream or custard

Chocolate and salted caramel tart

Rich tart served with chocolate sauce and the choice of vanilla ice cream or pouring cream

Ice cream selection

Strawberry, Vanilla or Chocolate

Eton mess

Crushed meringue with berry compote, vanilla ice cream and cream

Sponge of the day

Warm sponge or pudding of the day served with the choice of pouring cream, custard or vanilla ice cream

Monday - Thursday 12-8pm Friday 12-4pm