



## house menu

### starters

cream of leek and potato soup **£ 4.00**

cod and prawn fishcakes with a sweet chilli dipping sauce **£ 5.75 £10.75 main course**

creamed garlic forest mushrooms on toasted ciabatta **£4.65**

deep fried coconut shrimp with a tangy tomato sauce **£5.95**

pork and apple terrine with a Victoria plum chutney **£5.50**

basil, tomato and goats cheese ravioli  
with lemon scented olive oil and parmesan crisps **£5.00 £9.75 main course**

crispy duck spring rolls with a hoi sin and ginger glaze **£5.50**

### main

cod loin in beer batter with chunky chips and a homemade tartar sauce **£13.55**

grilled 8oz sirloin steak with vine roasted tomatoes, balsamic glazed shallots, jacket potato  
or chunky chips and peppercorn sauce **£15.75**

baked open vegetable lasagne with parmesan crisps and herb salsa **£9.25**

pot roasted Yorkshire sausages on a cheddar and English mustard mash with a rich red wine  
and mushroom sauce **£10.25**

braised corn-fed chicken breast with a chorizo & butter bean ragu **£12.75**

honey balsamic glazed salmon steak  
on a bed of chargrilled vegetables **£12.75**

homemade 8oz beef burger in ciabatta bread with mozzarella cheese, vine ripened  
tomatoes with caramelised shallots and chunky chips **£10.75**

smoked seafood pie with a creamy mustard mash lid **£12.00**

### desserts

**£5.00**

sticky toffee bread and butter pudding with cappuccino ice cream

individual bramley apple crumble with custard

warm lemon and lime tart with mascarpone

double chocolate and orange cheesecake with hot chocolate sauce

Yorkshire cheese selection with fruit chutney

all the above dishes may contain nuts  
all weights are approx before cooking