

Starters

Garden Pea & Mint Soup with broad bean mash, crème fraiche	£6.50 v
Baked Brie de Meaux, confit red onion, garden rosemary, crusty bread	£7.50 v
Ham Hock Terrine, scotch egg, watercress, piccalilli, sourdough fire toast	£8
Grilled Langoustines, sorrel, garlic & parsley butter & crusty bread	£10
Day boat squid, chorizo, white beans, parsley	£8.50

Salads

Couscous, honey roast summer vegetables, goats curd & harissa yoghurt	£8/14 v
Local San Marzano tomatoes burrata, rocket & basil Leaves	£7/13 v

Pub

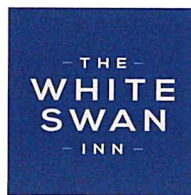
Ploughman's- Pork pie, Yorkshire cheeses, cold meats, scotch egg, salad, pickles, chutney & sourdough (lunch only)	£13
Beer battered Whitby haddock & chips with posh peas & tartare sauce	£15
Brioche-bun half pound burger with smoked streaky bacon, tomato, lettuce, Yorkshire Blue or Fountains Gold, burger sauce, beetroot & savoy slaw, fries & ketchup	£13
Fisherman's Trencher- haddock goujons, whitebait, king scallop & black pudding, langoustine, lime & sorrel mayonnaise & skinny fries	£17

Main Course

Charcoal grilled aged Beef from <i>Glaves of Brompton</i> , hand cut chips, Pickering tomato & watercress, salsa verde or bearnaise sauce -	
Rib-Eye	£26
Sirloin	£25
Rump	£20
Whole grilled sea-bream, lemon, aioli, chilli green beans & minted new potatoes	£19
Slow roast rump of pink Yorkshire lamb, fondant potatoes, charred carrots & garden mint sauce	£23
Honey & soy roast celeriac, caper salad, black garlic emulsion	£15 v
Whole East Coast pot caught lobster thermidor, fries & Green herb Salad	£35
Dressed Whitby crab, green herbed salad, homemade mayonnaise & skinny fries	£19

Sides £3.50

Little gem and truffle oil with parmesan	Skinny fries & house ketchup
Fine beans, almonds, chilli & garlic	Cauliflower cheese



Puddings

Basque cheesecake, peach compote				£6
Mocha delice, coffee ice-cream, salted caramel				£7
Sticky toffee pudding, vanilla ice cream				£6
Crème brûlée				£5
Ice-cream – vanilla, coffee, cherry	1 scoop	2 scoop	3 scoop	
	£2.95	£4.95	£6.95	
Affogato – a scoop of vanilla ice-cream with a shot of espresso				
– a scoop of vanilla ice-cream with Muscat Liqueur				

Pudding Wines

	50ml glass	Bottle
Chateau Petit Vordines	£6	£35
Palazzina Moscato	£4.50	£26

Cheese

Yorkshire

Smoked Wensleydale – a traditional Wensleydale, smoked over oak for 16 hours

Yorkshire Blue – a buttery, sweet and mild blue veined cheese.

Ribblesdale Owd Ewe – aged for 4 months. Pale yellow rind. Mild creamy

Guest

Lincolnshire Poacher - A firm cheese, similar in style to a vintage cheddar. Matured for 6 months

Cotswold Brie - A traditional, organic, mould ripened brie

3 cheese - £8.95 | 5 cheese - £11.95

Coffee

Americano	£2.50
Espresso	£2.50
Macchiato	£2.65
Cappuccino	£3.25
Large espresso	£2.60
Latte	£3.25
Hot chocolate	£3.25
Mocha	£3.25
Tea	£2.00