

Starters

Homemade Soup of The Day £4.75

Smoked Haddock & Potato Crumble £7.50

Prawn Cocktail, Brandy Marie Rose, Homemade Bread & Butter £7.25

Pan Fried Pigeon Breast, Wild Mushroom & Tarragon Fricassee £7.25

Homemade Chicken Liver Pate, Apricot Jam, Dressed Leaves, Guinness Bread £7.25

Deep Fried Goats Cheese, Red Onion Jam, Sweet Chilli Sauce (V) £7.25

Mains

Whole Grilled Plaice On The Bone, Tartare Butter, New Potatoes £15.95

Market Fish Dish of The Day, Please See Blackboard £ Market Price

Grilled Northumbrian Lamb Chops, Pea Puree, Pearl Barley, Jus £17.50

Pan Fried Breast of Chicken, Caramelised Shallot Potato Cake, Pepper & Chorizo Cream Sauce £13.50

Slow Cooked Cumbrian Pork Belly, Cauliflower Cheese Puree, Creamed Potato, Jus £13.95

Garlic & Thyme Marinated Aubergine Steak, Warm New Potato Salad (V) £12.50

All Main Courses Are Served With Vegetables

Desserts All £5.95

Knickerbocker Glory

Dark Chocolate Torte, Fresh British Raspberries, Raspberry Sorbet

Homemade Lemon Cheesecake, Chantilly Cream

Sticky Toffee Pudding, Butterscotch Sauce

English Strawberry & White Chocolate Crumble, Vanilla Ice Cream

Selection of Ice Creams & Sorbets £3.75

Coffees & Hot Chocolate All £2.55

Filter Coffee

Latte

Cappuccino

Espresso

Hot Chocolate

Teas all £2.25

English Breakfast Tea

Various Fruit & Herbal

Please Inform A Member Of Staff Of Any Allergies