



Snacks & Nibbles

Homemade Guinness & Black Treacle Bread, Homemade Rosemary & Sea Salt Butter (V) £2.50

Potato Skins, Seasoned With Rosemary Salt, Choice of Dips (V) £4.25

Crispy King Prawns, Sweet Chilli Sauce £4.50

Homemade Black Pudding Fritter, Apple Sauce £3.50

Selection Board of The Above (Two Sharing) £10.95

Starters

Homemade Soup of The Day £4.75

Devilled Whitebait, Dressed Leaves, Lemon Mayonnaise £6.95

Homemade Chicken Liver Pate, Red Onion Jam, Croutes £6.95

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

Local Pheasant & Black Pudding Terrine, Pickled Vegetable Slaw, Croutes £6.95

Wild Mushroom & Spinach Spring Rolls (V) £6.95

Mains

Market Fish of The Day, Please Ask For Details £ Market Price

Pan Fried Sea Bream, King Prawns, Vegetable Provencal £12.95

Slow Cooked Lamb Shank, Braised Red Cabbage, Creamed Potato, Mint Jus £13.95

Seared Goosnargh Duck Breast, Swede Puree, Black Pudding Bon Bon, Creamed Potato, Jus £16.50

Risotto Cake, Roasted Vegetables, Salsa Verde (V) £12.50

Leek & Cheddar Suet Puddings (V) £12.50

Pub Favourites

Roast Chicken Breast, Creamed Potato, Paprika & Lemon sauce £13.50

Braised Steak & Ale Pie, Braised Red Cabbage & Hand Cut Chips £12.95

Deep Fried Scampi & Chips, Garden Peas, Tartare Sauce £11.95

Lager Battered Cod & Chips, Garden Peas, Tartare Sauce £12.95

Northumbrian Steaks With Roast Flat Mushroom, Herb Roasted Tomato, Onion Rings, Hand Cut Chips or French Fries

8oz Rump Steak £14.00 10oz Ribeye Steak £19.95 10oz Fillet Steak £24.95

Sides & Sauces

Seasonal Vegetables £2.95

House Salad £2.95

Lager Battered Onion Rings £2.95

Triple Cooked Chips £2.95

French Fries £2.95

Peppercorn Sauce £2.95

Diane Sauce £2.95

Crispy King Prawns in Garlic Butter £4.50

Please Inform a Member Of Staff Of Any Allergies