



Pub Snacks & Nibbles

Homemade Beer & Black Treacle Bread, Rapeseed Oil & Balsamic Vinegar & Olives (V) £5.50

Potato Skins, Seasoned With Rosemary Salt, Choice of Dips (V) £4.50

Crispy King Prawns, Sweet Chilli Sauce £4.50

Breaded Whitebait, Marie Rose Sauce £3.50

Pan Fried Mini Chorizos £4.00

Selection Board of The Above (Two Sharing) £19.95

Small Plates

Roasted White Onion & Thyme Soup £5.95

Traditional Prawn Cocktail, Brown Bread & Butter £7.50

Duck Liver Parfait, Red Onion Jam, Sour Dough Croutes £7.50

Smoked Haddock Kedgeree Arancini, Dressed Leaves £7.50

Deep Fried Camembert, Cumberland Sauce, Dressed Leaves (V) £7.50

Seasonal Plates

Pan Fried Fillet of Sea Bream, Saffron, Mussel & Vegetable Chowder £14.00

Slow Cooked Cumbrian Pork Belly, Creamed Potato, Caramelised Apple Puree, Black Pudding & Jus
£17.00

Roast Breast of Pheasant, Parsnip & Vanilla Puree, Roast Baby Parsnips, Spinach & Game Jus £15.00

Potato & Parsnip Pressing, Crispy Poached Egg, Roasted Roasts, Chive Butter Sauce (V) £13.50

Vegetable Curry, Steamed Rice & Poppadum (V) £13.50

Pub Favourites Plates

Homemade Beef Burger, Brioche Bun, Smoked Bacon Jam, Smoked Cheese, Coleslaw & Fries £13.95

Poached & Roasted Chicken Breast, Creamed Potato, Paprika & Lemon Sauce £14.50

Braised Steak & Ale Pie, Braised Red Cabbage & Hand Cut Chips £13.95

Deep Fried Scampi & Chips, Mushy Peas, Tartare Sauce £12.95

Lager Battered Cod & Chips, Mushy Peas, Tartare Sauce £13.95

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

8oz Rump Steak £15.50 8oz Ribeye Steak £25.00 10oz Fillet Steak £31.00

Sides & Sauces

Seasonal Vegetables £3.50

Peppercorn Sauce £3.00

Triple Cooked Chips £3.50

Diane Sauce £3.00

French Fries £3.50

Crispy King Prawns in Garlic Butter £4.50

House Salad £3.50

Lager Battered Onion Rings £3.50

Please Inform a Member Of Staff Of Any Allergies