



### 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 £5.00

Breaded Whitebait, Marie Rose Sauce £4.00

Pan Fried Mini Chorizos £4.00

Selection Board of The Above (Two Sharing) £19.95

### Small Plates

Homemade Soup of The Day, Homemade Bread £6.25

Prawn Marie Rose on Homemade Bread, Pickled Cucumber, Cherry Tomatoes £7.50

Chicken Liver Pate, Red Onion Jam, Croutes, Dressed Leaves £7.50

Smoked Mackerel Pate, Pickled Cucumber Salad, Croutes £7.50

Blue Cheese Rarebit, Candied Walnut & Pickled Celery Salad, Mustard Dressing (V) £7.50

### Seasonal Plates

Pan Fried Fillet of Stone Bass, English Asparagus, Creamed Potato, Cider Butter Sauce  
£23.00

Roast Breast of Chicken, Creamed Leeks, Rosti Potato £15.00

Confit Duck Leg, Creamed Potato, Red Cabbage, Orange Jus £16.00

Potato, Leek & Cheese Strudel, Creamed Potato & Vegetables (V) £14.50

Pappardelle Pasta, Tomato & Pepper Ragu (V) £13.50

### Pub Favourites Plates

Homemade Beef Burger, Brioche Bun, Smoked Bacon Jam, Smoked Cheese, Coleslaw & Fries  
£15.00

Granby's Mixed Grill, 4oz Rump Steak, Chicken Breast, Gammon Steak, Pork Sausage,  
Black Pudding, Mushroom, Tomato, Fried Egg & Hand Cut Chips £24.00

Braised Steak & Ale Pie, Braised Red Cabbage & Hand Cut Chips £15.00

Deep Fried Scampi & Chips, Mushy Peas, Tartare Sauce £13.95

Lager Battered Cod & Chips, Mushy Peas, Tartare Sauce £15.00

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

8oz Rump Steak £16.50, 8oz Sirloin Steak £25.00, 10oz Fillet Steak £31.00

### Sides & Sauces

Seasonal Vegetables £4.00

Peppercorn Sauce £3.50

Triple Cooked Chips £4.00

Diane Sauce £3.50

French Fries £4.00

Crispy King Prawns in Garlic Butter £5.00

House Salad £4.00

Lager Battered Onion Rings £4.00

**Please Inform a Member of Staff of Any Allergies**