

Fixed price menu 2 courses £14.95 3 courses £18.95

Deep Fried Breaded Somerset Brie, apricot compote and balsamic reduction £5.50

Chargrilled marinated chicken skewers, mixed bay leaf salad and garlic aioli £5.75

Breaded whitebait dusted with paprika with homemade rustic tartar sauce £5.95

Craft ale battered courgette, mixed baby leaf salad and a sweet chilli dipping sauce £5.95

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Crispy strips of beef strip loin stir-fried with mixed vegetables and chefs own sweet chilli sauce, served with basmati rice and prawn crackers

£12.95

Homemade fishcakes (please ask for today's flavour) served with a citrus crème fraiche and fresh garden salad £10.95

add a portion of fries for £2

Wholetail Whitby Bay scampi served with skin on fries and minted petit pois with a homemade rustic tartar sauce £11.95

Pan fried lambs liver with smoked streaky bacon and onions in a rich gravy served with buttered mashed potato and extra fine green beans

£10.95

Caesar salad - salad of romaine lettuce and mixed baby leaves, olive oil and thyme croutons, wedges of boiled local free range egg, silverskin anchovy fillets and Parmesan cheese, finished with Caesar a dressing

£11.95

Add shredded chargrilled chicken breast £2.50

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Lemon posset served with homemade shortbread biscuit £5.75

Treacle and ginger tart served warm with homemade lemon curd £5.95

Chocolate mousse and homemade honeycomb £5.50

Two scoops from our ice cream/sorbet collection: £4.50

Ice-Cream – Madagascan vanilla, double chocolate, strawberries and cream, mint chocolate chip, Eton mess, rum & raisin, amaretti biscuit & tiramisu, maple & pecan or honeycomb

Sorbet – lemon, passionfruit or mango

Lunch time lighter bites

Jacket Potato served with mixed leaf salad and house slaw or ciabatta sandwich served with salad & crisps (Upgrade to fries for £1) – choose from:

Prawn in Marie rose £7.95, Bacon, brie and cranberry £7.95 Tuna mayonnaise £6.95 or Cheese and chutney/beans £5.95