

Specials

Starters

Flamborough Crab Cocktail with Marie Rose sauce & wholemeal bread and butter £8.95

Grilled Mussels in garlic butter served with garlic bread £8.95

Smoked Salmon Mousse served with melba toast £5.95

Avocado Pear, Norwegian Prawns & Scottish Smoked Salmon £8.95

Mains

Medallions of Venison Fillet with black pudding & coated in a creamy stilton sauce £16.95

Pan-Fried King Scallops in garlic butter served with garlic bread £18.95

Prime Ribeye Steak with any sauce of your choice £16.95

Poached Smoked Haddock Fillet filled with Flamborough Crab & coated in a
Norwegian prawn & brandy sauce £13.95

Grilled Tuna Steak with peeled tiger prawns in garlic butter 15.95

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE SPEAK TO OUR STAFF BEFORE YOU ORDER ANY FOOD
OR DRINKS AND THEY WILL ASSIST YOU IN ANY WAY THEY CAN

Sunday Luncheon

(£17.95)

Chef's Homemade Farmhouse Soup with crispy croutons

Salmon Mousse serve with melba toast

Fan of Sweet Honeydew Melon with Midori liqueur drizzle

Deep-Fried Brie on a bed of mixed leaves served with cranberry sauce

Chef's Homemade Chicken Liver & Orange Cointreau Pâté served with melba toast

Chef's Homemade Steak Pie topped with a shortcrust pastry

Roast Sirloin of Beef with Yorkshire pudding

Deep-Fried Scampi in Bread Crumb served with tartare sauce

Roast Leg of English Lamb & Yorkshire pudding

Breast of Chicken with a red wine and mushroom sauce

Poached Fillet of Scottish Salmon coated in a Norwegian prawn & brandy sauce

Baked Yorkshire Ham Fruity Salad with wholemeal bread & butter

Deep-Fried Halloumi in homemade crispy batter on a bed of mixed leaves with sweet chilli drizzle

Vegetarian Lasagne topped with grilled cheddar cheese & garlic bread

Choice of Dessert from our famous sweet trolley

Ices

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