

Sample of Chef's Daily Menu

Chef's Soup of the Day, freshly made and served with homemade bread £6

Lightly Curried Crab, salad of tomatoes, creme fraiche and chives £8

Garden Pea Panna Cotta, mango & chilli salsa, mango sorbet £8

Pancetta & Chive Tart, red onion marmalade, dressed seasonal leaves £8

Whole Baked Camembert, toast, chutney and vegetable crudités £9

Sauteed King Prawns, chorizo and bean cassoulet £9

Pork Rilette, gherkins, pickles, toast and apple chutney £7

Deliboard, chorizo, cured ham, salami, tomatoes & olives, crumbled cheese, crusty bread £14- great to share

Seafood Plate, haddock fingers, prawn cocktail, home smoked salmon, baked queenie scallops £14- great to share

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**Apricot Stuffed Chicken Breast**, smoke cured ham, Moroccan cous cous, guacamole, chicken crisp £18

**Beetroot & Wensleydale Wellington**, candied walnuts, baby watercress & balsamic £14

**Coffee Marinated Veal**, Creamed Potato, maple bacon, buttered cabbage & hazelnut granola £20

**Duo of Local Sausages**, creamy mash, roast gravy, sautéed onions £10 (Gluten free available)

**Sweet Potato & Spinach Frittata**, spiced tomato chutney, tender stem broccoli & gruyere cheese £14

**Pan Fried Hake Fillet**, spicy pepper risotto, coriander, lemon, wilted red charred, tempura monkfish tail £20

**Chef's Pie of the Day**, topped and baked with either short pastry or suet pastry £14

**Baked Plaice Fillet**, queen scallop parcel, samphire, celeriac, lemon & dill cream £18

**Battered Haddock Fillet**, hand cut chips, mushy peas, tartare, lemon wedge £14 (Gluten free available)

**Farm Reared Sirloin/Rib Eye**, roast tomato & mushroom, hand cut chips, garden peas, choice of sauce £25/£28

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Side Orders, Cauliflower Cheese, Bread Slate with Pesto & Butter, Sweet Potato Fries,

Creamed Spinach and Peas, Mixed Salad, Battered Onion Rings, Hand Cut Chips -**£3 each**

All our meat and fish is prepared by hand, as the team are getting older their eye sight isn't what it was....

-So please forgive us if you find small bones or shell in some dishes.

Please advise a member of the team with any food allergy requirements so they can assist with the appropriate menu choices.

A copy of our allergen menu can be explained, although dishes can be modified to suit most diners requests