

# pub classics

## Mains

Lager & Lime Battered Haddock, Triple Cooked Chips, Mushy Peas, Curry Sauce, Tartare Sauce (gfa) £18

Maple & Mustard Gammon Rib Eye, Chilli & Pineapple Salsa, Fried Hens Egg, Tender Stem Broccoli, Triple Cooked Chips £19

Chargrilled Calves Liver & Bacon, Creamy Mashed Potato, Cabbage, Red Wine Sauce, Crispy Onions £17

Whitby Breaded Scampi, Sea Salted Fries, Mushy Peas, Tartare Sauce £18

Hewitt & Grant Pork Sausages, Creamy Mashed Potato, Cabbage, Red Wine Sauce, Crispy Onions £17

Poached Smoked Haddock, Bubble & Squeak Cake, Wilted Spinach, Poached Hens Egg, Whole Grain Mustard Cream Sauce £19

Grilled Wing of Skate, Sauteed Potatoes, Garden Peas, Lemon & Caper Butter £24

## Vegetarian / Vegan

Olive & Artichoke Penne Pasta, Sun Blushed Tomato & Spinach £18

Plant Burger, Vegan Cheese, Baby Gem, Sea Salted Fries £16

Plant Based Sausage & Mash, Cabbage & Red Wine Gravy £17

Mushroom Risotto, Baby Spinach, Peas, Crumbled Vegan Feta, Dressed Leaf £19

## Grill

8oz Hewitt & Grant Steak Burger, Black Pepper Mayo, Monterey Jack Cheese, Bacon Jam, Baby Gem, Brioche Bun & Fries £17

Buttermilk Fried Chicken, Elderflower Pickled Cucumber, Tomato, Baby Gem, Gochujang Mayo, Brioche Bun & Fries £17

8oz Ribeye £28

8oz Sirloin £27

7oz Fillet £31

***All steaks served with Sea Salted Fries, Baby Leaf, Roasted Vine Tomatoes, Mushroom, Crispy Onions.***

## Salads

Smoked Salmon £16

Chicken & Bacon Caesar £16

Halloumi & Avocado £14