



## Evening Menu

### Starters

Homemade Soup of the Day with warm Italian Bread

Black Pudding with Smoked Bacon Roast Sweet Potato and Mustard Sauce

Salmon Gravalax and Prawn Marie Rose Served on a Mixed Leaf Salad

✓ Baked Mushrooms in a Stilton Cream Sauce with fresh Parmesan and Garlic Bread

✓ Orange, Potato and Mango Salad with wild Rocket and a sweet Plum dressing

Chilean half Shell Mussels with a Mediterranean pesto Crust and Salad leaves

### Main Course

Cumberland Sausage on a smoked Bacon and Caramelised Red Onion Mash with Fresh Vegetables and Wholegrain Mustard Gravy

10oz Sirloin Steak cooked to your preference with Fried Onions Mushrooms, Beef Tomato, Salad Garnish and Homemade Chips

*Sauces to accompany your Steak:*

*Cracked Black Pepper and Brandy OR Blue Cheese*

Leg of Lamb Steak served pink on a Greek Salad with New Potatoes

**Beef Lasagne with Garlic Bread and Salad**

**12oz Gammon Steak with Fresh Pineapple, Fried Egg, Garden Peas  
and Homemade chips**

**Whole Tail Whitby Scampi Garden Peas, Homemade Chips, Salad  
Garnish and Tartar Sauce**

**✓ Mediterranean Vegetable and mixed Bean Lasagne with Garlic  
Bread and Salad**

**✓ Goats Cheese Roast Vegetables and Sweet Potato on a continental  
Salad with Balsamic Dressing**

**Cajun Salmon on a Fruity Salad with New Potatoes and a mint  
Yoghurt Dressing**

### **Daily Specials**

**See our special board for a selection of Today's Homemade Specials &  
Vegetarian dish of the day**

**Homemade Puddings with local made ice cream, cream or custard.**

**We have a separate wine list to choose the right wine to accompany  
your meal.**