

## Evening Starters

Homemade Soup of the Day with warm Italian Bread £ 3.95

Boozy Chicken Liver Pate With Homemade Chutney  
and warm Toast £ 5.25

Prawn Cocktail with Marie Rose Sauce  
Brown Bread and Butter £ 5.25

Black Pudding, Smoked Bacon and Apple Sauce stack with Salad leaves  
£5.75

V Herb and Sesame Crumbed Brie Wedges on Continental Leafs with  
Cranberry Sauce £ 4.95

V Baked Mushrooms in a creamy Garlic and Herb Sauce  
served on Toasted Brioche with fresh Parmesan £5.25

## Main Courses

Cumberland Sausage served on Creamy Champ Mash with a rich  
Thyme Gravy and Fresh Vegetables £ 9.95

10oz Sirloin Steak cooked to your preference with Fried Onions  
Mushrooms, Tomato, Salad Garnish and Homemade Chips £ 17.95

Sauces to accompany your Steak: - £ 2.50

Diane Sauce, French Mustard, Onion, Mushrooms flamed in Brandy  
with a red wine sauce

Or

Au Poivre Sauce, Onion, Crushed Peppercorns flamed in Brandy with a red  
wine sauce and a touch of cream

Mexican Beef and Blackbean Chilli with wild Rice £11.95

**Beef Lasagne with Garlic Bread and Continental Salad £8.95**

**12oz Gammon Steak with Fresh Pineapple, Fried Egg,  
Garden Peas and Homemade chips £ 11.25**

**Wholetail Whitby Scampi  
Garden Peas, Homemade Chips, Salad Garnish and Tartar Sauce £ 9.75**

**V Mediterranean Vegetable and mixed Bean Lasagne with  
Garlic Bread and Salad £ 7.95**

**Slow Roast Lamb Henry served on a creamy Mash with fresh Vegetables  
and a Red Currant and Mint Gravy £16.95**

**V Baked Goats Cheese and Sun Blushed Tomatoes wrapped  
in Filo Pastry on a Roast Garlic and  
Wild mushroom Cream Sauce with fresh Vegetables £9.95**

## *Daily Specials*

**See our special board for  
A selection of Today's Homemade Specials  
&  
Vegetarian Dish of the Day**

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**Please see our Wine list for a choice to accompany your meal**

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