

# BAR MENU



## SMALL PLATES

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**SOUP OF THE DAY** £4  
Served with a warm crusty roll (GF\*)

**SMOKED SALMON** £5.75  
Served with crispy capers and crusty bread (GF\*)

**MIXED OLIVES & RUSTIC BREADS** £5  
With a roasted garlic aioli, herb oil and olive oil & balsamic dip (GF\*)

**HOMEMADE HAM HOCK & MUSTARD TERRINE** £5  
Served with pickled celery and toasted ciabatta

## SANDWICHES

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**SMOKED SALMON, ROCKET AND DILL MAYONNAISE**

**MATURE CHEDDAR AND TOMATO**

**HAM AND MUSTARD MAYONNAISE**

£4.50

The above sandwiches are served on a white deli roll or a rustic malted deli roll

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**OPEN STEAK SANDWICH** £9  
With caramelized onions and stilton served with chips and salad. Cooked pink or through

**HOT TUNA CHEESE MELT CIABATTA** £5

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All of our sandwiches are served with a dressed salad garnish

## MAINS

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### **GOURMET FRIED CHICKEN SANDWICH** £9

Fried chicken strips cooked in a house seasoned flour mix on a crispy ciabatta roll, baby gem lettuce, sliced tomato, served with a homemade Cajun slaw, chips and salad

### **6oz CHEESEBURGER** £8

On a brioche bun with homemade chips, onion rings, salad garnish and a chunky tomato relish

### **HOMEMADE BEEF MADRAS** £9

Served with rice and naan bread

### **SWEET SOY RUMP STEAK SALAD** £9

With dressed leaves, spring onions and pea shoots. Cooked pink or through

### **SUNDRIED TOMATO & ROASTED RED PEPPER LINGUINE** £8

Served with garlic bread

### **STEAK & ALE PIE** £8

Locally sourced chunky steak, slow cooked and topped with homemade short crust pastry. Served with your choice of potatoes, mushy peas, garden peas or vegetables

### **BRAISED RED WINE BEEF BRISKET** £11

With creamy mashed potatoes and buttered seasonal vegetables

### **BEER BATTERED FRESH FILLET OF HADDOCK & CHIPS** £9

Served with mushy peas and a homemade tartare sauce

### **10oz GAMMON STEAK** £10

A pan fried gammon steak served with chips, onion rings, garden peas and egg, pineapple or both (GF\*)

{ PLEASE ALSO SEE THE BAR SPECIALS BOARD  
FOR TODAY'S SPECIAL DISHES }

## FROM THE GRILL

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8oz FILLET STEAK £19

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10oz SIRLOIN STEAK £17

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10oz RIB-EYE STEAK £18

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16oz T-BONE STEAK £21

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18oz CHATEAUBRIAND FOR TWO £42

Please be aware that when ordering a medium chateaubriand this will take a minimum of 45 minutes cooking time.

**All our steaks are served with homemade chips, beer battered onion rings, grilled field mushroom and cherry tomatoes.**

**CHOICE OF SAUCES: PEPPERCORN, STILTON OR DIANE SAUCE £2**

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A helpful guide to how we cook our steaks:

**RARE** - Red throughout

**MEDIUM-RARE** - Red centre

**MEDIUM** - Pink throughout

**MEDIUM-WELL** - Brown with a hint of pink

**WELL-DONE** - Brown throughout

## SIDE DISHES

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|-------------------------------------|-------|
| HOMEMADE CHUNKY CHIPS               | £2    |
| SWEET POTATO FRIES                  | £2    |
| ONION RINGS                         | £2    |
| GARLIC BREAD                        | £2    |
| SIDE SALAD                          | £2    |
| SEASONAL VEGETABLES                 | £2    |
| CHOICE OF PEPPERCORN OR DIANE SAUCE | £2    |
| NAAN BREAD                          | £1.50 |
| MUSHY PEAS                          | £1    |
| HOMEMADE CAJUN COLESLAW             | £1.50 |

## DESSERTS & HOT DRINKS

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| SELECTION OF DESSERTS                      | £5    |
| YORKSHIRE TEA/<br>SELECTION OF HERBAL TEAS | £2    |
| CAFETIÈRE OF GROUND COFFEE<br>FOR ONE/TWO  | £2/£4 |
| AMERICANO                                  | £2.20 |
| CAFFÈ LATTE OR CAPPUCINO                   | £2.50 |

**{ FOOD SERVED MONDAY TO SATURDAY 12-9PM  
SUNDAY 12-8PM }**

Weights are approximate before cooking. Please speak to a member of staff should you require food allergy information. (GF\*) by request can be modified to gluten free.

# MONDAY & TUESDAY CLUB MENU



## STEAK & ALE PIE

Locally sourced chunky steak, slow cooked and topped with homemade short crust pastry. Served with your choice of potatoes, mushy peas, garden peas or vegetables

## BEER BATTERED FRESH FILLET OF HADDOCK & CHIPS

Served with mushy peas and a homemade tartare sauce

## 6oz CHEESEBURGER

On a brioche bun with homemade chips, onion rings, salad garnish and a chunky tomato relish

## SUNDRIED TOMATO & ROASTED RED PEPPER LINGUINE

Served with garlic bread

## HOMEMADE BEEF MADRAS

Served with rice and naan bread

## HOT ROAST BEEF AND ONION SANDWICH

Served with salad garnish and homemade chips (GF\*)

## GOURMET FRIED CHICKEN SANDWICH

Fried chicken strips cooked in a house seasoned flour mix on a crispy ciabatta roll, baby gem lettuce, sliced tomato served with a homemade Cajun slaw, chips and salad

£7

**{ SERVED 12-9PM MONDAY AND TUESDAY }**

You can still enjoy other items from our bar menu or specials board on Club Monday & Tuesday.  
Please speak to a member of staff should you require food allergy information.  
(GF\*) by request can be modified to gluten free.

# STEAK THURSDAY



8oz FILLET STEAK

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10oz SIRLOIN STEAK

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10oz RIB-EYE STEAK

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18oz CHATEAUBRIAND FOR TWO (£4 supplement)

Please be aware that when ordering a medium chateaubriand this will take a minimum of 45 minutes cooking time.

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16oz T-BONE STEAK

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FEATURE FISH

{ SERVED 12 - 9PM THURSDAY }



A CHOICE OF  
TWO STEAKS

£30

All our steaks are served with homemade chips, beer battered onion rings, grilled field mushroom, cherry tomatoes and a complimentary Peppercorn, Stilton or Diane sauce. For today's Feature Fish please see our Specials Board.

Our À la carte menu is also available. Weights are approximate before cooking. Please speak to a staff member if you require food allergy information. (GF\*) by request can be modified to gluten free.

A helpful guide to how we cook our steaks: **RARE** - Red throughout **MEDIUM-RARE** - Red centre  
**MEDIUM** - Pink throughout **MEDIUM-WELL** - Brown with a hint of pink **WELL-DONE** - Brown throughout