

BAR MENU



SMALL PLATES

SOUP OF THE DAY £5
Served with a warm artisan bread roll
(GF*)

**HOUSE MARINATED MIXED OLIVES
& RUSTIC BREAD** £5/£7
With a green pesto, olive oil and
balsamic and a roasted garlic hummus
(GF*) Can also be served as sharer.

**PRESSED PORK SHOULDER &
BLACK PUDDING TERRINE** £6.25
Served with an apple puree, confit red
onions and sourdough crisps (GF*)

**PAN FRIED KING
TIGER PRAWNS** £5.95
In a garlic butter served with a dressed
red onion salad (GF*)

SANDWICHES

MATURE CHEDDAR & TOMATO £5

HAM & MUSTARD MAYONNAISE £5.25

The above sandwiches are served on a white deli roll or a rustic
malted deli roll and a dressed salad garnish

**HOT TUNA, ONION &
CHEDDAR CHEESE MELT CIABATTA** £8.50

**LIGHTLY SPICED CAJUN HADDOCK
GOUJON OPEN SANDWICH** £8.25
On pave garde with a choice of tartare sauce or ketchup

**MEDITERRANEAN VEGETABLE &
FETA CHEESE OPEN SANDWICH** £7.95

All of the hot sandwiches are served with a dressed salad
garnish and homemade chunky chips

MAINS

STEAK & ALE PIE

£10

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

£10.50

Served with mushy peas and a homemade tartare sauce

10oz GAMMON STEAK

£10.95

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

GOURMET FRIED CHICKEN SANDWICH

£9.50

Fried chicken cooked in a house seasoned flour mix on a ciabatta roll, baby gem lettuce and sliced tomato served with chunky chips, salad garnish and a kale and red cabbage slaw

6oz CHEESEBURGER

£9.50

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

GREEN PESTO & GARLIC TAGLIATELLE

£9

With sundried tomatoes

KATSU CHICKEN CURRY

£9.95

Served on a bed of white rice topped with fresh coriander and red chillies

CUMBERLAND RING

£10.50

Served with an onion gravy, creamy mashed potatoes and garden peas

BBQ CHICKEN WINGS

£10.50

Seasoned with a homemade rub served with a bourbon BBQ sauce, kale and red cabbage slaw, chips and salad (GF*)

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

FROM THE GRILL

8oz FILLET STEAK £24

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10oz SIRLOIN STEAK £19

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10oz RIB-EYE STEAK £19

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16oz T-BONE STEAK £23

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18oz CHATEAUBRIAND FOR TWO £50

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 £2.50

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 | £3 |
| SWEET POTATO FRIES | £3 |
| ONION RINGS | £2.50 |
| GARLIC BREAD | £2.50 |
| SIDE SALAD | £2 |
| SEASONAL VEGETABLES | £3 |
| MUSHY PEAS | £1.50 |
| HOMEMADE KALE & RED CABBAGE COLESLAW | £1.50 |

DESSERTS & HOT DRINKS

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| SELECTION OF DESSERTS | £5 |
| YORKSHIRE TEA/ SELECTION OF HERBAL TEAS | £2 |
| CAFETIÈRE OF GROUND COFFEE 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

10oz GAMMON STEAK

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

GOURMET FRIED CHICKEN SANDWICH

Fried chicken cooked in a house seasoned flour mix on a ciabatta roll, baby gem lettuce and sliced tomato served with chunky chips, salad garnish and a kale and red cabbage slaw

6oz CHEESEBURGER

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

GREEN PESTO & GARLIC TAGLIATELLE

With sundried tomatoes

£8

{ 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



10oz SIRLOIN STEAK

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10oz RIB-EYE STEAK

-

16oz T-BONE STEAK

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8oz FILLET STEAK (£3 supplement)

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18oz CHATEAUBRIAND FOR TWO (£10 supplement)

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

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FEATURE FISH

{ SERVED 12-9PM THURSDAY }



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

A CHOICE OF
TWO STEAKS

£30