

BAR MENU



STARTERS

HOMEMADE SEASONAL SOUP £5
Served with a warm artisan bread roll (GF*)

HAZELNUT CRUSTED GOATS CHEESE £6.50
With a blackberry compote and dressed rocket leaves

CREAMY WILD MUSHROOMS ON TOASTED SOURDOUGH £6
With garlic, truffle oil and parmesan (GF*)

HOUSE MARINATED OLIVES £6.50
With a homemade pesto, balsamic, garlic aioli and toasted bread (GF*)

SANDWICHES

HAM HOCK AND PICKLED ONION £5.50

TUNA & SPRING ONION MAYONNAISE (GF*) £6

OPEN RUMP STEAK TOPPED WITH STILTON £10
served pink or cooked through (GF*)

CHICKEN & BACON WITH ICEBERG LETTUCE & MAYONNAISE (GF*) £9

All sandwiches are served with a dressed salad garnish
Add chips to any sandwich +£2

SALADS

GARLIC & CORIANDER MARINATED KING PRAWN & CHORIZO SALAD with a chilli and lime dressing (GF*) £12

GRILLED HALLOUMI, SUN DRIED TOMATO & OLIVE SALAD with a pesto dressing (GF*) £11
Add chicken £3

CHICKEN & BACON SALAD with a honey and mustard dressing topped with grated parmesan (GF*) £12

MAINS

STEAK & NAILMAKER ALE PIE £12

Topped with shortcrust pastry and served with a choice of potatoes and buttered vegetables, garden peas or mushy peas

NAILMAKER BEER BATTERED FRESH FILLET OF HADDOCK £12

With homemade chips, mushy peas and homemade tartare sauce

10oz GAMMON STEAK £11

Served with homemade chips, beer battered onion rings, garden peas and a choice of egg or pineapple or both (GF*)

6oz PORTERHOUSE CHEESE BURGER £11

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

Add any of the following toppings

Chorizo £2 Maple bacon £1.50 Stilton £1

BUTTERMILK CHICKEN FRIED SANDWICH £11

On a brioche bun with a homemade Cajun slaw, chips and salad garnish

HONEY & GARLIC CHICKEN BREAST £13

On a bed of coriander rice and a dressed cucumber salad (GF*)

CATCH OF THE DAY

Please see today's specials board for details. Price will vary.

GARLIC & CORIANDER MARINATED PRAWN & CHORIZO SKEWER £14

With a chilli and lime aioli, chips and salad (GF*)

SUN DRIED TOMATO & HOMEMADE GREEN PESTO TAGLIATELLE (GF*) £11

Add chicken £3

**PLEASE ALSO SEE THE PUB SPECIALS BOARD
FOR TODAY'S FEATURE DISHES**

FROM THE GRILL

8oz FILLET STEAK £26

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10oz SIRLOIN STEAK £23

-

10oz RIB-EYE STEAK £22

-

12oz RUMP STEAK £20

-

18oz CHATEAUBRIAND FOR TWO £55

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

LIGHT BITES



HONEY GLAZED CHORIZO

£5

HOUSE MARINATED OLIVES

£4

**CAJUN SPICED
HOMEMADE CRACKLING**

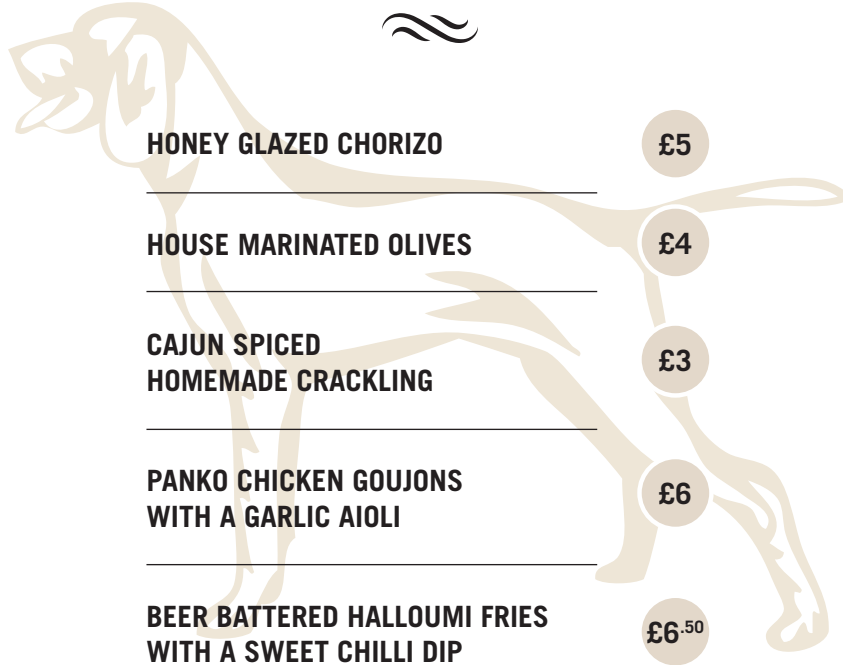
£3

**PANKO CHICKEN GOUJONS
WITH A GARLIC AIOLI**

£6

**BEER BATTERED HALLOUMI FRIES
WITH A SWEET CHILLI DIP**

£6.⁵⁰



SIDE DISHES

HOMEMADE CHUNKY CHIPS	£3
SWEET POTATO FRIES	£3
BEER BATTERED ONION RINGS	£2.50
GARLIC BREAD	£2.50
SIDE SALAD	£3
BUTTERED SEASONAL VEGETABLES	£3
MUSHY PEAS	£1.50
HOMEMADE CAJUN SLAW	£1.50

DESSERTS & HOT DRINKS

SELECTION OF DESSERTS **£6**

Our list of seasonal desserts can be found next to the pub specials board. Please ask a member of staff for our dessert board.

YORKSHIRE TEA/ SELECTION OF HERBAL TEAS **£3**

CAFETIÈRE OF GROUND COFFEE FOR ONE/TWO **£2/£4**

AMERICANO **£3**

CAFFÈ LATTE OR CAPPUCINO **£3**

**FOOD SERVED MONDAY TO SATURDAY 12-9PM
SUNDAY 12-7PM**

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.