

DINNER MENU

All our food is freshly prepared; as such please recognise that when we are busy there may be a short delay in your food being served.

We're Proud To Support
Local Producers.....

So where possible we buy our produce from the many fantastic suppliers we have right on our door step!

Whilst we put time and effort into finding the finest local ingredients, this is not reflected in our prices; we are after all first & foremost a village pub!

Enjoy Your Meal!

Nibbles

Basket of crusty bread, butter oil & balsamic	3.00
Bowl of chicken wings with sweet chilli sauce	4.50
Spicy Nachos - Enough For 2 with sour cream	6.00
Cheesy Chips	3.50

“Pull up a chair. Take a taste. Come join us. Life is so endlessly delicious.”
Ruth Riechl

Starters or Light Dishes

Chicken Liver & Brandy Pate	5.50
With salad leaves, chutney and thick toasted farmhouse bread	
Garlic Mushrooms	4.50
In a thick creamy sauce with crusty roll	
Prawn Cocktail	6.50
In marie rose sauce with buttered brown bread	
Beer Battered King Prawns	(6) 6.50 (9) 9.00
With sweet chilli dipping sauce	
Today's Freshly Made Soup	4.50
With warm rustic roll and butter	
Posh Cheese on Toast	7.00
Brie & goats cheese with bacon and Westmoreland chutney	

“I cook with wine; sometimes I even add it to the food!”
WC Fields

Salads

“I hate people who are not serious about meals. It is so shallow of them.”

Oscar Wilde

Caesar 7.50

Mixed leaves, crispy croutons, anchovies, dressing and parmesan shavings

Available with a grilled chicken breast **10.00**

Greek 7.00

Mixed leaves, tomatoes, olives, feta cheese and oregano dressing

Bacon & Black Pudding Salad 8.50

With mixed leaves and a honey and mustard dressing

“The only time to eat diet food is while you’re waiting for the steak to cook.”

Julia Child

Deli Boards

A collection of the finest ingredients ideal for sharing.

Ploughman’s 12.00

Wensleydale, Stilton, Brie, pork pie, apple, chutney, gherkins and crusty bread

Fishmongers 14.50

Beer battered haddock goujons, mini prawn cocktail, smoked salmon, king prawns in garlic butter, bread scampi, lemon and brown bread and butter

Butchers 12.00

Yorkshire baked ham, roast topside of beef, chicken liver pate, pork pie, piccalilli, pickles and crusty bread

American Small 8.00 Large 14.00

Mozzarella melts, spicy chicken wings, onion rings, spring rolls, loaded potato skins and garlic bread with BBQ & Sweet Chilli Dips

From The Grill

“Ask not what you can do for your country. Ask what's for lunch.”

Orson Wells

10 oz Ribeye Steak 17.00

Add a Dianne or Peppercorn Sauce £2.00

With pan fried mushrooms, tomatoes, onion rings and homemade chips

14 oz Gammon 14.00

Topped with 2 free range eggs or pineapple rings, tomato, homemade chips & peas

Butterfly Chicken Breast 8.00

With peas or salad and homemade chips

“He was a bold man that first ate
an oyster.”

Jonathan Swift

PIES, PIES, PIES

with homemade chips or mashed potatoes
& fresh vegetables or garden/mushy peas

Steak & Ale Pie 10.00

Pure chunks of steak cooked in Black sheep bitter in short crust pastry, served
drenched with beef gravy

Ham, Chicken & Leek Pot Pie 9.50

Cooked all together in a creamy sauce served in a pot with a puff pastry
topper

Luxury Fish Pie 10.00

Haddock, salmon and prawns in a creamy parsley and wine sauce topped with
cheesy mashed potato

“After a good dinner one can forgive
anybody... even ones own relatives!”

Oscar Wilde

Classics

East Coast Haddock 12.00

14oz whale of a fish served with homemade chips and mushy or garden peas

Hunters Chicken 9.00

Butterfly chicken breast topped with BBQ sauce bacon and applewood cheddar
homemade chips and dressed leaf (without BBQ sauce if preferred)

Lamb Chops 10.50

Pan fried on crushed new potatoes with minted gravy served with fresh vegetables

Lasagne 8.50

Using our own classic ragu with dressed leaf and garlic bread - Add chips for 1.50

Tagliatelle Carbonara 8.00

Mushrooms and bacon served in a garlic & cream sauce with garlic bread

Omit any ingredient if desired.

The Small Print.....

Our kitchen does contain nuts,
particularly the chef! Any guest
concerned about allergens in their food,
are welcome to ask to see separate
detailing allergen menu.

Please ask to see vegetarian or
gluten free menu

Extras

Peppercorn or Dianne Sauce £2.00

All below at £3.00 each

Homemade Chips (½ Portion 1.50)

Beer Battered Onion Rings

Garden Salad

Mixed leaf, tomatoes, peppers, onion & cucumber

“There is no love sincerer than the
love of food”
George Bernard Shaw

Home Comforts

Beef & Ale Casserole	7.00
Pure chunks of steak cooked in a rich ale gravy with mashed potatoes	
Shepherds Pie	6.50
Slow cooked lamb mince topped with creamy mashed potato with peas & gravy	
Bangers & Mash	6.50
Trio of locally produced sausages on a mound of mashed potato with gravy	

“Part of the secret of success in
life is to eat what you like and
let the food fight it out inside.”
Mark Twain

BEV'S BURGERS

**8oz beef burger in soft roll with salad
garnish, coleslaw and homemade chips**

Cheese	8.00
London	10.00
With bacon, black pudding and cheese topped with a fried egg	
Hawaiian	9.00
With pineapple, bacon and cheese	
Texan	9.50
With beef chilli, fried onions and cheese	
Monster	13.00
Two 8oz burgers smothered with BBQ sauce topped with bacon and cheese And finished with a fried egg - For the very hungry!	

Back To Basics

Curry of The Day	7.00
Choice of curry with rice and naan bread - Add a Portion of Chips for 1.50	
Chilli Con Carne	6.50
Served simply with boiled rice - Add a Portion of Chips for 1.50	
Scampi in a Basket	6.00
A true 70's classic with homemade chips	
Chicken in a Basket	6.50
and homemade chips	

“As long as you have food in your mouth you have
solved all questions for the time being”
Franz Kafka