

BREADS, NIBBLES AND SMALL PLATES

Mixed Spanish olives **£3.50**

Sourdough bread with butter **£3.50**

Seaside snacks – crispy whitebait with tartare sauce, our prawn cocktail crisps, crab and leek pasties with piccalilli, smoked haddock pâté, pickled cockles and scampi fritters with Bloody Mary ketchup **£16.50**

Deep fried brie with smoked chilli jam **£5.50** (v)

Haddock goujons with tartare sauce **£4.50**

Pea and potato pakoras with mint yoghurt and mango chutney **£4.50** (v)

STARTERS

Seasonal soup with bread and butter **£5.25** (v)

Devilled crab, salmon and brown shrimp with radish and cress, sea salt croutes and lemon **£7.25**

Twice baked smoked haddock soufflé with comté and chive sauce **£7.50**

Salt and pepper squid with rice wine and ginger dip **£7.50**

Whipped chicken liver pâté with chutney and croutes **£6.50**

Vietnamese beef skewers with watercress salad, lime and chilli dipping sauce **£9.50**

Sesame mushroom toasts with Asian salad and miso mayo **£6.50** (v)

ROBATA GRILL

Peppered tuna steak with creamed spinach and Parmesan fries **£17.50**

Persian chicken with jewelled rice, coriander and almonds, rose petal harissa, pomegranate and yoghurt dressing **£14.95**

Grass fed beef, slow grown and dry aged for a minimum of 28-days beef, the way it should be - with slow roast tomatoes, field mushrooms, onion rings and proper chips

10oz Rump **£17.50** - 10oz Sirloin **£22.50** - 8oz Fillet **£25.50**

Add sauce - pepper £2.25, blue cheese £2.25, king prawns with garlic and chilli £5.25

All our dishes are cooked to order, so please be patient during busy periods. If you suffer from an allergy please make us aware, as our menus may not list every individual ingredient. (v) vegetarian

Early every morning we speak to Chris Neve about the fish for our specials. If it's good stuff and in season, you'll find it on the chalkboards. We buy a few portions of each, work our magic and when it's gone... it's gone. That's how we keep things special around here - go and have a look at today's catch.

SEAFOOD CLASSICS

Fish and chips with mushy peas, tartare sauce and lemon Regular **£12.50** - Large **£15.50**

Our fish pie – haddock and prawns in parsley sauce with mash potato and cheese and herb crumb **£12.95**

Satay spiced hake baked in a clay pot with coconut and lime dressing, papaya-chilli salad and steamed rice **£17.50**

Goan king prawn curry with coconut rice, flatbread and toasted almonds **£17.95**

Market fish with seasonal garnish - see chalkboards

FARM

Veal schnitzel with warm potato and caper salad, watercress and lemon **£19.50**

Slow roast pork belly with a little pork, apple and Wensleydale pie, mash potato and sage and onion sauce **£15.50**

Nidderdale lamb curry with pilau rice, flatbread and toasted cumin yoghurt **£14.50**

Cheese and onion pie with peas and proper chips **£11.50** (v)

This week's pie – sometimes in a pot, sometimes hand raised - see chalkboards

SIDES £2.95

Proper chips

Sea salt fries

Mash potato

Green beans with garlic and chilli

Creamed spinach

Green salad with chive dressing

Seasonal side (see specials)