SAMPLE LUNCH MENU

SET MENU

TUESDAY - SATURDAY, 12:00PM - 2:30PM 2-COURSES - £11.95 / 3-COURSES - £15.95

STARTERS

V French Onion Soup Garlic croutons & Gruyere cheese

Spiced Smoked Fish Cakes Cod, Gruyere cheese, tartare sauce & salad

Devilled kidnevs Served in a rich sauce with bruschetta

Chicken Satay Skewers

With a peanut satay dressing on a bed of salad

MAINS

Seared Calves Liver

W Butternut Squash Risotto

Cajun Haddock Skinny fries, cajun mayo & a house salad

Home-made Traditional Sausage & Mash Garden peas & onion gravy

DESSERTS

Sticky Toffee Pudding Vanilla ice cream

Ice Cream Selection

Raspberry Eton Mess

Fresh raspherries, meringue, vanilla ice cream, fresh cream

À LA CARTE MENU

STARTERS

- £6.95 **Black Pudding Scotch Egg** Served with a celeriac remoulade, crispy bacon & salad
- £6.45 Malt Shovel Smokie Flaked smoked haddock, cream, whiskey & Gruyere
- £6.45 Crayfish & Avocado Salad Fresh salad, lemon & a marie rose sauce
- £6.95 Roast Beets & Yorkshire Goats Cheese Salad Red, yellow & candied beetroot, Yorkshire goat's cheese,
- Salted Chilli Squid £6.95 Served with an Asian salad & a sweet chilli dipping

MAINS

- £13.95 The Malt Shovel Steak & Ale Pie Made with Theakstons Best Bitter, Served with Jenga hand cut chips & Seasonal vegetables
- £17.95 Greshingham Duck A L`Orange @ Served with Gratin Dauphinoise & Green beans & a fresh zesty orange sauce
- £14.95 Braised Dexter Ox Cheeks Served with horseradish mash, Seasonal Vegetables, crispy kale & a rich bourguignon sauce
- £13.95 Baked Spinach & Ricotta Pancakes 🕔 Homemade pancakes with fresh spinach & ricotta cheese, with new potatoes & seasonal veg
- £19.95 Holme Farmed Venison GF Roasted beetroot, mash, braised red cabbage, crispy kale & red wine jus

SIDES

Hand Cut Salted Chips - £2.95 / House Salad - £2.95 / Gratin Dauphinoise - £2.95 Skinny Fries - £2.95 / Mixed Greens - £2.95 / Onion Rings - £2.95



