

Seasonal a la carte menu

This is a sometimes twice daily changing menu depending what is in season. It is available throughout December weekends. Below is a sample of what may be on it

Starters

5 spice cured & smoked local wild duck breast, orange and fennel salad
12

Warm grilled Whitby langoustines, wild garlic mayonnaise
16

Gin cured Wester Ross salmon, creamed horseradish, soused turnip & cucumber, our treacle
sourdough bread
15

Mains

Aged Bowland/ Burholme farm cuts fresh off the charcoal served with our wonderful triple
cooked chips or extremely delicious creamed mash seasonal garnish or dressed watercress

10oz Sirloin 28 / 10 oz Fillet 35 / 10oz pork loin chop 21 / mutton chops 24
Add on horseradish or peppercorn sauce 3.5

Whole grilled Whitby fish of the day fresh of the charcoal with lemon butter or rapeseed oil
dressing & garnish Turbots / Brill / John Dory / East coast lobster
Market price

Pie of the day - one of our famous pies usually a meat/veg or vegan with creamed mash or
triple cooked chips and seasonal garnish
20

Afters

Daily changing seasonal puddings warm & cold
10