



Starters

Smoked almonds (N)	£4.50 (vg)
Nocellara olives (Su)	£5 (vg)
Cauliflower & Yorkshire blue cheese soup, homemade focaccia (G)	£9
Potted Whitby crab, pear, celeriac remoulade, crispbreads (C,Cr,Mi,E,G,Su,Mu)	£14
Baked brie, onion jam, focaccia (G,Mi,Su)	£11 (v)
Chicken liver parfait, house chutney, melba toast (G,Mi,Su,)	£11
Yellison's goats cheese mousse, salt baked crapaudine beetroot, walnut, blackberries & radicchio (N,Su,Mi,E)	£11 (v)
Moules mariniere (Mol,Mi, Su)	£11

Sandwiches

Egg mayonnaise & Pickering watercress in white or granary bloomer (E,G,Mu,Su)	£9(v)
Minute steak baguette, fried onions, rocket, blue cheese dressing (Mi, G, G, Mu)	£15
Smoked salmon & cucumber in white or granary bloomer (Fi, G, Mi)	£10
BLT in white or granary bloomer (G)	£11
ALT – avocado, lettuce, tomato in homemade focaccia (G)	£11(vg)

Mains

Beer battered Whitby haddock, hand cut chips, posh peas, tartare sauce (G,Fi,Su,E,Mu)	£21
Charcoal grilled burger, brioche bun, smoked streaky bacon, tomato, lettuce, burger sauce & fries with either Yorkshire blue or Smoked cheddar (G, Mu, Mi, E. Su, S)	£20
Jerusalem artichoke, kale & Yorkshire blue cheese risotto (Mi, Su)	£19(v)
Chargrilled Bacon chop, grain mustard sauce, watercress, fries (Mu,Su,Mi)	£19
Grilled Seabream fillets, rosemary roasted potatoes, tenderstem broccoli, aiolo (Fi, Su, Mu, E)	£25
Roast aubergine, red pepper chutney, cous cous (Su, G)	£18 (vg)
Ploughman's lunch - ham, cheeses, homemade bread, pickles, chutney, salad (Mi,Su,G,Mu)	£20

*Please speak to a member of the team if you have any questions about the menu, dietary requirements or allergens
A discretionary 10% service charge is added to final bills, 100% of which goes to the staff*



Charcoal Grilled Steak

Charcoal grilled steak, field mushroom, tomato, fries, green peppercorn sauce (Mi, Su)

10 oz Rump	£30
10 oz Sirloin	£39
6 oz Spearhead Fillet	£30

Sides

House salad (Su, Mu) | Hand cut chips | Skin on fries | Onion rings (Su, G) | Buttered green vegetables (Mi) | Braised red cabbage (Su) All £5

Pudding

Affogato – A scoop of vanilla ice-cream & a shot of espresso (vg option) (Mi, E)				£7
Treacle tart, cornflake ice cream, blackcurrant compote (G,Mi,E,Su)				£10
Chocolate nemesis, cherry sorbet, honeycomb (Mi, E, Su, So)				£10
Crème brulee, shortbread biscuit (Mi, G)				£10
Apple & blackberry crumble, crème anglaise (G,Mi,E,Su)				£10
Homemade Ice cream – vanilla, chocolate, strawberry, cinnamon, coffee (Mi, E, So)	1 Scoop £3.50	2 Scoop £7.00	3 Scoop £9.00	
Homemade Sorbets – passionfruit				

Cheese (Mi, G, C, Su)

Yorkshire Blue - a mild and creamy blue (p) (v)

Barron Bigod – a British brie (p)

Lincolnshire Poacher Red – hard unpasteurised cow's milk cheese aged for 18 months

Kidderton Ash - speckled ash crusted goat's cheese (p) (v)

Black Cow - aged cheddar from Dorset (p) (v)

Spenwood – hard ewes milk cheese, mild & nutty (p) (v)

P = Pasteurised V = Vegetarian

3 cheese - £15.00 | 5 cheese - £19.00



Coffee

Americano	£3.50
Espresso	£3.50
Macchiato	£3.50
Cappuccino	£4.50
Latte	£4.50
Flat White	£4.50
Hot chocolate	£4.75
Tea	£3.00

Allergens code

C – Celery, Mi – Milk, G – Gluten, Fi – Fish, Mol – Mollusc, Cr – Crustacean, Su – Sulphates, e – Egg, L – Lupin, S – Sesame, N – Nuts, Mu – Mustard, So – Soya, Pn – Peanut