





Seasonal Kitchen Garden Soup of the Day

Warm Sourdough Bread & Netherend Salted Butter [GFA | PB]

Korean Gochujang Pigs in Blankets

Chilli, Honey & Soy Sauce, Spring Onions, Onion Seeds

Great British Prawn Cocktail

Sweet Pickled Cucumber, Slow Roast Cherry Tomatoes, Crisp Baby Gem Lettuce [GF]

MAINS

Beer Battered Hartlepool Haddock Goujons & Triple Cooked Chips

Mushy or Garden Peas, Homemade Tartare Sauce, Lemon [GF]

Tenderstem Broccoli & Leek Risotto

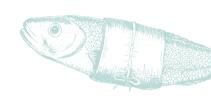
Lemon Oil, Vegan Parmesan, Crispy Leeks [PB]

Free Range Roasted Chicken Supreme

Creamed Potato, Charred Onion Puree, Spinach & Peas, Creamy Chicken & Tarragon Sauce [GF]

8oz Flat Iron Steak

Accompanied with Triple Cooked Chips or Fries, Parmesan & Rocket Salad, Flat Cap Mushroom, Confit Tomato [GF] +£6.00 Supplement + Peppercorn Sauce, Yorkshire Blue Cheese Sauce, Chimichurri £3.00



SIDES £4.50

- Triple Cooked Chips
- **Skinny Fries**
 - **Buttered Seasonal Vegetables**
- Charred Tenderstem Broccoli in Chimichurri
- House Salad

- **Onion Rings**
- Mash Potato
 - Mustard & Maple Slaw
- Truffle Cheese & Macaroni Cheese

DESSERTS

Warm Sticky Toffee Pudding

Butterscotch Sauce, Northern Bloc Madagascan Vanilla Ice Cream [GF]

Affogato

Northern Bloc Vanilla Ice Cream, Shot of Hot Espresso, Homemade Biscotti

Lemon Posset

Rhubarb & orange Compote, Granola [GF]

A discretionary 10% service charge will be added to all tables over six guests.







