

## DAILY SPECIALS

**MONDAY** *Hot Pot* **TUESDAY** *Salt Beef & Pickled Red Cabbage*

**WEDNESDAY** *Mince & Dumplings* **THURSDAY** *Corned Beef Hash & Fried Egg*

**FRIDAY** *Fishcakes & Parsley Sauce* **SATURDAY** *Chicken, Leek & Tarragon Suet Pudding with mash*

**SUNDAY** *Roast in-house dry aged forerib of beef & all the trimmings*

## SNACKS

**RUNNY SCOTCH EGG**

**OYSTERS**

*with a classic vinaigrette, green tabasco, add a pint of guinness.*

**BLACK PUDDING CROQUETTES** *with HP sauce.*

**1/2 PINT OF FRIED WHITE BAIT** *with aioli.*

**OLD SCHOOL SCAMPI** *with marie rose dip.*

**CHEESE ON TOAST** *with Lea & Perrins.*

**PORK SCRATCHINGS**

**SPICED MIXED NUTS**

## SMALLS

**GIN CURED SALMON GRAVADLAX** *with fresh horseradish, pickled beetroot, chive cream cheese & bread crisps.*

**MUSSEL & ALE CHOWDER** *with warm house bread.*

**BLACK PUDDING CROQUETTES** *with fried hens egg & crispy shallots.*

**SOUP OF THE DAY** *with garlic & thyme croutons.*

**HAM HOCK & TROTTER TERRINE** *with scruffy chutney & bread and butter.*

**WELSH RAREBIT** *with a watercress & shallot salad.*

**PICKLED BEETROOT & GOATS CHEESE SALAD** *with a balsamic dressing.*

## MAINS

**HAND MADE SAUSAGE & MASH** *and rich onion gravy.*

**BEER BATTERED FISH & CHIPS** *with scruffy peas & tartar sauce.*

**HOMEMADE GARLIC BUTTER CHICKEN KIEV** *with triple cooked chips & scruffy slaw.*

**PIE OF THE WEEK** *with butter mash & seasonal greens.*

**NORTH SEA FISH PIE** *topped with creamy mash & parsley breadcrumbs.*

**BRAISED HAM SHANK** *with steamed new potatoes, house piccalilli & ham stock gravy.*

**1/2 ROAST CHICKEN** *marinated in lemon & thyme with warm potato salad & light gravy.*

**SCRUFFY BURGER** *with house pickles, smoked cheese, scruffy slaw & triple cooked chips.*

**6 HOUR CONFIT DUCK LEG** *with duck fat roast potatoes, orange glazed carrots & a port jus.*

**IN HOUSE DRY AGED SIRLOIN STEAK- 8 OR 12OZ** , *served with bone marrow & red wine reduction, triple cooked beef dripping chips and house salad.*

*SAUCES; peppercorn, cafe du paris butter, blue cheese.*

**LAMB MADRAS** *medium spiced curry with rice and homemade naan bread.*

## SALADS

**ASIAN CRISPY DUCK SALAD** *with pomegranate, watermelon, coriander & mint.*

**SMOKED CHICKEN CAESAR** *with anchovies, duck fat croutons & a coddled egg.*

**CHARRED & PICKLED COURGETTE & FETA SALAD** *with toasted pine nuts & mint.*

**SLOW ROAST TOMATO, PEPPERS & BABY LEAF SPINACH** *with chilli breadcrumbs & balsamic.*

**AVOCADO & HEALTHY GREENS SALAD** *with a light lemon dressing.*

## SIDES

**TRIPLE COOKED BEEF DRIPPING CHIPS**

**DUCK FAT ROAST POTATOES**

**HOUSE SALAD** *with honey & wholegrain mustard dressing.*

**BUTTERY MASH POTATO**

**SEASONAL BUTTERED GREENS**

## DESSERTS

**JAM ROLY POLY** *with homemade custard and vanilla bean ice cream.*

**STICKY TOFFEE PUDDING** *with butterscotch sauce and salted caramel ice cream.*

**LEMON MERINGUE CHEESECAKE** *with raspberry ripple ice cream.*

**CHOCOLATE DELICE** *with espresso and white chocolate ice cream.*

**SELECTION OF ICE CREAMS** *ask your server.*

*All our food is prepared in a kitchen where nuts, gluten and other ingredients are present. Our menu does not show all ingredients, so please if you have an allergy or intolerance speak to a member of staff before ordering*