

Starters

Shellfish Medley

Tiger Prawns, Mussels and Clams steamed in a bacon and caper butter with samphire
£6.95

Charred Mackerel Fillet

Fresh Mackerel with torched skin with baby beets, carrots, horseradish cream and parsley oil
£6.25

Chicken Liver Pate

Handmade pate, red onion marmalade and watercress salad
£5.95

Goats Cheese Tart

Filled with tomato and chilli chutney and served with cherry tomato and honey dressed salad
£5.95

Beer Battered Mushrooms

Freshly battered and served on handmade garlic and parsley mayonnaise
£5.45

Soup of the day

Please ask your server for details
£4.95

Mains

Duck Breast

Pan roasted and served with pomme anna, carrot and orange puree, pickled cauliflower, fresh greens and a port reduction
£14.95

Lamb Shank

Slow braised in a mint, rosemary and thyme gravy and served with creamy mash and fresh greens
£14.25

Steak of the Day

Cooked as you like it with double cooked chips, roasted cherry tomatoes, sautéed mushrooms and beer battered onion rings
£P.O.A

Supreme of Salmon

Oven roasted Salmon served on baby potatoes, samphire and a shellfish and tarragon veloute
£13.95

Catch of the Day

Please ask your server for details
£P.O.A

Fish & Chips

A huge 10-12oz of the freshest local catch served with double cooked chips, handmade tartare and garden peas
£13.95

Venison Ragu

Slow braised Venison haunch in a rich tomato, red wine and herb sauce with fresh tagliatelle, shaved parmesan and crispy capers
£11.95

Sea Bass Fillets

Two fresh fillets served with aromatic rice and a thai green curry sauce
£12.95

Ballantine of Chicken

Chicken breast stuffed with a chicken and herb mousseline, wrapped in pancetta with pomme anna, fresh greens and parmesan fondue sauce
£12.95

5 Bean Chilli Bowl

Mildly spiced vegan chilli with rice and fresh salad served in a tortilla bowl
£10.95

Whitby Scampi

Served with double cooked chips, handmade tartare and garden peas
£10.95

Steak and Ale Pie

Handmade freshly cooked pie served with creamy mash, gravy and fresh greens
£11.95

Groom Burger

Two 3 1/2oz house recipe patties in a toasted brioche bun with cheddar, bacon and salad with fresh coleslaw, onion rings and double cooked chips
£8.95

Sides

Peppercorn sauce

£2.00

Garlic butter finish for steaks

£0.75

Double cooked chips

£2.50

Salad Bowl

£2.95

Deserts

Gin & Tonic Poached Pear

Served with aromatic poaching liquor and handmade lemon sorbet

£5.95

Chocolate Cremeaux

Rich velvety set chocolate and vanilla custard, chocolate soil, honeycomb and hazelnut ice cream

£5.95

Tropical Fruit Tart

Pastry case filled with passion fruit curd, creme patisserie, the days fresh fruit and vanilla ice cream

£5.95

Chefs Crumble

Served with custard or vanilla ice cream

£5.95

Chefs Cheesecake

Please ask your server for details

£5.95