



THE MAIN MENU

CREATED BY HEAD CHEF ADAM SCOTT
SERVED FROM MIDDAY MONDAY TO SATURDAY

STARTERS

SOUP OF THE DAY	6.95	CHARRED SATAY SKEWERS (MWG)	8.95
Chef's seasonal creation, freshly prepared and served with whipped sea-salt butter and toasted sourdough.		Tender chicken breast in an aromatic peanut and chilli glaze, finished with fresh coriander and zesty mint yoghurt.	
TEMPURA MONKFISH SCAMPI	9.95	THE HERITAGE SCOTCH EGG (MWG)	8.95
Golden monkfish tails, crispy sea samphire and house-made caper tartare with charred lemon.		A soft-set farm egg and herb-infused sausage in a golden crumb, served with sweet pea purée, mustard crème fraîche and garden pickles.	
THE GARDEN BOARD (VE/V/MWG)	9.50	ARTISAN BUTCHER'S SELECTION (MWG)	10.95
Beetroot hummus, herb-flecked falafel, fire-roasted peppers, marinated olives and buttery corn ribs with toasted gluten-free crostini.		Regional cured meats and smooth chicken liver pâté, served with confit roasted garlic, red onion marmalade, marinated olives and toasted sourdough with sea-salt butter.	

MAGNIFICENT MAINS

ROASTED FILLET OF PORK (MWG)	18.95	SPICY LAMB KOFTAS	17.95
Tender pork fillet wrapped in pancetta, served with fondant potato, caramelised apple purée, tenderstem broccoli and honey & cider reduction.		Hand-pressed spicy lamb koftas served with toasted flatbread, cool mint yoghurt, triple-cooked chips and Greek salad.	
LEMON SOLE MEUNIÈRE (MWG)	21.95	SPINACH & RICOTTA TORTELLINI (V)	16.95
Classic pan-fried lemon sole in caper and parsley nut-brown butter, served with crushed new potatoes and seasonal vegetables.		Fresh pasta in velvety parmesan cream sauce, finished with herb croutons and served with toasted garlic bread.	
VILLAGE KITCHEN BEEF & ALE PIE	18.95	FISH PIE	19.95
Slow-braised beef, mushrooms and root vegetables in a rich ale gravy, topped golden short crust pasty lid. Served with chunky chips, buttery mash or new potatoes, alongside garden peas, mushy peas or seasonal vegetables		Fish pie with a hearty mix of salmon, cod, and haddock velouté, topped with creamy mashed potato and finished with a herb crumb crust.	

SEE OUR DAILY SPECIALS

ASK A MEMBER OF OUR TEAM FOR TODAY'S
DELICIOUS DISHES

(V) - VEGETARIAN • (VE) - VEGAN • (MWG) - MADE WITHOUT GLUTEN

CLASSICS

AUTHENTIC CHICKEN CURRY	16.95	BATTERED GRIMSBY HADDOCK	17.45
Signature house curry stir-fried with fresh peppers and onions, served with scented rice and warm garlic & coriander naan bread.		Grimsby haddock, served with chunky chips, mushy peas and house-made tartare sauce.	
DOUBLE SMASH BURGER	18.95	WHOLE TAIL WHITBY SCAMPI	16.95
Two smashed beef patties, smoked bacon, onion and melted cheddar on a toasted crystal bun. Served with chips or waffle fries and coleslaw.		Golden breaded Whitby scampi tails served with chunky chips, dressed garden salad, garden peas and fresh lemon.	
HOMEMADE BEEF LASAGNE	16.95	SWEET POTATO & CHICKPEA CURRY (VE • MWG)	16.45
Traditional rich beef ragù layered with pasta and creamy béchamel, served with dressed side salad and garlic sourdough.		A fragrant coconut milk curry with spinach and chickpeas, served with scented rice and a crisp poppedom.	

CLASSIC GRILL

SERVED WITH FLAT CAP MUSHROOM, HALF SEASONED GRILLED TOMATO, CHUNKY CHIPS, PEAS & ONION RINGS

8oz RUMP STEAK 24.95

Prime 21-day aged rump steak cooked to your liking.

10oz HORSESHOE GAMMON 19.95

Premium thick-cut horseshoe gammon steak served with a fried egg and grilled pineapple ring.

THE ULTIMATE MIXED GRILL 25.95

Rump steak, grilled sausage, horseshoe gammon and chicken breast with a fried egg.

SALADS

ALL OUR SALADS ARE SERVED WITH A WARM CRUSTY BREAD ROLL, NEW POTATOES, HOUSE-MADE COLESLAW, AND A HONEY & MUSTARD DRESSED SIDE SALAD.

FRESH DRESSED CRAB SALAD	17.95	HAM, EGG & CHEESE	16.45
Premium dressed crab served with fresh lemon and zesty seafood sauce.		Thick-cut honey roast ham, soft-set farm egg and mature cheddar cheese with fresh salad garnish.	
CLASSIC PRAWN COCKTAIL SALAD	16.95	STEAK BURRITO SALAD BOWL	16.95
Succulent Atlantic prawns in rich Marie Rose sauce served on crisp leaf salad with fresh lemon.		Seared rump steak cooked pink, served over black rice and orzo with crumbled feta and fresh salad.	

SIDES & STEAK SAUCES

CHUNKY CHIPS	4.50	CRISPY FRIES	3.95	GARLIC BREAD	3.95
CHEESEY GARLIC BREAD	4.25	BATTERED ONION RINGS	3.95	SEASONAL VEGETABLES	3.95
HOUSE SALAD	3.95	STEAK SAUCE	3.50		

Peppercorn • Chimichurri • Red Wine

DESSERTS

THE SCHOOL DAYS SPRINKLE CAKE	8.95	PEACH & ALMOND BAKEWELL TART	7.95
Light vanilla sponge topped with white icing and retro sprinkles, served with warm pink custard.		Homemade and served with custard or vanilla ice cream.	
SICILIAN LEMON POSSET (MWG)	8.45	MINT CHOCOLATE BROWNIE	8.45
Silky lemon cream served with buttery shortbread.		Rich chocolate and mint brownie served warm with vanilla ice cream or custard.	
ARTISAN ICE CREAMS & SORBETS	6.95	CARAMELISED PINEAPPLE (MWG)	8.25
Three scoops of seasonal fruit sorbets or dairy ice creams.		Fresh pineapple glazed with brown sugar and lime, served with vanilla-coconut ice cream.	