

## WHILE YOU WAIT...

Selection of Filbert's Nuts £2.50 (9,10)  
Warm Focaccia, Oil & Balsamic £3.50 (2,14)  
Pitted Marinated Olives £4.50 [PB | GF]

## STARTERS

### Seasonal Soup of the Day

Warm sourdough bread & salted butter £6.95  
[GFA | PBA] (2,7)

### Steamed Duck Gyoza

Crunchy rice wine pickled vegetables  
with fresh coriander & soy sauce dip  
£7.95 (2,12,13,14)

### Pan Roasted Wood Pigeon Breast

Celeriac remoulade & toasted hazelnuts  
£8.95 (2,4,7,9,14)

### Bloody Mary Prawns

Atlantic baby prawns dressed in a  
Bloody Mary sauce, smashed coriander &  
lime avocado, on toasted focaccia  
£8.95 [GFA] (2,3,4,9,14)

## CLASSICS

### Homemade Steak & Theakston Ale Pie

Seasonal vegetables, triple-cooked chips, fries or creamed  
potatoes, proper gravy £21.95 (2,4,7,14)

### Beer Battered Hartlepool Haddock & Triple Cooked Chips

Mushy or garden peas, tartare sauce £18.95 [GF] (4,5,9,14)

### Provenance Beef [GFA] or Buttermilk Chicken Burger

Toasted brioche bun with tomato relish, cheese,  
dill pickle, fresh tomato, red onion, gem lettuce  
& fries or triple-cooked chips £17.95 (2,4,7,9,13,14)  
**Streaky Bacon £1.50 Onion Rings £1.50** (14)

### Gammon Steak

Thick-cut smoked gammon steak served with triple-cooked  
chips, fried hen's eggs and a fresh rocket salad £16.95  
[GF] (4)



## MAINS

### British 8oz Rump £24.95 or 8oz Sirloin Steak £29.95 [GF]

Served with confit tomato, and a choice of two sides  
**Peppercorn Sauce £3.00 (7,14) Mushroom Sauce £3.00 (7)**  
**Garlic Butter £3.00 (7) Blue Cheese Sauce £3.00 (7)**

**Add Garlic King Prawns £5.00 (3)**

### Venison Ragù Rigatoni

Rigatoni pasta in a rich, slow-braised venison ragù with red wine,  
aromatic herbs and tomato £19.95 (2,7,14)

### Pan Fried Cod Loin

Dill creamed potatoes, wilted spinach & pearl barley broth,  
finished with fresh herbs & lemon £23.95 (2,5,7,14)

### Pan Fried Roast Chicken Balentine

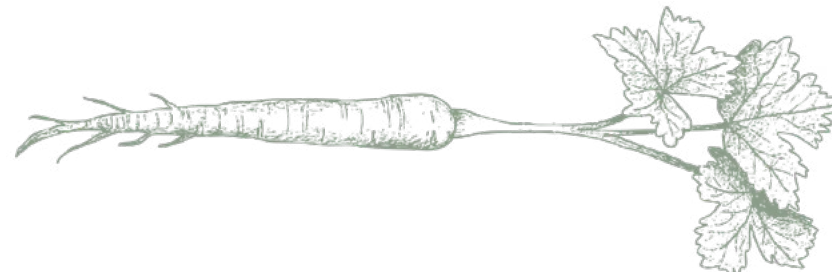
Creamy Dauphinoise potatoes, wilted spinach,  
pickled baby carrots & finished with a wild mushroom sauce  
£22.95 (4,7,14)

### Slow Braised Minted Lamb Shank

On a bed of black pudding creamed potatoes,  
wilted greens, baby veg & roasting jus  
£26.95 [GFS] (2,7,14)

### Roasted Butternut Gnocchi

Roasted butternut, wilted spinach, toasted pumpkin seeds &  
crumbled Shepherds Purse Harrogate Blue cheese  
£16.95 (PBA) (2,7,9,13)



\*Menu subject to change. All our food is prepared to order so we strive to satisfy all dietary requirements.  
Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require  
more information about any ingredients or allergens in our dishes, please ask a member of our team.  
A discretionary 10% service charge will be added to all tables.

## SIDES £4 (Or 3 sides for £10) [ALL GF]

- Triple Cooked Chips
- Skinny Fries
- Creamed Potatoes (7)
- Buttered New Potatoes (7)
- Rocket & Parmesan Salad (7)
- Buttered Seasonal Vegetables (7)
- Onion Rings (14)

## SANDWICHES

SERVED WITH SALTED YORKSHIRE CRISPS & COLESLAW (4,9,14)

### Hartlepool Haddock Goujon

Beer-battered Hartlepool haddock, tartare sauce, crisp gem lettuce,  
served in a warm Romana flatbread  
£12.95 (2,4,5,7,9,14)

### Crispy Buttermilk Chicken Caesar Wrap

Crispy coated buttermilk chicken breast, Caesar dressing  
and crisp little gem lettuce  
£12.95 (2,4,7,14)

### Egg Mayonnaise & Cress

On either fresh white or brown sliced bloomer  
£9.95 [V] (2,4,7,9,14)

### Classic BLT

Toasted white or brown sliced bloomer, crispy streaky bacon,  
fresh sliced tomatoes, crisp gem lettuce & mayonnaise  
£12.95 (2,4,7,9,14)

### Bloody Mary Prawns

Atlantic baby prawns dressed in a Bloody Mary sauce,  
smashed coriander & lime avocados, in a Romana flatbread  
£12.95 (2,3,4,9,14)

### Hot Rump Steak Sandwich

Beef rump, caramelised onion marmalade, wild rocket  
£12.95 (2,7,14)

Toasted sandwiches are available untoasted  
[All sandwiches can be made gluten free]

AVAILABLE 12NOON - 3PM MONDAY TO SATURDAY

1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7  
Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts.  
12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

V - VEGETARIAN

PB - PLANT BASED | PBA - PLANT BASED ALTERNATIVE AVAILABLE  
GF - GLUTEN FREE | GFA - GLUTEN FREE ALTERNATIVE AVAILABLE