Evening Menu

Starters

Chefs' Onion Bahji Focaccia. Onion Bahji mixed with focaccia oven baked. Accompanied with sundried tomato oil, chilli jam & coriander butter £7.95

Whitebait. Whitebait deep fried seasoned with paprika salt with a lemon mayonnaise dip £5.95

Game Scotch Egg. Soft boiled egg coated in game mince & breadcrumbs.

Accompanied with onion & thyme chutney £8.95

Maíns

Pork Cheek. Slowly braised pork cheeks. Accompanied with fennel boulangere potatoes, roasted heritage beetroot, scorched apple puree & red win jus £18.95

Salmon En Croute. Scottish salmon butterflied & coated dill & lemon cream cheese, encased in shortcrust pastry. Accompanied with lyonnaise potatoes, buttered tender stem, spinach puree & a white wine sauce £19.95

Chicken Cacciatore. Chicken breast marinated in Italian aromatics slowly cooked in tomato, oregano, thyme, mushrooms, bell peppers & red wine. Accompanied with sundried tomato & garlic risotto. £17.95

Whitby Scampi. Scampi tossed in tarragon butter with triple cooked chips, garden peas, tartare sauce & wedge of lemon £15.95

Halloumi Schnitzel. Halloumi cheese coated in breadcrumbs shallow fried & oven baked in garlic & thyme butter. Accompanied with skin on fries & house pickled salad £16.95

Pie Of The Day. Fully encased filling in shortcrust pastry. Accompanied with buttery mash or triple cooked chips. Garden or mushy peas & lashings of meat gravy £16.95 (veggie/vegan option available on request)

Desserts

Crumble Of The Day. Accompanied with custard, cream or ice-cream £6.95

Lavender Panacotta. Cream, milk, vanilla pods & sugar infused with fresh lavender set with natural gelatin. Topped with candid lemon & lemon balm £7.95

Raspberry & Gin Cranachan. Raspberries soaked in gin, layered with oats, raspberries & chantilly cream £7.95

FOOD ALLERGY OR INTOLERANCE ADVICE: If you have a food allergy, intolerance or coeliac disease please speak to a member of staff about the ingredients in our food & drink before you order. Thank You :