



A La Carte

Starters

Brown onion soup with a mature cheddar crouton	£5.95
Pan Haggerty with a poached duck egg and dressed leaves	£6.50
Tabasco and lime spiced local crab on toast	£7.95
Yorkshire asparagus with shallot and caper dressing and a wild watercress salad	£7.50
Poached salmon and crab roll with pickled cucumber and cucumber raita	£7.95
Neasham Grange black pudding hash with a poached egg, crispy bacon and brown sauce	£7.50
Grilled Craster kippers with heritage potato, chive oil and herb salad	£6.95
Pan fried chicken livers and St George mushrooms on toast with a Madeira sauce	£6.95

Mains

28 day aged sirloin steak with chips, field mushrooms and peppercorn sauce	£19.50
Confit shoulder of lamb with basil mash and roast plum tomatoes	£17.50
Oven roast fillet of salmon with tiger prawns, braised leeks and new potatoes	£16.95
Roast pork loin with a bacon floddy, black pudding and mustard sauce	£17.50
Chargrilled chicken breast with roasted baby gem and pan haggerty	£16.95
Pan fried hake with chilli and white bean cassoulet and a fennel fritter	£15.95
Goats cheese and spring onion croquette with red pepper and roast onion salad with a chive cream	£12.95
Beer battered fish and chips with minted mushy peas and tartare sauce	£14.95

Sides

£2.95

Pan Haggerty	Buttered greens	New potatoes
Fat cut chips	Dressed house salad	