

Starters

Bread Selection £6.50

Balsamic & Olive Oil, Black Olive Tapenade, Sun Blushed Tomato Tapenade, Salted Butter

French Onion Soup £8.50

Croque Monsieur

Asian Beef Salad £8.50

Beef Sirloin, Crispy Vegetable Salad, Toasted Sesame Seed, Soy & Chilli Dressing

Prawn Cocktail £8.50

Iceberg Lettuce, Tomato, Cucumber, Marie Rose Sauce

Black Pudding & Belly Pork Salad £8.50 Sweet Chilli Sauce

Chorizo & Roasted Red Pepper Risotto £8.50
Parmesan Crisp

Chicken Liver & Brandy Pate £8.50

Baby Leaf Salad, Red Onion Chutney, Toasted Sourdough

Moules Mariniere £8.50 Mussels, Garlic, White Wine, Cream

Mains

Roast Loin of Pork £17.00

Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Pan Roasted Chicken Breast £17.00

Sage & Onion Stuffing, Yorkshire Pudding, Bread Sauce, Stock Gravy

Steak & Black Sheep Ale Pie £17.00

Chunky Chips, Short Crust Pastry, Stock Gravy

Roast Sirloin of Beef £20.50

Yorkshire Pudding, Stock Gravy

The Full Fawkes £24.00

Roast Sirloin of Beef, Loin of Pork, Sage & Onion Stuffing, Crackling, Yorkshire Pudding, Stock Gravy

Slow Braised Lamb Shank £23.50

Creamed Mash, Yorkshire Pudding, Redcurrant & Mint Jus

Butter Roasted Fillet of Cod £25.00

Pomme Purée, Red Wine & Chorizo Spiced Lentils

Shallot & Roquefort Tartlet £17.00

Puff Pastry, Caramelised Balsamic Shallots, Roquefort Cheese, Chunky Chips

Sides -Creamed Savoy Cabbage, Peas & Pancetta £5.00 Cauliflower Cheese £5.00
One Yorkshire Pudding £2.50

All main courses are served with complimentary seasonal vegetables, goose fat roast potatoes and creamed mash



Desserts

Sticky Toffee Pudding £8.50
Toffee Sauce, Clotted Cream & Honeycomb Ice Cream

Double Chocolate Brownie £8.50 Salted Caramel Sauce, Madagascan Bourbon Vanilla Ice Cream

> Jam Roly Poly £8.50 Vanilla Cream Custard

Apple, Pear & Ginger Crumble £8.50 Vanilla Cream Custard

White Chocolate & Miso Cream Brulee £8.50 Blueberry Compote, Shortbread Biscuit

Cherry & Chocolate Eton Mess £8.50 Winter Berry Compote, Chocolate Brownie, Boozy Cream

Cheeseboard £10.00

Biscuits, Apple, Celery, Red Onion Chutney Yorkshire Blue Smoked Applewood Cheddar French Brie

Selection of Northern Bloc Ice Creams £8.00 Three Scoops

Madagascan Bourbon Vanilla
Dark Chocolate & Sea Salt
Raspberry & Sorrel
Black Treacle
Ginger Caramel
Sicilian Lemon Sorbet
Peppermint Chip
Clotted Cream & Honeycomb

Vegan Ice Cream Selection Strawberry & Yuzu Chocolate and Orange Blossom Rhubarb & Raspberry

Coffee & Mini Pudding £8.00

Choice of desserts: Sticky Toffee Pudding Double Chocolate Brownie Chocolate & Cherry Eton Mess

As all our dishes are freshly prepared, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or dietary requirements, please inform a member of staff. Thank you