

EVENING MENU

STARTERS

Soup of the Day with Bread Roll	£6.00
Classic Prawn Cocktail with Brown Bread & Butter	£8.00
Panko Brie Wedges with a Dressed Side Salad (V)	£7.50
Garlic Mushroom and Cheese Tartlet (V) Rocket & Balsamic Glaze	£6.00
Chicken Liver Pate Dressed salad and toast	£6.95

PLATTERS

Single Board £12.00 To Share £23.00

Charcuterie Board

Italian Fine Meat and Cheese Selection, Olives, Pickles, Rocket & Balsamic Glaze, Bread

Ploughman's Board

Gammon Ham, Pork Pie, Hard Boiled Egg, Cheese, Bread, Chutney, Pickles, Apple Salad

MAINS

8oz Sirloin Steak £20.00

Served with Chips, House Salad & Homemade
Onion Rings
Sauces: Peppercorn, Stilton, Mushroom. £3.00

The H Burger £15.00

Buttermilk Breaded Chicken or New Close Farm Beef
Burger with Cheese, Bacon, Salad & Fries

New Close Farm Sausage Mash £15.00

With peas & a jug of rich gravy

British Fish & Chips £15.00

North Sea Beer Battered Haddock, Chips,
Mushy Peas, Tartar Sauce, Lemon

Whitby Bay Breaded Scampi £14.00

Chips, Mushy Peas, Tartar Sauce and Lemon

Halloumi Burger (V) £14.00

Deep Fried Halloumi, Tomato, Lettuce, Sweet
Chilli Sauce with Salad and Fries

FRESH STONE BAKED PIZZAS

Margherita (V) £10.00

Classic Mozzarella and Tomato Sauce

American £11.50

Pepperoni, Mozzarella and Tomato Sauce

Tropical £12.00

Ham & Pineapple

Ham & Mushroom £12.50

Extra Toppings £1.50

Pepperoni, Salami, Chicken, Sausage, Ham,
Mushroom, Sweetcorn, Tuna, Pineapple, Jalapenos
Peppers, Tomato, Egg, Sundried Tomatoes

Meat Feast £13.00

Chicken, Pepperoni, Ham, Salami, Jalapenos

Vegetable Selection (V) £13.00

Mushroom, Sweetcorn, Pepper, Onion

All Day Breakfast £13.50

Sausage, Bacon, Mushroom, Black Pudding
& Fried Egg

Sides £3.50

Halloumi Fries
Onion Rings
House Salad
Homemade Chips or Fries

LIQUORS

BAILEYS (50ML)	£5.00
DISARONNO	£4.00
GRAND MARNIER	£5.00
CHAMBORD	£2.50
LIMONCELLO	£4.50
TIA MARIA	£3.00
COINTREAU	£3.00

WHISKY

GLENLIVET	£6.00
JACK DANIELS	£3.50
JAMESONS	£3.00
HIGHLAND EARL	£3.50
JOHNNIE WALKER	£3.50
JIM BEAN	£3.50

BRANDY

COURVOISER	£4.00
REMY MARTIN	£4.50
Apricot Brandy	£4.00

VODKA (25ml)

ABSOLUT	£2.50
ABSOLUT RUBHARB	£3.50
GREY GOOSE	£4.50

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BAKEWELL CHERRY AND ALMOND	£4.00
BOMBAY SAPPHIRE	£3.50
SIPSMITH	£3.50
THE BOTANIST	£4.00
BROCKMANS	£4.00
TANQUERAY	£3.50
TANQUERAY SEVILLA	£3.50
WHITLEY NEIL RASPBERRY	£3.50
HAYSMITH'S Pink Grapefruit & Orange	£3.50
HENDRICKS	£4.00
CHASE PINK GRAPEFRUIT AND POMEGRANATE	£4.00
SILENT POOL	£4.00
BULLDOG	£4.00

RUM

CAPTAIN MORGAN	£3.00
BARCADI	£3.00
MALIBU	£3.00
HAVANA CLUB	£3.00
KOKO KANU	£3.00
SOUTHERN COMFORT	£3.00
KRAKEN	£3.00

FORTIFIED WINE (50ml)

Cream Sherry

£4.00

COCKBURNS

£9.00

MARTINI Bianco, Rosso, Extra Dry

£6.00

BOTTLED BEERS

PERONI 330ml	£3.50
STELLA 330ml	£3.50
SAN MIGUEL (0%) 330ml	£3.00
MORRETTI 330ml	£3.50
Bakewell Best Bitter 500ml	£4.00
Chatsworth Gold pale ale 500ml	£4.00
SHELBY PEAKY BLINDERS Indian pale ale 330ml	£3.50
KOPPABERG STRAWBERRY & LIME/MIXED FRUIT (500ML)	£4.50

DRAUGHT BEERS

	HALF	PINT
SAN MIGUEL (5%)	£2.25	£4.50
One of Europe's most popular lagers.		
SHED HEAD IPA (4.6%)	£2.45	£4.90
A rich, amber coloured IPA. Shed Head is dry hopped using Cascade and Citra hops, brewed in Falkenberg, Sweden.		
CARLSBERG PILSNER (3.8%)	£2.50	£5.00
Light refreshing, with a perfect balance of bitterness and sweetness.		

OUR SELECTION OF HOUSE WINES

RED WINE

	175ml	250ml	Bottle
SAINT MARC MERLOT	£5.00	£6.20	£19.80
Made in a fruity and easy to drink style, Saint Marc wines come from South of France Vineyards			
SANTA FLORENTINA MALBEC	£6.70	£9.20	£26.95
Elegant and full bodied with silky smooth flavours on the palate and a spicy complex finish.			
CASTILLO DE PIEDRA TEMPRANILLO			£36.95
Fruity, subtle, perfumed, lots of strawberry fruit and a silky-smooth finish			

WHITE WINE

DELLE VENEZIE, PINOT GRIGIO	£4.70	£6.80	£19.95
Fresh and fruity; the taste dry and rightly sapid. Best as aperitif wine, with mixed salads and fish			
SAINT MARC - CHARDONNAY (VE)	£5.50	£6.80	£20.00
Made in a fruity and easy to drink style for consumers seeking instant pleasure. Saint Marc wines come from the South of France			
PROTEA CHENIN BLANC	£9.90	£11.50	£34.95
Aromas of fresh citrus fruit and honeysuckle. Crisp citrus flavour with tangy lemon vibrancy that is matched by more of the nectarine and stone fruit fleshiness in the mouth			
BLACK BIRD MARLBOROUGH SAUVIGNON BLANC	£7.00	£8.50	£24.00
captures the special character of New Zealand's cool climate viticulture. Elegant, assertive wines with citrus, grapefruit & gooseberry flavours			

ROSE WINE

PINOT GRIGIO	£5.20	£6.50	£19.50
Fruity and refreshing with flavours of apricot, peach and strawberries. Excellent with appetizers, soups, fish or white meat dishes			
LA CHAPELLE	£7.75	£8.90	£26.00
Delightful provence rose. Light colour with floral notes, palette mixes notes of citrus & English candy			
COTES DE PROVANCE HENRI GAILLARD			£26.00
Well balanced and fresh with strawberry & raspberry notes			
TRIENNES ROSE			£28.00
A Bouquet of strawberries and white flowers with hints of vanilla. Rose of Provence			

CHAMPAGNE & SPARKLING

HOUSE PROSECCO	200ML £6.95 BOTTLE	£24.95
HOUSE CHAMPAGNE		£45.00