

STARTERS

Soup of the day £9.50

Bread Roll [GF,V,VE](#)

Moules Mariniere £13.50

Sourdough [GF](#)

Sticky Chilli Beef £13.95

Sautéed Pak-choi, Sesame Seeds [GF](#)

Heritage Beetroot & Whipped Yellison

Goats Curd £11.95

Salad, Candied Walnuts, Micro Salad [GF,V](#)

Traditional Prawn Cocktail £13.50

Brandy Infused Marie Rose, Bread Roll [GF](#)

Seared Wood Pigeon Breast £11.95

Doreen's Black Pudding, Pickled Carrots, Blackberry Jus

Seared King Scallops £16.95

Curried Cauliflower 2 Ways, Curry Oil [GF](#)

Brockley Hall Scotch Egg £10.95

Walnut Ketchup, Pickled Vegetables

Duck & Port Pate £10.50

Toasted Brioche, Caramelised Onion Chutney) (Can be made [GF](#))

MAINS

FROM THE SEA

Moules Mariniere £24.95

Sliced Sourdough, Skinny Fries [GF](#)

Battered Haddock & Chunky Chips £20.95

Mushy Peas, House Made Tartar Sauce [GF](#)

Grilled Seabass Fillets £24.95

Sauteed Potatoes, Tender stem Broccoli, Lemon, Capers & Dill Beurre Blanc [GF](#)

Sole Meunière with Brown Shrimps £29.95

Cooked in Brown Butter, Lemon, Lilliput Capers, Samphire & Parsley, Buttered New Potatoes

Whitby Scampi £21.95

Chunky Chips, Mushy Peas, Salad Garnish & Homemade Tartare Sauce

Seafood Pie £22.95

Topped with Creamed Potatoes, Cooked in a white wine velouté, Served with Seasonal Vegetables

10oz Sirloin Steak £38.95 [GF](#)

Battered Onion Rings, Handcut Chips, Vine on Cherry Tomatoes, Flat Cap Mushroom

8 oz Fillet Steak £44.95 [GF](#)

Battered Onion Rings, Handcut Chips, Vine on Cherry Tomatoes, Flat Cap Mushroom

Sauces – £5.50

Peppercorn, Diane, Blue Cheese, Bearnaise, Garlic Butter.

8oz Salt Aged Steak Burger £19.95

Lettuce, Tomato, Choice of Skinny Fries or Chunky Chips, House made 'Slaw [GF](#)

Add on Yorkshire Blue Cheese or Monterey Jack Cheese for £3.50

Homemade Chickpea & Courgette Burger

£19.95 [GF](#)

Lettuce, Tomato, Choice of Skinny Fries or Chunky Chips, House made 'Slaw

Treacle Glazed Pork Chop £21.95

Apricot & Herb Butter, Pomme Puree, Pancetta, Leek & Gem Fricasse [GF](#)

Roast Cauliflower Steak £19.95

Carrot Puree, Pickled Red Onions, Tenderstem Broccoli, Basil Pesto Sauce [GF,V,VE](#)

Wild Mushroom & Pearl Barley Rissoto

£18.95

Crispy Hens Egg, Cheddar & Chive Tuille [GF,V](#)

Sides - £5.50

Chunky Chips, Fries, Onion Rings, Garlic Bread

Cheesy Sides - £6.95

Fries, Garlic Bread

FROM THE LAND

Cornfed Chicken Supreme £24.95

Fondant Potato, Glazed Baby Vegetables, Pink Peppercorn & Chicken Velouté [GF](#)

Seared Duck Breast £29.95

Duck Rilette, Potato Terrine, Calvo Nero, Roast Piccolo Parsnip, Jus [GF](#)

Seared Venison Haunch £28.95 [GF](#)

Pommes Anna, Roast Carrot Puree, Tenderstem Broccoli, Red Wine & Rosemary Jus

SALADS

All House Salads served with Tomatoes, Peppers, Red Onion, Heritage Beetroot, Cucumber & Mixed Leaves, Accompanied with a Homemade Bread Roll

Cornfed Chicken - £20.95

Coldwater Prawns in Marie Rose - £19.95

Yorkshire Roast Ham - £19.95

Smoked Salmon - £20.95

Cauliflower Steak - £19.95 **V,VE**

DESSERTS

Sticky Toffee Pudding £9.95

Toffee Sauce, Vanilla Ice Cream **V, VE on request**

Blackberry Mille-feuille £9.50

Crème Patisserie, Pickled Blackberries, Red Vein Sorreil **V**

Milk Chocolate Cremeux £9.95

White Chocolate Mousse, Honeycomb, Vanilla Ice Cream **V**

Seasonal Crumble of the day £10.50

Vanilla Custard **V**

Cheesecake of the Day £9.95

Seasonal Toppings, Chantilly Cream **V**

Lemon & Orange Posset £9.95

Vanilla Shortbread **V, GF on request**

3 British Cheeses £17.50

Crackers, Grapes, Celery & Apple **V, GF on request**

DIGESTIVES

Liquor Coffee's £8.95

Jamesons, Tia Maria, Baileys, Disaronno, Cointreau, Brandy.

American £3.85

Latte £4.25

Cappuccino £4.25

Flat White £4.25

Espresso £3.50

Earl Grey Tea £4.10

Peppermint Tea £4.10

Green Tea £4.10

Mombazillac 50 ml £7.50

Taylors Tawny Port £4.85

Taylors First State £5.10

Taylors 10 y.o. Tawny Port £6.75

V Vegetarian **VE** Can be made Vegan **GF** Can be made Gluten Free
Please advise your server of any dietary requirements