

Dinner Served 6pm – 9pm Monday - Sunday

**Starters**

Homemade *Soup* of the Day, *warm bread* **£4.95**

Mussels Provençale, *sourdough loaf* **£5.50**

Wild Mushroom and Rarebit Tart, *herb salad, balsamic reduction* **£5.25**

Whitby Crab and Spring Onion Cake, *spiced sweet tomato jam* **£5.95**

Black Pudding Bon Bon's, *peppercorn sauce* **£5.25**

Ham and Chicken Terrine, *homemade piccalilli, toasted sourdough* **£5.95**

**Mains**

Homemade Pie of the Day, *mashed potato & seasonal vegetables* **£12.50**

Fresh Fish of the Day £ Market price

Salmon Fillet, *crushed new potatoes, grilled asparagus, tarragon cream* **£14.95**

Burton Beer Battered Fish and Chip, *homemade mushy peas & tartare sauces* **£12.95**

Homemade Prime Beef Burger, *french fries, cheddar cheese, tomato relish and mustard slaw* **£12.95**

Sun blush Tomato and Roasted Bell Pepper Risotto, *aubergine & courgette* **£11.95**

Triple Cooked "Ashover" Pork Belly, *creamed potatoes, black pudding and pancetta* **£13.95**

Parmesan Glazed Chicken Supreme, *wild mushrooms, bean stew, fondant potato* **£13.95**

Honey Glazed Bacon Chop, *cheddar potato cake, minted green peas* **£12.95**

**Grills:**

Please see our specials board for Chef's daily selection of succulent steaks & grills.

**Sides**

Seasonal Vegetables **£3.95**

French Fries or Chunky Chips **£3.75**

Homemade Onion Rings **£3.25**

House Salad **£3.75**

Garlic Ciabatta **£3.95**

Garlic & Cheese Ciabatta **£4.95**