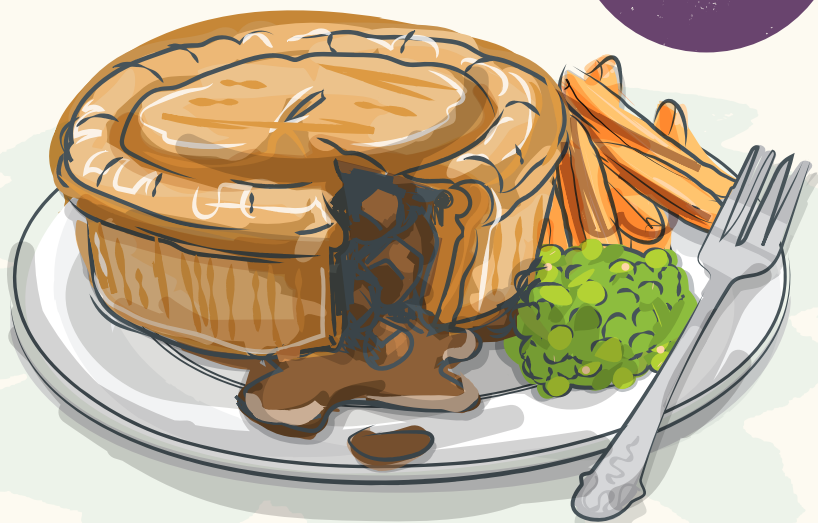


FROM OUR KITCHEN

Set menu

Available
all day
Mon-Fri



Set menu

2 COURSES £9 | 3 COURSES £11

Starters

HAND-ROLLED DOUGH BALLS (v)

with garlic butter and
tomato & basil dip

SOUP OF THE DAY (v)

with warm sourdough bread

SOUTHERN-FRIED CHICKEN FILLETS

with allotment slaw and
BBQ or piri piri dip

Main Course

ABERDEEN ANGUS LASAGNE

slow-cooked in red wine and
tomato sauce, served with
warm garlic sourdough bread

CLASSIC BURGER

6oz British beef patty
and BBQ sauce

STEAK & ALE PIE

British steak and
caramelised onions in
a rich ale gravy

MACARONI CHEESE (v)

with broccoli, oven-dried
tomatoes and warm garlic
sourdough bread or side salad

HUNTERS

CHICKEN BREAST

with bacon, BBQ sauce,
melted Cheddar and
mozzarella. Served with
chunky chips and salad

WHITBY SCAMPI

with chunky chips,
garden or mushy peas
and tartare sauce

Desserts

WINTER ETON MESS SUNDAE (v) (gf)

Winter berry compôte,
Jude's strawberry ice cream,
whipped cream, soft meringue
and strawberry sauce

SALTED CARAMEL BROWNIE FUDGE CAKE (v)

layers of chocolate brownie,
salted caramel and chocolate
fudge coated in chocolate
fudge icing, topped with
brownie bits and salted caramel
sauce. Served with Jude's
vanilla ice cream

SPONGE PUDDING

with raspberry jam and
vanilla custard or Jude's
vanilla ice cream

Please ask us if you require information on the presence of allergens in any of our food or drink. While a dish may not contain a specific allergen, please note that due to the wide range of ingredients used in our kitchen food may be at risk of contamination by other ingredients. (v) Items suitable for vegetarians.