



# Set menu

2 COURSES £10 | 3 COURSES £12

## 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.