



TO START

Some starters are to share or can be served as a main

⑤ **Creamy Onion Soup / £6**
Toasted Cornish Brie Crouton

⑤ **Sautéed Mushrooms on Toast / £6.5**
Chive Crème Fraiche, Toasted Soda Bread

⑤ **Twice Baked Soufflé / £6.5/£13.5**
Local Cobblers Cheddar & Roasted Leek Soufflé Baked
in Double Cream with a Warm Salad of Winter
Vegetables

Warm Ploughmans / £7.5/£15
Baked Cheese, Honey Glazed Ham, Black Pudding
Sausage Roll, Chutney, Grilled Apple, Buttered Toast

GF **Grilled Pigeon Breast / £8**
Beetroot Relish, Salted Walnuts, Goats Cheese Curd

GF **Charred Mackerel Fillet / £7**
Beetroot, Potato & Dill Salad

Seafood Board / £9 / £18
Cockles, Potted Crab, Prawns to Peel, Kipper Fillet,
Pickled Herring, Capers Berries, Pepper & Malt Vinegar,
Crusty Bread

Beef Cheek Bourguignon / £8 / £17
Rich Red Wine Sauce with Crisp Bacon, Button
Mushrooms, Baby Onions, (for main course add
horseradish mash & glazed baby carrots)

FOR MAIN

Beef Wellington / £24
Beef Fillet, Mushroom Duxelle in a Pancake & Crisp
Pastry. Fondant Potato, Beetroot, Shallots, Red Wine

Grilled Haunch of Venison / £20
Venison Sausage, Rosemary Potatoes, Ceps in Truffle
Dressing, Crispy Nero Cabbage

Roasted Stone Bass / £17
Braised Haricot Beans, Mussels, White Pudding,
Roasted Fennel, Parsley

Whole Roasted Pheasant / £20
Smoked Bacon, Game Chips, Bread Sauce, Goose Fat
Roast Potatoes, Savoy Cabbage

Eagle Ale Battered Hake / £15
Sea Salt & Black Pepper Hand Cut Chips, Crushed
Peas, Tartar Sauce, Lemon

Seafood Pie / £15
Smoked Kipper, Hake, Clams, Prawns, Horseradish &
Dill, Topped with Mash, Buttered Green Vegetables

GF **Honey Glazed Duck Breast / £18**
Creamed Parsnip, Spinach, Red Wine Jus

⑤ **Open Pumpkin & Wensleydale Pie / £13**
Roasted Pumpkin, Apple, Melting Wensleydale
Cheese, Hand Cut Chips, Seeded Green Leaves

THE GRILL

10 oz Rib eye / £24
10oz Pork Chop / £16

16oz T-Bone / £28
8 oz Sirloin / £19

Served with House Butter, Hand Cut Chips, Portobello Mushroom, Watercress
Change your sauce to Béarnaise or Peppercorn £1.5

9 oz Beef Burger / £14
Made to our Own Recipe. Served in a Toasted Brioche Bun. With Sweet Pickle Mayo, Endive, Red Onion, Gherkin
With Hand Cut Chips & Homemade Tomato Ketchup
+ Top your burger with..... Onion Chutney, Cheese, Bacon, Chorizo or Blue Cheese. £1 each +

TO THE SIDE / £3 EACH

Hand Cut Chips / Mash / Buttered Green Vegetables / Roasted Vegetables / Seeded Green Leaves