



Main Menu

Starters

Homemade Soup of the Day - £6.50

Served with Crusty Bread (V)(VE)

Slow Cooked Belly Pork Bites - £7.50

With Miso broth and crispy noodles

Beetroot, Poached Pear and Candied Walnut Salad - £7.50

With a blossom honey and grain mustard dressing (G) (V)

Whitby Crab and Kipper Fishcake - £8

Served with micro cress and a lime and chilli jam

Cured Salmon - £8

With a wild garlic and hazelnut pesto and red chard salad (GF)

Grilled Aubergine Tabbouleh - £8

With a coconut and tahini dressing (V) (VE)

Mains

Waterford Farm 28 Day Aged Sirloin Steak – £24.50

With cherry vine tomatoes, wild mushroom fricassee, onion rings and a choice of skinny fired or chunky chips or make it **Surf and Turf with King Prawns for £29** (GF)

Slow Pressed Belly Pork - £18.50

With braised fennel, fondant potato and green pepper relish (GF)

Honey and Orange Roast Seabass - £18

With broad beans, red lentils and saffron potatoes (GF)

Fish and Chips - £15.50 or small £12.50

Served with minted mushy, tartare sauce and fresh lemon (GF on request)

Avocado, Roast Cherry Tomato and Pistachio Linguini- £14.50

With baby watercress (V) (VE)

Pan Roasted Chicken Breast - £17.50

With toasted pine nuts, buttered kale and potato puree (GF)

(V) Vegetarian (G) Gluten Free (VE) Vegan.

We cannot guarantee that any items are completely allergen free due to kitchen production methods.

Desserts

Blueberry and Elderflower Eton Mess - £7.50

With poppy seed tuile

Trio of Beacon Farm Ice cream – £5.50

3 scoops of award-winning ice cream (GF)

WH&G Cheeseboard – Full £15 or Individual Cheese - £4.50

A selection of French & English Cheeses served with biscuits and house chutney
(GF biscuits available)

Coconut Mousse - £7

With passion fruit, lime and roasted pineapple (V) (VE) (G)

Steamed Dark Chocolate Pudding - £8.50

With an orange marmalade mascarpone cream

Vanilla Cheesecake - £8

With a honeycomb and shortbread crumble and grapefruit gel