



Oyster Bar

Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco: **3 for £9 / 6 for £17**
Oyster Taster, Pink Shallot Vinaigrette, Lemon & Tabasco: **£3.50 each**

Starters / Light Bites

Blue Cheese & Walnut Salad, Pickled Tomatoes & Beetroot, WH&G Dressing **(V) £9 / £14**

Roasted Belly Pork, Asian Slaw, Honey & Chilli Dressing **£10**

WH&G Parsley Crumpet, Asparagus, Poached Egg, Hollandaise **(V) £9**

Main Courses

Boltmaker Beer Battered Cod or Halloumi **(V)**, Minted Marrowfat Peas, Skin On Fries, Tartar Sauce **£15**

Dressed Whitby Crab, Brown Bread, Samphire, Aioli **(GF with GF bread) £14**

Baked Halloumi, Mediterranean Vegetables, Mint and Lemon Dressing, Skin On Fries **(V) £17**

WH&G Burger, (Cheese & Bacon optional), BBQ Sauce, Gherkins, Cherry Tomatoes, Skin on Fries **£14**

Steamed Shetland Mussels, White Wine Cream & Garlic, Crusty Bread, Fries **£18**

Boards

Ploughman's Lunch with Cheese, Ham, Bread, Pork Pie, Cherry Tomatoes & Olives **£14**

Seafood Sharer (for 2): Whole Dressed Crab, Duo of Oysters, Tempura Cod Goujons, Skin on Fries,
Cherry Tomatoes, Samphire, Seafood Aioli, Fresh Bread **£30**

Snacks or Sides:

Bread, Olives & Balsamic **£4.50**

Skin On Fries & Aioli **£4**

To Finish

Almond Panna Cotta, Grape Sweet, Honeycomb **(GF) £8**

Dark Chocolate & Ginger Bread and Butter Pudding, Orange Custard, Crystalized Ginger **£8**

Mango Sorbet, Cherry Brandy Compote **£6 (VE)**

Selection of French and English Cheeses, Biscuits, Frozen Grapes & Chutney **3 for £11, 5 for £15 (V)**

(V) Vegetarian (G) Gluten Free. All of the dishes can be prepared Gluten Free – Please ask for details
We cannot guarantee that any items are completely allergen free due to kitchen production methods.