



Main Menu

Oyster Bar

Oyster Bar Fresh Rock Oysters, Pink Shallot Vinaigrette, Lemon and Tabasco:

1 for £3.50, 3 for £9, 6 for £17

New Orleans Style Grilled Oysters: **3 for £10, 6 for £18**

To Start

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

King Prawns, Brandy Butter, Samphire (GF) **£12**

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

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

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

Main Courses

Pan Fried Halibut, Sautéed Spring Greens, New Potatoes, Prawn & Samphire Butter (GF) **£24**

WH&G Fish Pie, Mornay Sauce, White Fish, Seafood, Pomme Puree **£25**

Boltmaker Beer Battered Cod, Minted Marrowfat Peas, Skin On Fries, Tartar Sauce **£22**

Yorkshire Lamb Rump, Spiced Ratatouille, Bombay Potatoes, Mint Dressing **£25**

Halloumi, Mediterranean Vegetables, Mint and Lemon Dressing, Skin On Fries (V) **£20**

WH&G Mushroom and Guinness Hotpot, Spring Greens (V/VE) **£20**

On The Side

Seasoned Skin On Fries

Buttered Roasted Vegetables

Cherry Tomatoes, Red Onion, Balsamic, Parsley

Buttered Samphire

£3.50 Each

To Finish

Almond Panna Cotta, Grape Sweet, Honeycomb **£8**

WH&G Rice Pudding, Cherry Brandy Compote, Sweet Pickled Cherries, Shortbread (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 (GF) Gluten Free (VE) Vegan. 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.