

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

Sweet Potato Veloute, Ciabatta (V) (GF with GF bread) **9**

WH&G Seafood Chowder (GF) **12**

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

Pepper Crusted Venison Carpaccio, Rocket, Parmesan Shavings (GF) **10**

Wild Mushroom, Truffle, Poached Egg & Spinach on Ciabatta (V) **9**

Main Courses

Baked Fennel and Tomato Stuffed Sea Bass, Garlic Tenderstem Broccoli, New Potatoes (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**

Porchetta, Carrot & Swede, Roast Apples, Black Pudding Croquette & Apple Gravy (GF) **25**

Courgette & Aubergine Pilaf with Crispy Halloumi (V) **20**

WH&G Spiral Vegetable Tart, Pea Fricassee, French Fries (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

Rum & Raisin Brownie, Shortbread, Vanilla Ice Cream (GF) **8**

Apple & Cinnamon Crumble, Toffee Sauce & Vanilla Cream (GF) **8**

White Chocolate & Raspberry Tart, Raspberry Sorbet **8**

Mango Sorbet, Berry Compote **6** (VE)

Selection of French and English Cheeses, Biscuits & Chutney 3 for **12**, 5 for **16** (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.