

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\Light Bites:

Sweet Potato Veloute, Ciabatta (V) (GF with GF bread) **9**
Pepper Crusted Venison Carpaccio, Rocket, Parmesan Shavings (GF) **10**
Wild Mushroom, Truffle, Poached Egg & Spinach on Ciabatta (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**
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**
Courgette & Aubergine Pilaf with Crispy Halloumi (V) **17**

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 & Aiolis **4**

To Finish

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, 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.