Fresh Rock Oyster Bar

Pink Shallot Vinaigrette, Lemon & Tabasco: 1 for **3.5**, 3 for **9.5**, 6 for **18** or New Orleans Style Butter Baked Oysters: 3 for **11**, 6 for **19**

To Start

Prawn & Crayfish Salad, Bloody Mary Mayonnaise, Bread & Butter 10 (GF with GF Bread)
Pork Cheek, Spiced Carrot Puree, Crispy Parma Ham, Rocket 12 (GF)
Roast Pumpkin, Smoked Paprika & Sweet Potato Soup, Coriander Scone 10 (V/VE)
Whitby Crab Mac 'n' Cheese, Fennel Salad, Rye Bread Croutes 13 (GF with GF Bread)
Goats Cheese & Caramelised Onion 'Tart', Mulled pear,
Watercress, Toasted Walnuts 10 (V)

<u>Mains</u>

Meat

Slow Cooked Beef Cheek, Bourguignon Style Pearl Barley, Roasted Bone Marrow, Roasted Carrot **25** (GF)

Yorkshire Chicken Supreme, Sage & Onion Suet Pudding, Girolle Mushroom & Brandy Cream, Smoked Bacon Braised Leeks, Crispy Chicken Skin **22** (GF)

<u>Fish</u>

Pan Fried North Sea Hake Fillet, Lemon Crumb, Potato Dumpling,
Caper & Cockle Butter, Braised Samphire & Kale **24** (GF)
WH&G Fish Pie - Mornay Sauce, White Fish, Mixed Seafood, Pomme Puree,
Buttered Samphire **25**Boltmaker Beer Battered Cod Loin, Minted Marrowfat Peas, Skin On Fries,
Tartar Sauce **22**

Vegetarian & Vegan

Traditional Egyptian Koshari - Spiced Lentils, Rice, Chickpeas, Pasta,
Spiced Tomato Ragout, Crispy Onions **22** (V) (VE)
Halloumi Burger, Red Harissa Relish, Brioche Bun, Gherkin,
Skin on Chips, Salad **18** (V/GF with GF Bun)
Roast Lentil, Carrot & Caraway Seed 'Shepherd's' Pie, Braised Kale, Parsnip Crisps **17** (V)

<u>Sides</u>

Seasoned Skin on Fries 4
Buttered Roasted Vegetables 4
Tomato & Onion Salad 4
Buttered Samphire 4
Aspen Fries (Truffle & Parmesan) 4.50
Rocket & Parmesan Salad 5

To Finish

Mulled Wine Rice Pudding, Spiced Plum Chutney, Cinnamon Shortbread **8**WH&G Trifle - Panettone, Strawberry Jelly, Winter Berries, Custard, Chantilly Cream **8**Sticky Ginger Parkin, Black Treacle Sauce, Vanilla Ice-cream, Honeycomb **8**Blackberry Sorbet, Mixed Berry Compote **6**VE/GF)

Selection of Yorkshire Cheeses, Biscuits & Chutney 3 For 11, 5 for 15 (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.