Sample Specials

Starters

Tikka marinated pigeon breast served with a cucumber and mint riata and dressed leaves £7.50

Twice baked spinach and Gruyère soufflé served with crusty olive bread £9.00

Gratin of Queenie scallops topped with garlic butter and cheese, served with crusty olive bread £10.00

Fresh dressed Bridlington crab served with dressed leaves, Marie Rose sauce and brown bread and butter f10 00

Fresh mussels in a Thai Spiced Broth served with crusty olive bread £9.00

Serrano Ham and Manchego cheese croquettes served with a homemade tomato chutney £7.50

Mains

Fillet of Halibut served with kedgeree rice, cauliflower puree, seasonal vegetables and a mild curry sauce £19.50

Seared sesame coated Salmon steak served with stir fried vegetables, egg fried rice and a teriyaki sauce £19.50

Fillet of Beef Bourguignon served with parsley mashed potato and seasonal vegetables £16.50 8oz Fillet Steak topped with stilton and bacon served with a port wine sauce, fries and seasonal vegetables £28.00

Herb crusted rack of Lamb served with pea puree , fries, seasonal vegetables and a rosemary jus £19.50

Laveracks Butchers Cote de Boeuf (for 2 sharing) served with peppercorn sauce, Cafe de Paris Butter, onion rings and fries £47.00



Our specials list changes on a daily basis and is lovingly crafted with fresh, local and seasonal ingredients. Please note this is only a sample specials list and items on this list may not be available during your visit with us. Bookings with us can be made by calling 01904608349. Please inform us before arriving about any allergy, intolerance or sensitivity you may have.