



MAIN MENU

To Start

Soup of The Day V Served with crusty bread and butter	£5.95
Garlic King Prawns Large crevettes cooked in garlic butter with a crusty roll and lemon	£7.95
Homemade Scotch Egg With spicy tomato chutney and fried onions	£7.50
Half a Pint of Mixed Prawns With marie rose sauce and a wholemeal roll	£7.95
Yorkshire Rarebit Souffle V Twice baked Cheddar souffle in a cream sauce with crostini's and apple chutney	£7.95
Duck Spring Rolls With plum and hoisin sauce	£7.95
Smoked Salmon Smoked Salmon with crayfish, ryebread and dill tartare sauce	£7.95
Moules Mariniere Mussels in cream, white wine, garlic and parsley with crusty bread	£7.95
Tandoori Chicken Skewers With French onion chutney and raita	£7.95
Deep Fried Camembert Wedges V With cranberry sauce	£7.00

To Share and Graze on

The Surf Board Two miniature prawn cocktails, salt and pepper squid with sweet chilli sauce, smoked salmon with dill tartare, tempura King prawns	£17.95
The Turf Board Tandoori chicken skewers, grilled Yorkshire sausage with mustard mayo, chicken Katsu goujons with Katsu sauce and a homemade scotch egg	£17.95
The Baked Camembert Board V A baked whole camembert with a selection of breads, marinated olives, hummus, olive oil and balsamic vinegar	£16.95
The Bread Board V A selection of breads with marinated olives, hummus, olive oil and balsamic vinegar	£9.95

Main Course

Braised Shin of Beef Wellington Braised beef wrapped in filo pastry with wild mushrooms, buttery mash and honey roasted heritage carrots	£16.95
Yorkshire Pork Chop V With buttery mash, seasonal vegetables and cider and apple sauce	£15.95
Confit Duck V With creamy mash, red cabbage, port and redcurrant sauce	£17.95
Grilled Lamb Rump With dauphinoise potatoes and French style peas	£17.95
Grilled Salmon Fillet Topped with a pesto crumb, green vegetable ragout, new potatoes and lemon butter sauce	£15.00
Roast Cod Chunk With mash potato, prawn fritter, wine and parsley sauce	£17.95
Chicken Wrapped In Smoked Bacon V With fries, salad and Yorkshire Blue Cheese sauce	£14.50
6oz Rump Steak With double dipped chunky chips, grilled tomato and mushroom	£14.95
8oz Rib-Eye Steak With double dipped chunky chips, grilled tomato and mushroom	£18.95
10oz Sirloin Steak With double dipped chunky chips, grilled tomato and mushroom	£22.50
Add 3 Garlic King Prawns	£6.00
Add a Sauce For Pepper Yorkshire Blue Cheese Garlic Butter	£2.50
Thai Vegetable Curry V With Jasmine rice	£13.25
Glamorgan Sausages V With creamy mash, braised red cabbage and onion jus	£12.95

Whole Grilled Fish of the Day

With charred lettuce and Parmesan salad, fries and salsa verde

The Shoulder Classics

Our Famous Deep Filled Beef and Ale Pie Chunks of beef and local ale, encased in crumbly short crust pastry with double dipped chunky chips and seasonal vegetables (Freshly baked, please allow an extra 25mins)	£13.95
Curry of The Day G Homemade curry, served with rice, poppadoms, raita and mango chutney	£13.25
Fresh Beer Battered Haddock In local ale batter, double dipped chunky chips, mushy peas and tartare sauce (Add katsu sauce for £2.50)	£13.50
6oz Yorkshire Steak Burger 100% steak burger, chargrilled with bacon, lettuce and tomato and Yorkshire Blue cheese or Cheddar in a toasted brioche bun with fries	£12.95
East Coast Fish Pie Topped with Cheddar mash and served with winter greens	£13.95
Chicken Katsu Breaded chicken breast with pak choi, jasmine rice and katsu curry sauce	£13.95
Three Little Pigs Three Yorkshire farmhouse pork sausages on creamy mash with braised red cabbage	£12.95

Sides £2.95

Double Dipped Chunky Chips | Skinny Fries | Buttery Mash Potato
Beer Battered Onion Rings | House Salad | Garlic Baguette
Seasonal Vegetables | Braised Red Cabbage | Grilled Mushrooms

Children's Menu All £7.95

(Includes a scoop of ice cream for pud)

Homemade Chicken Nuggets, Fries and Beans	
Homemade Fish Fingers, Fries and Beans	
Sausage and Mash with Garden Peas	
Cheeseburger and Fries (£1 Supplement)	
Glamorgan Sausages and Mash with Garden Peas V	
Sandwiches (Served Monday-Saturday 12pm - 2pm) Served either on a toasted ciabatta or baguette with a side salad and coleslaw	
Tuna and Red Onion Melt With a pot of olives	£7.50
Grilled 6oz Rump Steak With caramelised onions	£9.95
Bacon, Lettuce and Tomato With mayonnaise	£7.95
Prawn With Marie Rose sauce	£8.25
Fish Finger With tartare sauce	£7.95
Farmhouse Sausage With caramelised onions	£7.95
Mature Cheddar Cheese With farmhouse pickle	£6.95
Chicken, Bacon, Lettuce and Tomato With mayonnaise Add a bowl of soup £3.00	£8.95

Sides £2.95

Double Dipped Chunky Chips | Skinny Fries
Beer Battered Onion Ring | House Salad | Garlic Baguette



WINE MENU

White Wine

	175ml	250ml	Bottle
Jack Rabbit Pinot Grigio 12.0% Italy Dry, crisp and light with fresh apple and citrus flavours	4.35	6.25	17.95
Jack Rabbit Sauvignon Blanc 12.5% Chile Fresh, crisp and clean with zesty citrus and minerals	4.35	6.25	17.95
CYT Chardonnay 13.0% Chile Refreshing, balanced and off dry with papaya and apple notes	4.55	6.45	18.95
Niki Tiki Marlborough Sauvignon Blanc 13.0% New Zealand Zingy lime, lemon and tropical fruit characters, thoroughly refreshing			24.95
Vallade Pinot Grigio 12.0% Italy Crisp and fresh with lemon aromas and a refreshing aftertaste			21.95
La Chablisienne Petit Chablis Vibrant 12.5% France Fresh, clean and vibrant with citrus and vanilla notes			29.50
Picpoul de Pinet Les Girelles Jean Luc Colombo 13.0% France Fresh, crisp, dry, lemon-scented and zesty			23.95
Domaine du Pré Semelé Sancerre 13.5% France Classic characters of grapefruit and citrus with an almond nuttiness			31.50

Rosé Wine

	175ml	250ml	Bottle
Jack Rabbit White Zinfandel 10.0% USA Fresh strawberry fruit flavours and a mellow off-dry palate	4.35	6.25	17.95
Jack Rabbit Pinot Grigio Rosé 13.0% Italy Fresh summer berries, red apples and limes (off-dry)	4.35	6.25	17.95

Champagne & Fizz

	200ml	Bottle
Lunetta Prosecco Spumante 13.0% Italy Light and fruity with apple, peach and stone fruit hints	7.95	
Lunetta Prosecco Spumante Rose 11.5% Italy Dry with red berry characters, soft and approachable	7.95	
Canaletto Prosecco 11.0% Italy Apple, lemon and grapefruit characters with wisteria and acacia aromas		24.95

Champagne

Ask a member of the team for our Champagne Range

Red Wine

	175ml	250ml	Bottle
Jack Rabbit Merlot 13.0% USA Smooth and fruity with red berry flavours and soft tannins	4.35	6.25	17.95
Jack Rabbit Shiraz 13.0% Chile Softly spicy blackberry and raspberry character with hints of vanilla	4.35	6.25	17.95
Cyt Cabernet Sauvignon 13.0% Chile Soft blackcurrant character with soft tannins and a medium body	4.55	6.45	18.95
Vina Arroba Tempranillo 12.0% Spain Soft and dry, full of delicious ripe red fruit flavours	4.75	6.75	18.95
El Coto Rioja Crianza 12.0% Spain Raspberry and subtle spice with vanilla oak characters			28.95
El Cipres Malbec 13.0% Argentina Dark fruit aromas and flavours with a hint of spice			23.50
Chateau Petite Bois St Emilion 13.0% France A fruit-driven, approachable Bordeaux with plum characters and soft tannins			31.50
Vistamar Sepia Reserve Pinot Noir 13.0% Chile Fresh strawberries, cherries, spices and vanilla with a velvety texture			27.95

Wine Expressions

- Dry, herbaceous or aromatic whites
- Juicy, fruit driven, ripe whites
- Light, simple, delicate reds
- Juicy, medium-bodied, fruit-led reds
- Spicy, peppery, warming reds
- Dry, elegant rosé
- White sparkling wines
- Rosé sparkling wines