





### Mains

#### Beer Battered Fish & Chips £13.50

Crispy beer battered fillet of haddock, served with triple cooked chips, mushy peas and home-made caper berry dip Gluten free alternatives available.

#### Pan-fried Black Pudding Scallops £14.50

Seared scallops served on Doreen's black pudding with crispy smoked streaky bacon, garlic butter froth, pea shoots

#### 8oz Sirloin Steak £22.50

Char- grilled 8oz sirloin steak served with a portobello mushroom, beer battered onion rings, grilled vine tomato and triple cooked chips

Gluten free alternatives available.

Add brandy creamed mushroom sauce / three peppercorn and mustard sauce / Mrs Bell's blue cheese sauce £1.50

#### Grilled Horseshoe Gammon £14.00

Char- grilled horseshoe gammon topped with smoked cheese, pineapple and a hens egg, triple cooked chips, garden peas and homemade slaw

Gluten free alternatives available.

#### Classic Mac & Cheese v £10.95

Baked three cheese macaroni topped with a panko crust served with a garlic crostini and a green salad

#### Lamb and Beef Koftas £13.95

Home-made lamb and beef koftas in a rich coconut curry cream sauce, served with a home-made onion bhaji, timbale of rice and garlic flatbread

Gluten free alternatives available.

#### Chili Con Carne £13.50

Tex-mex three bean chili con carne topped with fiery jack cheese nachos, salsa and sour cream

#### Stuffed Pointy Pepper v £12.50

Stuffed pointy pepper filled with giant couscous, melted mozzarella and a tomato and basil sauce, served with sweet potato fries and a green salad Can be vegan using alternative cheese.

#### Tandoori Marinated Chicken £13.50

Tandoori marinated chicken served in a light coconut cream with fragrant rice and a homemade bhaji

Gluten free alternatives available.

#### Spiced Potato and Spinach Curry v £11.50

Spiced spinach, potato and chickpea curry with seasoned basmati rice served in a poppadum basket Gluten free alternatives available.

## Burgers

All served with a choice of triple cooked chips or sweet potato fries, salad and homemade slaw

#### BBQ Pulled Pork Burger £12.50

Slow cooked BBQ shredded pulled pork topped with Monterey Jack cheese served in a seeded brioche bun Gluten free alternatives available.

#### Add bacon £1.50

#### Aberdeen Angus Beef Burger £12.50

6oz Aberdeen Angus burger topped with Cheddar cheese, relish, tomato and lettuce served in a seeded brioche bun Gluten free alternatives available.

#### Add bacon £1.50

#### Buttermilk Chicken Burger £12.95

Shallow fried buttermilk chicken fillet served in a seeded brioche bun with crispy bacon, Monterey Jack cheese, lettuce and homemade tomato salsa

#### The Grainary Garden Burger v £11.95

Lightly spiced garden burger served in a stone-baked garlic flatbread with lettuce, tomato, mint yoghurt and homemade tomato salsa

Gluten free alternatives available. Can be modified for vegans.

## Hot Sandwiches

Served with salad and homemade slaw

#### BLT £8.95

Crispy bacon, lettuce, tomato and mayonnaise served in a toasted crusty bloomer Gluten free alternatives available.

#### Fish Finger Sandwich £9.50

Shallow fried, panko crumbed haddock goujons served in a toasted crusty bloomer with homemade caper berry dip

#### Cheesy Steak Ciabatta £9.95

Tender strips of flat iron steak, cheese, fried onions, lettuce and tomato served in a stone baked ciabatta with a side of horseradish sauce

Gluten free alternatives available.

#### Halloumi Baguette ve £9.50

Chargrilled vegan halloumi, red pepper and onion served on a layer of lightly spiced Mexicano hummus in a stone baked ciabatta with homemade tomato salsa and green salad Gluten free alternatives available.

Add skinny or sweet potato fries £1.50.









#### Soup of the Day £6.50

Please see our specials board for today's soup. Served with white or granary bloomer and butter

#### Quiche of the Day £8.50

Please see our specials board for today's quiches. Served with salad and homemade slaw

#### Panko Crumbed Halloumi Fries v £4.95

Panko crumbed halloumi fries, duo of dips, crunchy green salad Can be vegan using our vegan halloumi.

## Salads

#### Chicken Caesar Salad £9.50

Char-grilled chicken breast, cos lettuce and crispy croutons served with garlic dressing and parmesan shavings

Gluten free alternatives available.

#### Pear and Yorkshire Blue Salad v £8.95

Pear, walnut and blue cheese salad served with a honey and dill dressing

Gluten free alternatives available.

#### Oak Smoked Salmon Salad £12.50

Warm oak smoked salmon, soft poached egg, new potatoes on a bed of salad with dill and mustard dressing

Gluten free alternatives available.

### Sides

Garden Salad £3.50

Triple Cooked Chips £3.50

Sweet Potato Fries £3.75

Truffle Fries £4.50



Fish Fingers £4.95 With chips & peas or beans

Sausages £4.95
With chips & peas or beans

#### Sandwiches £4.50

Ham or Cheese on white or granary bread With vegetable sticks, houmous and crisps

> Mac and Cheese £4.50 Served with garlic bread

Margherita Pizza £4.50 Add ham £1.00

### Cold Sandwiches

Served with crisps, salad and homemade slaw

Cured Ham and Tomato £6.95

Mild Cheddar and Chutney v £6.95

Egg Mayonnaise **v£6.95** 

Prawn Marie Rose £8.50

Gluten free alternatives available.

# Something Sweet

#### Afternoon Tea £15.00pp

Selection of finger sandwiches, 3 cheese and red onion quiche, scone with jam and cream plus a selection of miniature traybakes.

To include a pot of tea for one or an americano

Sandwiches to include cured ham and tomato, mild Cheddar and chutney, and egg mayonnaise.

Add prawn for £1.50.

Scone with Butter £2.40

Scone with Jam and Cream £3.20

Please see our selection of cakes and traybakes on display on our Barista cabinet





Sunday Lunch







### Starters

Panko breaded goujons of plaice, dressed mixed leaves and homemade caper berry dip £7.95 Chef's homemade soup of the day served with bread and butter - please see our specials board - £6.50

Farmhouse chicken liver pate, rocket salad served with toasted rustic sourdough and red onion marmalade - Gluten free option available - £8.75

Breaded three cheese arancini risotto balls served with a tomato pesto dressing V - £7.50 Sliced seasonal melon topped with a compote of summer berries and refreshing sorbet V, Ve, GF £6.50

### Mains

Roast rump of beef (served pink) - £16.50
Roast belly pork and crispy crackling - £15.50
Mixed plate roast - Rump of beef and pork - £16.50
Roast leg of lamb with sweet mint pan gravy - £18.50
Roast chicken breast - £15.50
Meat free roast V - £9.50

Served with a quenelle of buttery mash, roast potatoes, rosemary honey roasted parsnip, stuffing ball and a Yorkshire pudding plus a panache of fresh seasonal vegetables and side of baked cauliflower cheese

Gluten free options available on all of the above.

Baked vegetable nut loaf V - Can be modified for vegans - £14.50

Stuffed pointy pepper filled with giant couscous, melted cheese and a tomato and basil sauce V - Can be modified for vegans - £14.50

Served with a quenelle of buttery mash, roast potatoes, rosemary honey roasted parsnip and a Yorkshire pudding plus a panache of fresh seasonal vegetables and side of baked cauliflower cheese

Fish of the day - please see our specials board

### Childrens

Roast beef or pork served with buttery mash, roast potatoes and Yorkshire pudding with a side of vegetables - £8.00

Plaice goujons, chips & peas or beans - £6.50 Sausages, chips & peas or beans - £5.95 Mac & Cheese, served with garlic bread - £5.50