

OUR CLASSIC MENU

SERVED ALL DAY TUESDAY TO SATURDAY

APPETIZERS

ARTISAN TEAR 'N' SHARE BREADS (v)	5.60
<i>roast garlic & herb, sea salt & English mustard infused butters</i>	
HOMEMADE SEASONED PORK SCRATCHINGS (gf)	3.50
FRESH MARINATED OLIVES (v)(gf)	3.20
<i>marinated in virgin olive oil, rosemary & garlic</i>	

STARTERS

FRESH SOUP OF THE DAY (vo)(gfo)	4.90
<i>malted grain tin loaf & salted butter</i>	
SHETLAND MUSSELS (gfo)	5.60
<i>steamed in a craft cider, smoked bacon, apple & herb jus, with fresh crusty bread</i>	
HAM HOCK & SPRING ONION POTATO CAKE	5.40
<i>homemade piccalilli, Stilton & fresh apple salad</i>	
STICKY PORK RIBS (gf)	5.40
<i>honey & five spice glaze, Asian slaw & toasted sesame seeds</i>	
BAKED CREAMY GARLIC MUSHROOMS (v)(gfo)	5.20
<i>garlic, spinach & white wine sauce, parmesan crust, artisan garlic toast</i>	
SCARBOROUGH CRAB & CHIVE FISHCAKE	5.60
<i>little gem lettuce, salted anchovies & homemade salad cream</i>	
ROASTED TOMATO, RED PEPPER & RICOTTA TART (v)	5.40
<i>homemade wholemeal pastry, watercress, basil & toasted walnut pesto</i>	
GIN CURED SALMON (gf)	6.20
<i>slices of fresh salmon cured with Bombay Sapphire gin, dill pickled cucumber ribbons & watercress</i>	

FLAME GRILLED STEAKS

All of our locally sourced steaks are served with roasted beef tomato, portabello mushroom & rocket and your choice of either hand cut, twice fried chips, oven baked jacket potato, new potatoes or skinny fries (gfo)
Why not upgrade to sweet potato fries or spicy spirals?
Please add £1

8oz HEART OF RUMP	17.90
10oz SIRLOIN	18.50
8oz FILLET	23.90
LAND & SEA	15.90
<i>5oz sirloin steak & scampi</i>	

Why not add?

BLUE CHEESE & CHIVE SAUCE (gf)
MUSHROOM & MADIERA SAUCE (gf)
CRACKED BLACK PEPPER SAUCE (gf)
HOMEMADE BBQ SAUCE (gf)
CRAFT CIDER BATTERED ONION RINGS
ALL ADDITIONS 1.95 EACH

MAGNIFICENT MAINS

ROASTED CORN FED CHICKEN BREAST (gf)	12.50
<i>dauphinoise potatoes, buttered kale, Chantenay carrots with shallot, wild mushroom & thyme sauce</i>	
CRISPY BELLY PORK (gf)	12.90
<i>roasted fennel, bramley apple & buttered kale Chantenay carrots, dauphinoise potatoes, creamy wholegrain mustard sauce</i>	
BUTTERNUT SQUASH, SPINACH & GOATS CHEESE BAKE (v)	10.50
<i>panko, thyme & paprika crumb, chunky tomato, garlic & herb sauce, freshly dressed salad</i>	
LOW & SLOW BRAISED BLADE OF BEEF (gf)	14.90
<i>horseradish mash, buttered kale & Chantenay carrots, braised onion & real ale gravy</i>	
ANDWHYNOT LINGUINI (gfo)	13.50
<i>chicken fillet strips, smoked bacon & wild mushrooms, bound in a creamy garlic, herb & white wine sauce, watercress, herb oil & parmesan shavings</i>	
ROAST RUMP OF LAMB (gf)	14.90
<i>served pink, baked baby turnip, buttered kale, fondant potato, mint jelly & rich red wine gravy</i>	
PAN FRIED FILLET OF SEABASS (gf)	13.90
<i>charred peppers & fennel, fondant potatoes, tomato, basil & olive tapenade</i>	
LARGE CRAFT CIDER BATTERED HADDOCK	11.90
<i>hand cut, twice fried chips, minted mushy peas, homemade tartare sauce & lemon wedge</i>	
TRADITIONAL HOMEMADE BEEF LASAGNE	10.90
<i>finished with rocket, parmesan shavings & artisan garlic toast</i>	
VEGGIE COTTAGE PIE (v)	10.50
<i>thyme roasted root vegetables & green lentils in rich herb gravy, topped with baked sweet potato mash, accompanied by fresh spring greens</i>	

Please ask our friendly team about today's Chef's Specials...

(v) - Vegetarian suitable meal

(vo) - Vegetarian option available

(gf) - Gluten free (gfo) - Gluten free option available

We allocate a 2 hour table time, should you require your table for longer, please inform us upon booking.

Please inform your server if you have any allergies, full allergy information is available upon request.

It is important not to rely exclusively on menu information because sometimes, our recipes may change.

Customers who consider themselves at risk should always seek advice from our team before ordering.

Your food is cooked freshly for you, therefore our chefs are more than happy to amend most of their ingredients.

SIGNATURE BURGERS

Unless otherwise stated, all of our Signature Burgers are served in a toasted, glazed brioche bun, topped with shredded iceberg, beef tomato & sliced red onion, with a side of andwhynot slaw & your choice of skinny fries or hand cut, twice fried chips.

Why not upgrade to sweet potato fries or spicy spirals?
Please add £1

Extra hungry? Double up your burger for £3

CLASSIC CHEESE BURGER (vo)	9.50
<i>our 6oz beef burger, topped with mature Cheddar, andwhynot house relish & dill pickle</i>	
THE NEW SMOKIN' STACK	11.90
<i>our 6oz beef burger, crispy smoked back bacon, large field mushroom, smothered in melted smoked Cheddar & homemade BBQ sauce</i>	
THE FISHERMAN'S CATCH	11.90
<i>craft cider battered market fish, finished with rocket & homemade tartare sauce</i>	
CHICKEN & CHORIZO (gfo)	10.90
<i>chargrilled chicken fillet, topped with Spanish chorizo, red onion & sweet chilli jam</i>	
BLACK & BLUE (vo)	10.90
<i>our 6oz beef burger, stacked with molten Stilton, homemade craft cider battered onion rings & andwhynot house relish</i>	
FIVE SPICED CHILLI CHICKEN (vo)	10.50
<i>sesame crumbed chicken fillet, topped with chilli & coriander slaw, honey & five spice relish</i>	
THE VEGGIE TEX-MEX (v)(vegan)	10.50
<i>homemade spicy bean burger, ciabatta, guacamole, baby tomato & fresh lime salsa</i>	

FINISHING TOUCHES

TWICE FRIED HAND CUT CHIPS	2.90
<i>with molten cheese & red onion</i>	
GARLIC CIABATTA (gfo)	3.20
<i>with molten cheddar</i>	
FRESH LEAF, RED ONION, BABY TOMATO & PEPPER DRESSED SALAD TO SHARE (gf)	3.90
BUTTERED KALE & CHANTENAY CARROTS TO SHARE (gf)	3.90
CRAFT CIDER ONION RINGS	2.90
DOOR STOP BREAD & BUTTER (gfo)	1.95
SKINNY FRIES	2.90
SWEET POTATO FRIES	3.50
SPICY SPIRALS	3.50