



MAIN COURSE
£10

2 COURSES
£13

3 COURSES
£16

STARTER

Pea & ham soup – bread

Pickled beetroot & pear salad– stilton cheese – toasted walnut

Indian spiced salmon fishcake – tartar sauce – salad

MAIN

The Nancy Roasts

Roasted Silverside of beef (medium rare)

Bay & white wine braised lamb shoulder

Today's roast

Crackled pork belly – black pudding & sage forcemeat

Served with seasonal vegetables – roast potatoes – Yorkshire pudding – gravy

Sage & onion stuffed chicken breast – leek mash – pancetta – gravy

East coast locally sourced haddock – chunky chips – mushy peas – tartar sauce

Tomato risotto – goats' cheese – spring onion & parmesan salad

½ Bridlington Lobster thermidor – chunky chips – salad (supplement £5)

DESSERTS

Honey comb ice cream

Crème brûlée – shortbread

Ginger Parkin – spiced syrup – Mr Moo's fruit & nut ice cream

If you have any food allergies please ask any of the team who can advise you on our menu.

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