



Thursday to Saturday 5pm - 9pm

### The Inn Tipple

Pear 'Fizz' £6

### Appetisers

Marinated Olives £3

'Our' Freshly Baked Bread 'n' Butter £3

Honey Roasted Mini Sausages £3

### Starters

Today's Soup – 'Our' Bread £4.50

Chicken Liver Parfait – Beetroot & Orange Chutney – Brioche Toasts £6.50

Pulled Pork Croquettes – 'Slaw – BBQ Sauce £6.00

'Our' Prawn Cocktail – Whiskey Marie Rose – Brown Bread 'n' Butter £7.50

Apple & Oak Smoked Salmon Fishcakes – Preserved Lemon Aioli – Baby Leaf Salad – Candied Lime £6

Lowna Dairy Goats' Cheese – Marinated Beetroot – Pumpkin Seeds – Yorkshire Rapeseed Oil £7.50

### Main Courses

Chargrilled 10oz Dry-aged Sirloin Steak

Garlic & Thyme Oven Roasted Beef Tomato - Portobello Mushroom - Onion Rings – Baby Leaf Salad - Hand Cut Chips £18  
Sauces - *Béarnaise* - *Green Peppercorn* - *Yorkshire Blue Cheese* £2.50 each

Roast Chicken Breast – Garlic Mashed Potato – Asparagus – White Wine Sauce £12

BBQ Glazed Pork Ribs – Chargrilled Corn on the Cob – Hand Cut Chips £16

Fillet of Beef Wellington – New Potatoes – Asparagus – *Béarnaise* Sauce £20

Grilled Withernsea Lobster Thermidor - English Mustard Cream - Baby Leaf Salad - Hand Cut Chips ½ £16/Whole £25

Wild Mushroom Stroganoff – Basmati Rice £12

### Pub Classics

Steak, Mushroom, & Guinness Short Crust Pie – Mashed Potato – Mushy Peas £12.50

'Proper' Whole Tail Scampi - Hand Cut Chips - Garden Peas - Tartar Sauce - Lemon £12.50

Andrew Little's Cumberland Sausages - 'Champ' Mash - Ale & Onion Juices £10

Beer-battered Locally-Landed Haddock 'n' Hand Cut Chips - Mushy Peas - Tartar Sauce - Lemon £10

1/2lb Homemade Burger – Monterey Jack Cheese - Streaky Bacon

Lettuce - Beef Tomato - House Pickles – Smoked Chili Mayonnaise - Hand Cut Chips £12.50

### Extras £3 each

Seasonal Vegetables - Braised Red Cabbage - Hand Cut Chips - Mashed Potato - Baby Leaf Salad - Onion Rings



#areyouinwiththeinncrowd