



Wednesday 5pm - 9pm

The Inn Tipple

Bucks 'Fizz' £4

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

Steaks

Chargrilled Andy little's 28 Day Dry-aged Beef

8oz Rib Eye Steak £16

10oz Sirloin Steak £18

6oz Fillet £20

*Served with Oven-roasted Beef Tomato - Portobello Mushroom - Onion Rings - Baby Leaf Salad - Hand Cut Chips
Sauces - Béarnaise - Green Peppercorn - Yorkshire Blue Cheese £2.50 each*

Main Courses

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

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

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

Wild Mushroom Stroganoff – Basmati Rice £12

Extras £3 each

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



#areyouinwiththeinncrowd