

Nibbles

- Marinated Olives with roasted red pepper & garlic **4.25**
Huxley's White & Seeded Wholegrain Bread with English butter **2.75**
Garlic Bloomer Bread **3.95** / Garlic Bloomer Bread with Cheese **4.50**
Maple & Mustard Chipolata Sausages **6.95**



Starters

- Soup of the Day 6.50**
With Huxley's white & seeded wholegrain bread and butter
Wild Mushroom & Spinach Wellington 7.95
With pesto, rocket & toasted pine nut salad
Chicken Liver Pate 7.95
With toasted focaccia & a tomato & chilli chutney
Baked Camembert with Garlic & Rosemary 8.75
Served with toasted focaccia bread & red onion chutney
Black Pudding 8.75
With potato rosti, poached quails eggs & homemade brown sauce
Prawn & Avocado Cocktail 8.95
With balsamic pearls, cucumber & red amaranth
Chilli & Garlic Tiger Prawns 9.95
With Huxley's white bloomer bread

Fish

(All our fish are caught responsibly from sustainable sources)

- Classic Fish Pie 15.95**
Cod, salmon, smoked haddock & prawns, topped with creamed potato, mature cheddar, served with mixed salad
Beer Battered Haddock 15.95
With homemade chips & mushy peas
Oven Roasted Salmon 18.95
Served with cockles, sautéed new potatoes, samphire grass & a watercress sauce
Seared Fillet of Sea Bass 18.50
With hasselback potatoes, crispy kale & tomato and chorizo sauce
Monkfish & King Prawn Curry 21.95
In a mild tikka masala sauce with basmati rice & homemade naan bread

Meat

- Cliffe Bank Cheese & Bacon Steak Burger 15.95**
In a sourdough bun with lettuce, tomato, pickle, house-spiced ketchup & homemade chips
Pulled Beef Lasagne 15.95
Topped with basil pesto, in a rich tomato sauce, served with garlic bread & mixed salad
Steak & Ale Pie 15.95
Topped with all-butter shortcrust pastry, served with homemade chips & savoy cabbage
Pan Seared Chicken Breast 17.50
With garlic & rosemary roasted new potatoes, Provençale sauce & purple sprouting broccoli
Pan-Seared Duck Breast 20.95
With potato rosti, purple sprouting broccoli, rhubarb gel & jus
Oven Roasted Pork Tenderloin 19.95
With dauphinoise potatoes, poached apples, kalettes & cider jus

Steaks

All our steaks are locally sourced, Prime 28-day aged beef, served with tomato, mushroom and homemade chips

- Sirloin 8oz 22.95**
Sirloin 12oz 29.95
Ribeye 10oz 24.95
Fillet 8oz 28.50

Sauces: Peppercorn or Diane – 1.75 each

Vegetarian & Vegan

Spiced Cauliflower Curry (v) 13.95

With basmati rice & homemade naan bread

Spinach & Butternut Squash Lasagne (v) 13.95

Served with garlic bread & mixed salad

Purple Sprouting Broccoli Stir Fry (v) 13.95

With basmati rice and bok choy salad and a soy, chilli & lime dressing

Sunday Roasts

(Available every Sunday, until 6.00pm)

Traditional Roast Sirloin of British Beef 16.95

Roast Pork 15.95

Slow Braised Lamb Shank 19.95

Mixed Roast (Roast Sirloin of Beef and Roast Pork) 18.50

All of the above served with roast potatoes, new potatoes, Yorkshire pudding, seasonal vegetables & rich beef bone gravy

Add a side of: Cauliflower Cheese Gratin or Braised Red Cabbage – **3.95 each**

Sides

Crispy kale **3.95**

Panache of seasonal vegetables **3.95**

Deep fried onion rings **3.95**

Homemade chips **3.95**

Mixed seasonal salad **3.95**

Marinated olives with roasted red pepper & garlic **4.25**

Garlic bread **3.95**

Garlic bread with cheese **4.50**

Desserts

Trio of Ice Cream 5.95

Caramel fudge, chocolate chip & vanilla, with wafers

Vanilla Crème Brule 6.95

With an orange & cinnamon compote & vanilla shortbread

Chocolate Torte 6.95

With honeycomb & raspberry sorbet

Sticky Toffee Pudding 6.95

With caramelised walnuts, homemade salted caramel sauce & vanilla ice cream

Apple, Rhubarb & Stem Ginger Crumble 6.95

With warm homemade custard

Cheeseboard 9.95

Blue, Snowdonia Black Bomber & Clothbound Cheshire with salt & pepper crackers, apple, celery and grapes

House Port – 3.75 Taylor's LBV Port – 4.80 Regimental Tawny Port – 4.20

Dessert Wine

Muscat de Saint-Jean de Minervois, France (125ml) 4.45

V – Vegetarian / Vg – Vegan

Food allergies & intolerances – before you order your food and drinks please speak to a member of staff if you want to know about our ingredients.

We do not operate a gluten or dairy free kitchen; however, we will endeavour to modify all dishes on request.

We cannot guarantee that any of our dishes do not contain traces of nuts.

Our eggs are free range. All weights on this menu are pre-cooked weights.

All prices include VAT at the current rate.