

Start

Chef's Homemade Soup of the Day with a crusty bread roll	5.50
Smoked Salmon & Prawn Platter served with Marie rose sauce and brown bread	6.50
Haggis & Black Pudding Tower with crispy bacon and peppercorn sauce	6.50
Crispy Panko Breaded Squid Strips with salad pot & garlic mayo	6.50
Crispy Fried Wedge of Brie with baby leaf salad & Chef's red onion and orange relish	6.25
Battered Halloumi with red onion and tomato salad & chilli jam	6.20

Fish

Fillet of Sea Bass with champ mash, spring greens & with a white wine & prawn cream sauce	16.50
The G&D "Scaddock" 5 pieces of golden whole-tail scampi and half a skinned battered haddock, served with chips, garden or mushy peas and salad garnish	15.00
Skinned Battered Haddock Fillet (G/F available) or Whole Tails of Scampi with chips, garden or mushy peas and salad garnish	13.00
Smoked Haddock & Salmon Gratin in Thermidor Sauce with house salad and new potatoes	15.50
Black Tiger Prawn Tikka Curry served with pilau rice, coriander naan and poppadum	15.50
Whitby Crab Thermidor served with new potato's, house salad	ask
Mussels served in a garlic and white wine sauce with a bucket of skinny fries and crusty bread roll	12.50

Meat

We are proud to support R&J Butchers of Ripon who can trace the heritage of our meat from field to fork	16.50
Slow Braised Lamb Henry with Dauphinoise potatoes, creamed cabbage and a redcurrant & mint sauce	16.50
Breast of Duck with Dauphinoise potatoes, a basket of root vegetables & a black cherry & vodka sauce	15.50
Breast of Chicken with wild mushrooms, tarragon & shallot cream, champ mash & seasonal vegetables	14.50
A Wedge of Homemade Steak & Stilton Pie with your choice of either mashed potato or hand cut chips, garden peas and gravy	16.00

Steak

All are served with roasted field mushrooms, slow cooked tomato and garden peas.
With your choice of Skinny Fries or Hand Cut Chips (+ £1.50 for sweet potato fries)
Upgrade your steak with either Creamy Peppercorn or Port & Stilton sauce for only £1.50!

10oz Char-grilled Rump	18.00
10oz Char-grilled Sirloin	21.50
Yorkshire 12oz Gammon Steak with 2 fried eggs	13.50

Vegetarian

Chargrilled Halloumi Salad 6.95/14.00	6.95/14.00	Starter/Main
Grilled halloumi cheese sat on mixed leaves drizzled with a pomegranate glaze, Main is with new potatoes or home-made chips		
Wensleydale, Goat's cheese & Leek Soufflé 6.95/14.00	6.95/14.00	
Twice baked in a mature cheddar cream, main is with salad & new potatoes or chips		
A Pot of Stilton Mushrooms 6.95/14.00	6.95/14.00	
Cooked in a garlic & blue cheese sauce, with salad & new potatoes or chips		
Vegan Burger & Hand Cut Chips 13.00	13.00	
Falafel, Lettuce & Tomato, Jerk Sauce		
Roast Mediterranean Lasagne 12.00	12.00	
Sun blush tomato & red onion salad, pot of chips		

Burger

Served with your choice of Skinny Fries or Hand Cut Chips (+ £1.50 for sweet potato fries)

Italian Job Burger	14.50
8oz steak burger topped chorizo sausage, mozzarella & sun blushed tomato	
Smoking Pig Burger	14.50
8 oz steak burger, topped with BBQ pulled pork & crispy bacon	
Fire Burger	14.50
char-grilled Cajun chicken fillet with lettuce, tomato & sweet chilli dipping sauce	
The Big Cheese and Bacon	14.50
8oz steak burger, two crispy bacon rashers, mature Cheddar and garlic mayo pot	

Sides

Tomato & Red Onion Salad	2.50
Crispy Onion Rings	2.50
Seasonal Vegetables	3.00
Warmed Bread Roll with Butter	1.50
Bucket of Chunky Chips or Skinny Fries	3.00
Bucket of Sweet Potato Fries	3.50
Peppercorn or Port & Stilton Sauce	1.50
Round of Drinks for the Chef!	£10.00

Dessert

Ask a member of the team for a copy of today's delicious homemade desserts!

Wine

Don't forget to check out our great wine selection—and if you need any help choosing the one for you, or just want to talk about the wines, feel free to grab a member of staff!

We have checked our menu for the 14 main allergens.
Please ask a member of the team for dish-specific allergy information.