



## SNACKS

- Marinated olives (v) £3.50
- Little sausage rolls with brown sauce £4.50
- Three or six oysters with tabasco and shallot vinegar £6.50/£12.00
- Ilkley bloomer bread with butter £3.95

## STARTERS

- Haddock goujons with tartare sauce £5.95
- Seasonal soup with Ilkley bloomer bread and butter £5.50
- Devilled crab, salmon, and brown shrimp pate with sea salt croutes £7.50
- Steamed Shetland mussels with white wine, garlic, cream and crusty bread £8.95
- Smoked salmon with traditional garnish, brown bread and butter £7.95
- Vietnamese beef skewers, lime and chilli dipping sauce £7.95
- Korean fried chicken with sesame, ginger and lime £7.50
- Yorkshire cheese fritters with piccalilli (v) £5.50
- Chargrilled asparagus with crispy egg (v) £6.95
- Flambeed veal kidneys on toast £7.50

## LUNCH MENU

(Monday to Saturday 12 - 5pm)

- Smoked salmon omelette with sea salt fries and salad £8.50
- Grilled haddock with Yorkshire cheese crumb and creamed spinach £10.50
- Fillet steak and onion ciabatta with blue cheese and sea salt fries £11.50
- Steamed Shetland mussels, white wine, garlic, cream and fries £10.95
- Chargrilled asparagus, broad bean and Jersey Royal salad (ve) £9.50

*Please inform us if anyone in your party has a food allergy before ordering. (v) – vegetarian. (ve) – vegan*

*All our dishes are cooked to order, please be patient during busy periods*



## SEAFOOD SPECIALS

We speak to Chris Neve early every morning about the fish for our specials. You'll find the best of the day's catch on our chalkboards. We buy a few portions of each, work our magic, and when it's gone... it's gone.

Ask your server what's available today

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Special request? Pre order 48hrs in advance and if it's in season we will provide it for you

FRUIT DE MER *from £60 for two to share*

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels (Requires 48 hours notice)

## MAINS

Battered haddock and hand cut chips with mushy peas and tartare sauce £13.50

Goosnargh chicken, Persian spiced with jewelled rice, rose petal harissa, lemon yoghurt £15.50

Fish pie; haddock, salmon and prawns, parsley sauce and smoked cheese mash with French peas £14.50

Steak burger with bacon, gouda cheese and onions, sesame brioche bun, fries and pickle £14.50

Goan king prawn curry with coconut rice, lemon yoghurt, almonds and flat bread £17.95

Lamb cutlets with Jersey Roya salad, salsa verde, and pickled shallots £18.95

Goosnargh chicken and ham pot pie, green beans and hand cut chips £15.50

Miso aubergine, sesame, honey, mixed leaves and steamed rice (v) £13.50

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28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

12oz Rib-eye £24.50      8oz Fillet £25.95

Extras; Pepper sauce £1.95, Blue cheese sauce £1.95 Onion rings £1.95, Garlic and chilli prawns £4.95

## SIDES £3.95

Hand cut chips      Sea salt fries      Garden salad      Seasonal vegetables      Creamed spinach

## DESSERTS

Chocolate and caramel truffles £3.50

Steamed syrup sponge with proper custard £5.95

Raspberry and Ribble Gin trifle with toasted almonds £6.50

Dark chocolate fondant with crème anglaise and raspberries £6.95

Praline profiteroles with chocolate caramel sauce £6.95

Lemon curd and gingernut cheesecake £5.95

Ice cream and sorbet selection £5.50

Three or five cheese selection, with chutney, grapes, and crackers £7.50 or £9.50

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