

Seasonal Starters

- Homemade Cream of Mushroom Soup & Crusty bread 4.25
Pan fried King Scallops with cauliflower puree served on a black slate 7.95
Duck liver parfait served with fig puree with smoked duck breast with a bucket of toast 6.95
Fresh white Crab with a mango and lightly curried puree 7.95
Yorkshire pressed ham terrine with a garnish of quail eggs and Judith's pineapple chutney 7.95
Oven baked Goats Cheese with a texture of local beetroot 5.95
Pan fried baby Halibut with brown shrimp in chive butter with langoustine foam 7.95

Main Course

🍴 Fresh Whitby Cod served with surf clams & fresh mussels with dill & wine cream sauce 13.95

🍴 28 day aged Rib Eye Steak 16.95
plainly grilled with tomatoes, mushroom and onion rings Or with a pepper sauce,

🍴 Pork Fillet Medallions with Doreen's black pudding with pink lady apple sauce and a cider gravy 12.95

🍴 Chicken breast stuffed with mozzarella & basil and wrapped in pancetta, served with a sweet pepper and tomato sauce 12.95

🍴 Piece of Slowly Braised Beef in Guinness Gravy with root vegetables, served on a bed of horseradish mash 11.95

🍴 Duck Breast served with cherries in deep red wine sauce 12.95

🍴 The Stables Fish Pie – Smoked haddock, prawns, salmon and haddock in a creamy sauce topped with potato and cheese 10.95
~Served with vegetables~

🍴 Fresh Jumbo East Coast Haddock in our own batter with mushy peas and chips 10.95

🍴 Whitby Scampi, chips and peas served with a wedge of lemon and tartar sauce 10.95

🍴 Grilled Gammon with Pineapple & local farm Eggs 10.95

All our desserts are made with love by Bethany. 🍷

Assiette of Yorkshire Rhubarb - 8.95 ideal for sharing!

Rhubarb trifle, Rhubarb and custard, Rhubarb Crumble, Rhubarb granita

Hot Chocolate Pudding with a vanilla Ice Cream (takes 10 mins) 6.25

The Best Lemon Tart in the World 6.25

Rum and Raisin Bread and Butter Pudding 6.25

Selection of Yorkshire Cheese 7.95

Yorkshire Blue, Swale dale Old Peculiar, Ribblesdale Smoked and Wensleydale served with biscuits, celery and grapes

Liqueur Coffees – Parisian – Made with our French Cognac

Irish – Made with Whisky

Riviera – Made with Cointreau

Jamaican – Made with Dark Rum

Calypso – Made with Tia Maria

Baileys Coffee All 5.25

Dessert Wine – enjoy with pudding or without!! KANU KIA ORA (bottle 37.5cl) 13.95 – my favourite!