

Start

Chef's Homemade Soup of the Day	5.50
with a crusty bread roll	
Smoked Salmon & Prawn Platter	6.50
served with Marie rose sauce and brown bread	
Haggis & Black Pudding Tower	7.00
with crispy bacon & a creamy peppercorn sauce	
Duck Liver & Game Terrine	6.25
wrapped in Parma ham and served with red onion marmalade and toast	
Panko Crusted Squid Strips or Crispy Whitebait	6.50
with a bed of baby salad & garlic mayo	
Coconut King Prawn Skewer	6.50
with with a bed of baby salad & sweet chilli dipping sauce	
Crispy Fried Brie	6.25
with baby leaf salad & sweet chilli sauce	

Fish

*All of our fish comes from the North East Coast,
and is supplied to us by Hodgson's of Hartlepool*

Fillet of Sea Bass	16.00
with champ mash potato, spring greens & a white wine & prawn cream sauce	
The G&D "Scaddock"	15.00
5 pieces of golden whole-tail scampi and half a skinned battered haddock, served with chips, garden <u>or</u> mushy peas and salad garnish	
Skinned Battered Haddock Fillet <u>or</u> Whitby Whole-tail Scampi	13.00
with chips, garden or mushy peas and salad garnish	
Dressed Whitby Crab Thermidor	16.00
with a baby leaf salad and new potatoes	

Meat

*We are proud to support R&J Butchers of Ripon
who can trace the heritage of our meat from field to fork*

Pan Roasted Rump of Yorkshire Lamb 17.50
with Dauphinoise potatoes and a redcurrant & mint sauce

Slow Braised Rib of Beef 15.75
served with horseradish mash, winter greens, and a burgundy sauce

Sinnington Partridge or Duo of Rosedale Pheasant Breasts 14.50
Served with creamed cabbage, dauphinoise potato and cranberry gravy

Breast of Chicken 15.00
wrapped in bacon, served with a blue cheese sauce, sautéed potatoes and vegetables

Steak

all are served with traditional accompaniments of: roasted field mushrooms,
slow cooked tomato and garden peas.

10oz Char-grilled Rump 17.00

10oz Char-grilled Sirloin 21.00

Yorkshire 12oz Gammon Steak 13.00
served with two fried eggs

Served with your choice of Skinny Fries, Sweet Potato Fries, or Hand Cut Chips

Upgrade your steak with either Creamy Peppercorn or Port & Stilton sauce for only £1.50!

Burger

Smoking Pig 15.00
8oz steak burger topped with BBQ pulled pork, crispy bacon & smoky sauce

David's Nutty Burger Special 14.50
8oz steak burger topped with crunchy peanut butter, chilli jam & bacon

Farm Yard 8oz 15.50
8 oz steak burger, char-grilled chicken & crispy bacon with garlic mayo pot

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

Dragon Slayer Burger 17.50
8oz steak burger, char-grilled chicken breast, crispy bacon and BBQ pulled pork

Vegetarian

Starter/Main

Leek & 3 Cheese Soufflé

6.95/14.00

Twice baked with mature cheddar cream, served with salad and new potatoes or home-made chips

Mushroom & Roasted Vegetable Stroganoff

14.00

Served with steamed rice

A Pot of Stilton Mushrooms

6.95/14.00

Cooked in a garlic & blue cheese sauce, with salad & new potatoes or chips

Veggie Burger

13.00

Falafel burger with lettuce, tomato & mango chutney, with your choice of chips

Side

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

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.