

GRILL

All of the below served with Fine Beans, Grilled Tomato & Beef Dripping Chips

32 DAY DRY AGED HERITAGE BEEF CHATEAUBRIAND FOR TWO	£70
32 DAY DRY AGED HERITAGE BEEF FILLET STEAK	£34
32 DAY DRY AGED HERITAGE BEEF SIRLOIN STEAK	£29
DURHAM DALES LAMB CUTLETS	£22
SUFFOLK DUCK BREAST	£24
CUMBERLAND SAUSAGE RING Buttery Mash, Ale & Onion Gravy	£15

PUDDINGS

CLASSIC STICKY TOFFEE PUDDING Butterscotch Sauce & Vanilla Ice Cream	£8
"CORNFLAKE TART" Kellogg's Cornflakes, Tiptree Jam, Tate & Lyle Golden Syrup - Proper Custard	£8
ICED CINDER TOFFEE PARFAIT Hot Chocolate Sauce & Peanut Brittle	£9
CLUBHOUSE MESS Soft Meringue, Seasonal Berries & Vanilla Cream	£8
YORKSHIRE RHUBARB TRIFLE Thick Custard, Chantilly Cream & Parkin Sponge	£8
SYRUP SPONGE Tate & Lyle Golden Syrup - Proper Custard	£8
SELECTION OF ICE CREAMS IN CONES -Salted Caramel -Dark Chocolate -Malted Banana	£6
SELECTION OF SORBETS IN CONES -Champagne -Lemon -Apple	£6

SIDES

ALL £4

CREAMED LEEKS
SPINACH WILTED/ CREAMED
CAULIFLOWER CHEESE
PEAS & CARROTS
SEASONAL VEGETABLES
SKINNY CHIPS
MUSHY PEAS
HOUSE SALAD
BEEF DRIPPING CHIPS

SAUCES

GENTLEMAN'S RELISH BUTTER
GRAVY
MINT SAUCE
BÉARNAISE
PEPPERCORN
HORSERADISH
CURRY SAUCE
BLUE CHEESE

CHEESE

SERVED WITH PICKLED WALNUTS,
CHUTNEY & FRUIT LOAF

COLSTON BASSETT STILTON £7
Colston Basset Stilton cheese is hand-made by Billy Kevan and his team in Nottinghamshire. It is one of the last remaining hand-ladled Stiltons. Hand-ladling produces an intensely rich and creamy cheese; and the Colston Bassett flavour is deep, lingering and complex. The reputation of the dairy has gone from strength to strength, and it is now famous for making Stilton that is velvety and smooth, with a full, well-balanced, sweet and 'mineral-y' flavour.

QUICKES MATURE CHEDDAR £7
A complex creamy cheddar that offers outstanding depth of flavour. Exquisitely distinctive taste which develops as it reaches the back of the palate. Typically matured for 12 to 15 months.