

PRE-DINNER NIBBLES

Topped Bruschetta with Red Pesto, Garlic, Roasted Peppers & Fresh Basil, Finished with Crumbled Goats Cheese & Olive Oil 4.50 (V)

Flavoured Flat Breads: Warm Rosemary & Garlic and Tomato & Cheese Flatbreads served with Balsamic Oil & Aioli Dip 4.50 (V)

Antipasti Board; Italian Ham, Sliced Chorizo, Salami, Mixed Roasted Peppers, Spanish Olives, Feta Cheese, Toasted Crusty Bread & Balsamic Dipping Oil 5.50

King Prawn & Cod Dipper; Breaded King Prawns & Battered Cod Goujons served with Aioli and Sweet Chilli Dip 6.50

STARTERS

Skillet of Poached Salmon & Smoked Haddock served in a Creamy Sundried Tomato & Herb Sauce, Topped with a Soft Poached Egg with Dipping Bread 6.95

Poached Chicken Breast Fillets on a Bed of Savoy Cabbage & Roasted Chestnuts in a Creamy Wholegrain Mustard Sauce, Topped with Crispy Bacon 6.95

Dressed Bridlington Crab Served with a Mixed Salad, Crusty Breads & Pot of Lemon Mayonnaise 7.95 (Subject to Availability)

Pork Belly; Slowly Braised in our own Barbeque Marinade served with Chive Crème Fraiche and Salad Garnish 5.95

Seafood Platter: Norwegian Prawns in a Seafood Dressing, Topped with Oak Roast & Smoked Salmon Nestled on a bed of Crispy Salad with a Crème Fraiche & Chive Dressing and Brown Bread & Butter
Starter: 6.95 Main Course: 13.95

Thai Style King Prawns served in a Skillet of Stir Fried Vegetables cooked in a Creamy Chilli, Lemon and Coriander Sauce topped with Crispy Chorizo with Toasted Breads 6.95

Freshly Steamed Mussels in a Creamy Chilli & Garlic Sauce, Topped with Fresh Chillies & Crispy Chorizo, with Dipping Bread 7.95

A Bowl of our Delicious Homemade Soup Topped with a Cheesy Crouton & Served with Crusty Bread and Butter 4.50

MAIN COURSES

Pan Fried Fillets of Sea Bass served with Norwegian Prawns in a Creamy Green Pesto Sauce, Topped with Fresh Basil and finished with Crispy Fried Leeks 16.95

Stuffed Chicken: Oven Baked Chicken Breast Stuffed with Sun Dried Tomatoes, Spinach & Goats Cheese and Tomato & Roasted Pepper Puree, Topped with Crispy Chorizo 15.95

Pan Fried Pork Fillet stuffed with Feta Cheese & Spiced Apple, Wrapped in Italian Ham and Served with a Creamy Mushroom and Cider Sauce 15.95

Smoked Haddock Fillet on a Bed of Pan Fried Black Pudding and Cauliflower Puree, Topped with a Soft Poached Egg and a Lemon & Herb Butter 14.95

Served with a Selection of Fresh Vegetables and Chefs Potatoes of the Day

Oven Baked Salmon Fillet with an Olive, Tomato, Feta Cheese & Herb Gratin, Nestled on a Bed of Winter Roasted Vegetables with a Red Pesto Dressing 15.95

Grilled Halibut Fillet Steamed with Fennel, and served with Stir Fried Vegetables & King Prawns cooked in a Ginger & Soy Sauce, Finished with Spring Onions & Toasted Sesame Seeds 17.95 (Subject to Availability)

Served with Chefs Potatoes of the Day

Yorkshire Reared Steaks

Cooked to your liking with Chunky Chips, Homemade Onion Rings & Vine Tomatoes

8oz Peppercorn Fillet Steak 23.95
(served with a Creamy Peppercorn Sauce)

10oz Chilli & Garlic Sirloin Steak 19.95
(served with a Creamy Chilli & Garlic Sauce)

Homemade Steak & Ale Pie, Our Popular Short Crust Pastry Pie Packed with Chunks of Slowly Cooked Beef in a Rich Guinness Gravy with Chunky Chips & Mushy Peas 10.95

Hand Battered Cod & Chips; Deep Fried Skinless Fillet of Cod in a Crispy Golden Batter with Chunky Chips & Mushy Peas 9.95

PASTA & VEGETARIAN

King Prawn, Chilli & Chorizo Penne:

A Bowl of Penne Pasta with Juicy Pan Fried King Prawns & Chorizo in a Tomato and Basil Sauce with Fresh Chillies, Finished with Parmesan Shavings 13.95

Rags Own Beef Lasagne:

A Dish of Rags Own Recipe Lasagne Topped with Grilled Parmesan Cheese and Served with Chunky Chips and Salad 9.95

Spinach & Mushroom Penne: Bowl of Penne Pasta Tossed in a Creamy Garlic & White Wine Sauce with Mushrooms & Spinach, Topped with Feta and Fresh Basil 9.95 (v)

Add Chicken Breast: supplement 3.00

Roasted Vegetable Gratin: A dish of Roasted Winter Vegetables in a Provençale Sauce, Finished with Toasted Feta Cheese and Served with a Side of Mixed Salad 9.95 (v)

Salmon & Prawn Linguine Pasta; Grilled Salmon Fillet on a Bed of Linguine with Prawns and Green Beans in a Creamy Lemon & Dill Sauce with Fresh Parmesan Shavings and Crushed Chilli & Herb Croutons 14.50

HANDMADE BURGERS

All Burgers are served in a Brioche Roll with Lettuce, Beef Tomato & Onion Rings, with Melted Cheddar, Chunky Chips & Relish

Juicy Steak Burger: Prime Minced Steak Burger Topped with Caramelized Onions & Tomato Relish 11.95

Upgrade to 'Mega Burger' With Double Steak Burger, Cheese & Onion Rings 15.95

BBQ Chicken Fillet Burger: Pan Fried Chicken Breast Smothered in BBQ Sauce, Topped with Crispy Bacon, and Cheddar Cheese served with a Sweet Corn Relish 13.95

Chickpea & Mushroom: Rags Recipe of Chickpeas & Mushrooms flavoured with Coriander, Topped with Crème Fraiche, Cheddar Cheese & Sweet Corn Relish 9.95 (v)

Food Allergies & Intolerances

Please ask a member of staff for an up-to-date Allergen Information Sheet before ordering (Gluten Free Menu Available upon Request)

LIGHTER BITES

Hand Made Sandwiches:

Served with Dressed Salad

Pan Fried Strips of Chicken, Topped with Toasted Goats Cheese, Sundried Tomatoes & Spinach on a Warm Ciabatta Roll with a Chipotle Mayonnaise 5.95

Smoked Salmon & Spinach On an Open Toasted Brioche Roll, topped with a Soft Poached Egg with Chive Crème Fraiche 5.95

Classic Prawn Cocktail Sandwich: Juicy Norwegian Prawns Layered with Crispy Salad and Seafood Dressing in Malted Bloomer 5.50

All Day Breakfast Brioche:

Toasted Brioche Filled with Crispy Bacon, Pan Fried Mushrooms, Tomatoes & Black Pudding Topped with a Fried Egg 5.50

Grilled Halloumi Cheese on a Bed of Sundried Tomatoes & Mixed Leaf with a Red Pesto Dressing on Toasted Bloomer 4.95 (v)

Add Crispy Chorizo: £1.00 supplement

SIDE ORDERS 2.75

- * Spanish Olives
- * Cheesy Garlic Ciabatta
- * Chunky Chips
- * Seasonal Vegetables
- * Dressed Salad
- * Chefs Potatoes
- * Onion Rings
- * Sweet Potato Fries with Aioli (25p supplement)

Thank You

For Choosing To Dine With Us:

Please See Black Board for Daily Specials

Gluten Free Menu Available on Request

We also Cater for Your Little Ones

Traditional Roasts- Sundays From 12pm

To Help Maintain a High Standard of Service for Yourself and Others, We kindly ask that all Reservations of 8 or more pre-order Menu Choices. Please speak to a member of staff about large party bookings.

*good things
take time*

We would like to Advise you, all our food is freshly prepared & one kitchen services both our dining areas. We kindly ask for your patience during busy periods