

PRE-DINNER NIBBLES

Skillet of Chorizo Sausage with an Olive, Sundried Tomato & Herb Mayo Dip 4.50

Topped Bruschetta with Red Pesto, Garlic, Roasted Peppers and Fresh Basil, Finished with Toasted Parmesan and 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

STARTERS

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

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

Spicy Fajita Chicken: Pan Fried Strips of Chicken Fillet cooked in a Spicy Fajita Sauce topped with Crème Fraiche & Crumbled Goats Cheese served with Toasted Breads 6.50

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

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

Salad of Locally Smoked Haddock on a Bed of Crisp Leaf with Spicy Chipotle Crème Fraiche Dressing & Topped with Crispy Bacon
Starter: 6.95 Main Course: 13.95

Freshly Steamed Mussels in a Creamy Tomato and Herb Sauce Topped with Crispy Chorizo, Served with Crusty 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

Grilled Fillet of Sea Bass Cooked with Norwegian Prawns in a Creamy Chilli Sauce, served on a Bed of Roasted Peppers and Topped with Spring Onions 16.95

Bacon & Feta Chicken: Fillet of Chicken Breast Stuffed with Feta Cheese, Spinach & Bacon, served with Mushrooms in a Creamy Garlic & Thyme Sauce 14.95

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

Oven Baked Salmon Fillet Filled with Cream Cheese & Pesto and Wrapped in Italian Ham on a Bed of Sautéed Peppers & Onions in a Creamy Lemon & Dill Sauce 15.95

Grilled Smoked Haddock Accompanied by Crunchy Mange Tout, Topped with a Soft Poached Egg and Drizzled with a Lancashire Cheese and Chive Sauce 14.95

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

Pan Fried Pork Medallions on Crushed New Potatoes with Garlic & Spring Onion, served with a Creamy Whole Grain Mustard & Bacon Sauce, Topped with Crumbled Croutons 15.95

Served with Seasonal Vegetable Selection

Yorkshire Reared Steak

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

Spiced King Prawn & 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

Spicy Fajita Pasta: A Bowl of Penne Pasta Tossed in a Spicy Sauce of Tomatoes, Peppers, Garlic & Chillies, Topped with Crumbled Feta Cheese & Crème Fraiche 9.95 (v)

Add Chicken Breast: supplement 3.00

Roasted Butternut Squash & Sweet Potato
On a Bed of Sautéed Peppers & Onions with a Tomato and Garlic Sauce Finished with Feta Cheese and Served with a Side Salad 9.95 (v)

Salmon & Prawn Linguine Pasta, with Prawns and Green Beans in a Creamy Lemon & Dill Sauce, Topped with a Grilled Salmon Fillet, Fresh Parmesan Shavings and Crushed Chilli & Herb Crouton 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

Tortilla Wraps:

Served with Dressed Salad & Tortilla Chips

Chicken & Chorizo; Pan Fried & Tossed with Iceberg Lettuce and Chipotle Mayonnaise 4.95

Battered Cod Goujons; with Iceberg Lettuce and Sweet Chilli & Lime Mayonnaise 4.95

Hand Made Sandwiches:

Served with Dressed Salad

Italian Ciabatta; with Chorizo Sausage & Fresh Melted Parmesan and an Olive, Sundried Tomato & Herb Mayonnaise 5.95

Seafood Sandwich: Oak Smoked Salmon and Juicy Prawns Layered with Crispy Salad and Seafood Dressing in Malted Bloomer 5.95

All Day Breakfast Brioche:

Toasted Brioche Filled with Crispy Bacon, Pan Fried Mushrooms, Tomatoes & Black Pudding Topped with a Fried Egg 5.25

SIDE ORDERS 2.75

- * Spanish Olives
- * Cheesy Garlic Ciabatta
- * Chunky Chips
- * Onion Rings
- * Dressed Salad
- * Chefs Potatoes
- * Seasonal Vegetables
- * 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.

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

*good things
take time*