

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 4.95 (V)

Antipasti Board; Italian Ham, Sliced Chorizo, Salami, Mixed Roasted Peppers, Spanish Olives, Feta Cheese, Toasted Crusty Bread & Balsamic Dipping Oil 6.50

King Prawn & Cod Dipper; Breaded King Prawns & Battered Cod Goujons served with Aioli and Sweet Chilli Dip 6.95

STARTERS

Dressed Bridlington Crab Served with a Mixed Salad, Crusty Breads & Pot of Lemon Mayonnaise 8.50 (Subject to Availability)

Skillet of Poached Smoked Haddock and Prawns cooked in a Creamy Lemon & Herb Sauce topped with a Chilli & Herb Gratin with Crusty Bread for Dipping 6.95

Seafood Platter: Norwegian Prawns in a Seafood Dressing, Oak Roast & Smoked Salmon Nestled on a bed of Crispy Salad with a Crème Fraiche & Chive Dressing
Starter: 7.25 Main Course: 14.50

Freshly Steamed Mussels Cooked in a Creamy White Wine, Caper & Dill Sauce topped with Crispy Chorizo, served with Crusty Bread 7.95

Pan Fried King Prawns served on a Bed of Roasted Red Pepper Pesto & Crispy Chorizo, Drizzled with Chilli Butter and Served with Toasted Ciabatta 6.95

Pan Fried Medallions of Pork with an Apple & Cider Sauce, Topped with Crunchy Croutons and served with Crusty Bread 6.95

Slowly Roast Belly Pork & Crispy Crackling on a bed of Black Pudding, Spring Onion Mash and Wholegrain Mustard Sauce 5.95

A Bowl of our Delicious Homemade Soup Topped with a Cheesy Crouton, Served with Crusty Bread & Butter 4.75

MAIN COURSES

Spicy Fillet of Salmon oven cooked in a Marinade of Herbs & Spices, on a Bed of Stir fried Vegetables and Topped with King Prawns and Spring Onions 15.95

Oven Baked Halibut Fillet served with Sautéed Green Beans & Norwegian Prawns cooked in Lemon & Herb Butter, Topped with Crispy Chorizo 17.95 (subject to availability)

Served with Chefs Potatoes of the Day

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

Roasted Breast of Chicken Filled with Shropshire Blue Cheese & Bacon, Topped with a Garlic & Rosemary Crust, served with a Creamy Dijon Mustard 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

Pan Fried Duck Breast served Pink on a Bed of Garlic & Herb Sautéed Wild Mushrooms with a Red Wine Jus 16.95

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

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 Chips & Mushy Peas 10.95

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)

PASTA & VEGETARIAN

Pan Fried Chicken and Bacon with a Bowl of Penne Pasta Cooked in a Creamy Green Pesto Sauce, Topped with Crushed Croutons, Parmesan Cheese & Fresh Basil 12.95

Rags Own Beef Lasagne:

A Dish of Rags Own Recipe Lasagne Topped with Grilled Parmesan Cheese and Served with Garlic Ciabatta 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

Chefs Dish of Sautéed Wild Mushrooms, Butternut Squash & Spinach Tossed in a Garlic & Thyme Butter, Topped with Toasted Goats Cheese, with Dressed Salad 10.95 (V)

Salmon & Prawn Linguine; A Grilled Salmon Fillet on a Bed of Linguini & Prawns in a Tomato, Herb Sauce, topped with Fresh Chillies & Crispy Chorizo, finished with Crème Fraiche & Parmesan 13.95

(Don't like it Hot? *HOLD* the Chillies)

HANDMADE BURGERS

Served in a Brioche Roll with Lettuce, Beef Tomato & Hand Battered Onion Rings, Melted Cheddar, Chunky Chips & a pot of Relish

6oz 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

Spicy Chipotle Chicken Fillet Burger:

Pan Fried Chicken Breast Smothered in a Spicy Chipotle Sauce, Topped with Crispy Chorizo, Crème Fraiche and Melted Cheddar Cheese served with a Sweet Corn Relish 13.95

Chickpea & Mushroom: (v) Rags Recipe of Chickpeas & Mushrooms flavoured with Coriander, Topped with Crème Fraiche, Cheddar Cheese & Sweet Corn Relish 10.95

FRESHLY PREPARED

SANDWICHES 5.95

Served with Dressed Salad

Toasted Tuna Melt; with Spring Onions and Melted Cheddar on a Toasted Ciabatta Roll

Grilled Chicken Breast & Bacon topped with Melted Shropshire Blue Cheese, served with Lettuce & Crème Fraiche on a Ciabatta Roll

Oak Roast Salmon & Norwegian Prawns tossed in a Lemon & Chive Crème Fraiche in Malted Bloomer Bread with Crispy Lettuce

All Day Breakfast Brioche:

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

Toasted Goats Cheese, with Spinach & Red Pepper Pesto served on Toasted Bloomer (v)

SIDE ORDERS 2.95

Spanish Olives

Cheesy Garlic Ciabatta

Chunky Chips

Seasonal Vegetables

Dressed Salad

Chefs Potatoes

Onion Rings

Sweet Potato Fries

with Aioli

Thank You

For Choosing To Dine With Us:

Please Ask to See 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