

PRE-DINNER NIBBLES

Flavoured Flat Breads: Warm Rosemary & Garlic and Tomato & Cheese Flatbreads served with Balsamic Oil & Aioli Dip 5.50 (v)

Topped Bruschetta with Red Pesto, Garlic, Roasted Peppers & Fresh Basil, Finished with Crumbled Goats Cheese & Olive Oil 4.95 (v)

King Prawn & Cod Dipper; Platter of Breaded King Prawns & Battered Cod Goujons served with Aioli and Sweet Chilli Dip 7.50

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

STARTERS

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

Blue Cheese Chicken, Strips of Chicken Breast Fillet cooked in a Creamy Blue Cheese Sauce, topped with Crispy Bacon and Crunchy Cheese & Herb Gratin, with toasted bread 6.95

Grilled Smoked Haddock Fillet served on a bed of Whole Grain Mustard Mash, topped with a Soft Poached Egg and finished with a Creamy White Wine Sauce 6.95

Slowly Roast Belly Pork in a Chinese Style Marinade topped with Sesame Seeds served with Salad Garnish & Sliced Pickles 6.50

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

Freshly Steamed Mussels Cooked in a Creamy Cider Sauce topped with Crispy Streaky Bacon, served with Crusty Bread 7.95

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

MAIN COURSES

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

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

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

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

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

Fillet Rosti with Wild Mushrooms & Madeira; 6oz Yorkshire Reared Steak topped with Garlic & Herb Sautéed Wild Mushrooms & Spinach nestled on a Crisp Potato Rosti, with Madeira Sauce & selection of Veg 23.95

Salmon Thermidor with a Crunchy Crumb & Cheese Topping, on a bed of Crushed Herb New Potatoes served with Thermidor Sauce & Vegetable Selection 15.95

Oven Baked Monk Fish Tail on a bed of Roasted Mediterranean Vegetables and Lemon & Garlic Butter, finished with Balsamic Glaze served with Chefs Potatoes 16.95

10oz Yorkshire Reared Sirloin Steak 19.95 (served with a Creamy Peppercorn Sauce)
Cooked to your liking with Chunky Chips, Homemade Onion Rings & Grilled Tomatoes

Hand Battered Cod & Chips; Deep Fried Skinless Fillet of Cod in a Crispy Golden Batter with Chips & Mushy Peas 10.95

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

HANDMADE BURGERS

Served in a Brioche Roll with Lettuce, Tomato & Hand Battered Onion Rings & Chips

Caesar Chicken Burger:

Pan Fried Chicken Breast topped with melted Monterey Jack Cheese & crispy Streaky Bacon nestled on a bed of Caesar dressed salad & Crunchy Croutons 13.95

Chickpea & Mushroom: Rags Recipe of Chickpeas & Mushrooms flavoured with Coriander, Topped with Crème Fraiche & Monterey Jack Cheese 11.95 (v)

6oz Juicy Steak Burger:

Prime Minced Steak Burger Topped with Chefs own Burger Sauce, Monterey Jack Cheese and Crispy Streaky Bacon 12.50

Upgrade to 12oz 'Mega Burger'

With Double Steak Burger, Cheese & Onion Rings 16.50

PASTA & VEGETARIAN

Salmon & Prawn Linguine; Grilled Salmon Fillet on a Bed of Linguini & Prawns in a Tomato & Herb Sauce, topped with Fresh Chillies & Crispy Chorizo, Crème Fraiche & Italian Cheese 14.95

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

Chefs Dish of Sautéed Wild Mushrooms, Butternut Squash & Spinach Tossed in a Garlic & Thyme Butter, Topped with Toasted Goats Cheese, with Dressed Salad 11.95 (v)

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

Sweet Potato & Cashew Pasta: Bowl of Penne Pasta Tossed in a Creamy Sweet Potato Sauce topped with Fresh Basil & Crushed Cashew nuts 9.95 (v)

Add Chicken Breast: supplement 3.00

Rags Own Beef Lasagne:

A Dish of Rags Own Recipe Lasagne Topped with Grilled Italian Cheese and Served with Toasted Garlic Ciabatta & Mixed Salad 9.95

FRESHLY PREPARED

SANDWICHES 5.95

Served with Dressed Salad

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

Mediterranean Roasted Vegetables, topped with Melted Monterey Jack Cheese & Sweet Chilli Sauce on a Toasted Ciabatta Roll (v)

Chicken Caesar & Streaky Bacon Grilled Chicken Breast and Streaky Bacon with Caesar Dressed Crispy Lettuce & Crunchy Croutons served in a Toasted Ciabatta Roll

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

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

Non Gluten & Vegan Menu Available

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