

STARTERS

Breaded brie Served with a fruit coulis & garnished with dressed leaves	£4.95	Garlic cream mushrooms Sautéed mushrooms with garlic and cream finished with white wine. Served with a garlic ciabatta	£5.50
Homemade soup of the day Served with a freshly baked roll	£4.20	Prawn cocktail Norwegian prawns, with a marie rose sauce served on a bed of mixed leaves with bread & butter	£5.50
Homemade spicy potato wedges Served with a selection of sweet chilli & garlic dip	£5.25	Combo for two Garlic bread, potato wedges, breaded brie, battered mushrooms, garlic dip and dressed leaves	£10.50
Poached salmon salad With olives, mixed leaves & crusty bread. Served with a tarragon dressing	£5.50		
Oven baked field mushrooms With herb and parmesan crust and served with a tarragon dressing	£5.50		

MAIN COURSES

Homemade lasagne Made to chef's own recipe	£10.50	Chicken ala crème Chicken pieces, cooked in white wine finished with mushrooms and cream	£13.50 LITE BITE £10.99
Chicken parmesan Breaded chicken breast topped with a bechamel sauce, finished with Pendle forest smoked cheese & parmesan topping	£12.50 LITE BITE £9.99	1/2 lb / 225g Beef burger bun Served with the options of Mexican or cheese topping	£9.95
Beef stroganoff Strips of fillet steak cooked in brandy & cream with mushrooms, onions, garlic and paprika	£14.95 LITE BITE £11.99	Freshly battered Whitby cod Served with mushy peas	£10.50
Sole & prawn mornay Fillet of lemon sole stuffed with prawns, baked in a white wine and cheese sauce	£13.75	Honey & mustard pork Strips of pork fillet cooked with mushrooms & onions in a whole grain mustard, honey and cream sauce	£14.50 LITE BITE £11.50
Whitby scampi Served with a lemon wedge & tartare sauce	£10.99 LITE BITE £8.95	Loin lamb chops Served with minted gravy	£13.95
Poached fillet of salmon Served with a white wine and mushroom sauce	£12.50	Homemade steak & Guinness pie With flakey pastry	£9.95
Pan fried sea bass Served on a bed of ginger and chilli stir fry	£13.50	Barbarie duck breast Served with ginger, lime and soy jus	£13.50
		Thai chicken curry Served with naan bread	£11.99

FROM THE GRILL

Huntmasters grill Gammon, chicken breast, sausage, lamb chop, black pudding, onion rings, fried egg & mushrooms	£14.95	10oz / 280g Sirlon steak Served with onion rings and mushrooms	£16.95
8oz / 225g Fillet steak Served with onion rings and mushrooms	£18.50	Gammon steak Served with pineapple	£10.50

VEGETARIAN MEALS

Leek & mushroom crumble Sliced leeks & mushrooms in a cheese sauce garnished with sweetcorn & topped with a nut crumble	£9.99	Brie & broccoli pithivier Round fluted puff pastry parcel filled with a creamed brie, broccoli and onion sauce topped in an egg glaze with oregano and cheddar cheese	£9.99
Creamed mushroom stroganoff Mushrooms in a creamy stroganoff sauce with brandy and paprika	£9.99 LITE BITE £7.50	Vegetable Thai curry With mango and creamed coconut. Flavoured with coriander, chilli & lemongrass	£9.50

You have the choice of two options with your meal: new potatoes, homemade chips or rice and freshly prepared vegetables or mixed salad. An additional charge will be made for any extras.

SALADS

All salads are served with the choice of chips or boiled potatoes

Prawn marie rose salad	£11.25
Pan fried cajun chicken fillet Served with a sweet chilli dip	£9.99
Hot meat salad (roast turkey, beef or pork) When your salad arrives help yourself to meat and potatoes from the cavery	£9.99

EXTRAS

Garlic bread	£2.99
Bowl of chips	£1.75
Mixed salad	£2.20
Pan fried mushrooms	£1.95
Pan fried onions	£1.95

SAUCES

Stilton & mushroom
Au poivre
Dianne sauce
Mushroom sauce
£2.25