



To Start

Soup of the Day <i>Crusty Bread, Butter</i>	5.50	King Prawns <i>Garlic, Chilli, Coriander</i>	7.50
Bury Black Pudding <i>Smoked Bacon, Fried Egg</i>	6.50	Portobello Mushrooms <i>Stilton, Parma Ham</i>	6.50
Goat Cheese Bon Bons (v) <i>Beetroot, Basil Oil</i>	6.25	Scotch Egg <i>House Brown Sauce</i>	6.25
Cod Goujons <i>House Tartar</i>	5.95	House Terrine <i>Dressed Leaves, Chutney</i>	5.95

To Follow

Rib Eye Steak 10oz <i>Fries, Mushroom, Roasted Tomato</i>	21.50	Flat Iron Steak (Med Rare) 8oz <i>Fries, Rocket, Tomatoes</i>	14.95
Peter's Lightly Battered Fresh Cod <i>Mushy Peas, Fries, Tartare</i>	13.50	Pie of the Day <i>Mash, Gravy</i>	10.50
Duck Salad <i>Chicory, Walnut, Roquefort</i>	14.50	Barnsley Chop 12oz <i>Sauté Potatoes, Savoy Cabbage</i>	15.95
Sausage & Mash <i>Onion & red wine Gravy</i>	10.50	Fish Pie <i>Sweet Potato Fries, Salad</i>	11.50
Seasonal Risotto (v)	9.50	Belly Pork <i>Mash, Green Beans, Calvados</i>	14.95
Elvis Burger, the 'King of Burgers' <i>Brioche, Fries, Rocket, Tomato, Cheese, Gherkin, Bacon, Onion Rings</i>	10.50		

On the Side

<i>Béarnaise / Peppercorn Sauce</i>	1.50	<i>Sweet Potato Fries</i>	2.95
<i>Onion Rings</i>	2.50	<i>Fries</i>	2.50
<i>Rocket & Parmesan</i>	2.95	<i>Parmesan Truffle Fries</i>	3.95
<i>Braised Red Cabbage</i>	2.50	<i>House Salad</i>	2.50
<i>Broccoli, Toasted Almonds & Truffle Oil</i>	3.20	<i>Chargrilled Vegetables</i>	3.50

*Allergies – Guidance on which of the allergens our food contains can be obtained from your server.
A more detailed, dish by dish breakdown is also available – please don't hesitate to ask!*