



Starters

Homemade black pudding & pancetta croquettes with a soft-boiled egg and homemade tomato chutney 5.95

Fresh salt & pepper calamari with a Harissa spiced Mayo 6.95

Traditional prawn Cocktail with Marie Rose sauce & lemon wedge 5.95

Homemade soup of the day served with a warm crusty roll (V) (G) 4.20

Homemade Yorkshire pudding filled with meaty onion gravy 2.95

Marmalade Ham Hock stacked on an oiled ciabatta with a plum & apple Chutney 6.95

Creamy caramelised goats cheese & cranberry tartlet with a sticky honey glaze & crunchy pecans (V) 5.95

Tandoori spiced chicken skewers sprinkled with fresh coriander & a cucumber raita (G) 5.95

Creamy cheddar and Emmental mushroom pot served with toasted ciabatta (V) 5.95

Main Courses

Slow cooked lamb shoulder served on a creamy mashed potato, with a sweet minted jus and fresh vegetables 13.95

Beer battered haddock and chips served with homemade mushy peas and a lemon wedge 11.50

Homemade short crust pastry pie of the day served with chips or mash vegetables and meaty gravy 10.95

Mediterranean vegetable lasagne with salad and chips or garlic bread (V) 10.95

Homemade beef lasagne served with chips or garlic bread and salad 10.95

Traditional Roast dinner served with homemade Yorkshire pudding, goose fat roast potatoes, seasonal vegetables with as much of our mouth-watering gravy as you need!! (available as a V with a nut roast) 11.50

Oven baked chicken breast served on orange & sage sautéed potatoes with a flambeed brandy & peppercorn sauce & seasonal vegetables (G) 11.50

Fillet of Seabream served on a potato rosti with wilted spinach a vanilla and limoncello cream sauce (G) 12.95

Winter spiced sweet potato, pepper, white bean and tomato with a white rice (V,G) 10.50

Grimston Park Pheasant & Partridge with Chorizo & root vegetables in a rich red wine casserole with herby horseradish dumplings 11.95

Slow braised featherblade of beef & shallots served on a cheddar mash with sherry buttered leeks (G) 12.95

Oven baked herb crusted salmon fillet served on a parmesan and spring onion mashed potato with herby green beans (V) 12.95

Slow cooked belly pork served on a creamy dauphinoise potato stack with a sage & cider sauce and seasonal vegetables 12.50

From the grill

10oz gammon steak served with chips, peas, grilled tomato, mushroom and a fried egg & pineapple ring 11.50

8oz Sirloin steak 15.95 or 10oz Rib Eye 18.95 or 8oz Fillet steak 21.50

both steaks cooked to your liking served with chips or jacket, peas or salad, grilled tomato, mushroom and onion rings

Crooked Grill - 4oz sirloin, 5 oz Gammon, sausage, lamb chop, chicken breast and black pudding served with all of the trimmings 21.50

Sauces

Blue cheese, peppercorn, mushroom or garlic cream 2.95

Homemade burgers £10.95

All burgers are served in a brioche top bun with salad, chips and onion rings

Bad boy Billet burger - beef burger, bacon cheese and fried egg

Beef Burger topped with pulled Yorkshire ham hock, bacon, melted cheese & chutney

Tandoori chicken breast burger topped with tzatziki & peppery Rocket

Giant Yorkshire puddings all 10.95

Our famous homemade Giant Yorkshire puddings filled with mashed potatoes, vegetables, gravy and a choice of the following fillings:

Pair of Billet Bangers/ Roast Meat of the day/ Steak and Kidney/ vegetables & vegetarian gravy

Or try a Giant Yorkshire pudding with meaty onion gravy £5.95

Side Orders - £2.95

Chips Onion Rings Side salad Vegetable Selection Garlic bread

FOR OUR FURRY FRIENDS - A bowl of meaty deliciousness £3.00

ALLERGY AWARE - We have an allergy menu available upon request