

STARTERS

Homemade Soup of the Day with warm crusty roll
£4.50 V/GF

Homemade Seafood Soup of the day, with warm crusty roll
£5.50 GF

Crayfish Cocktail- chefs take on a popular dish, crayfish tails bound in a Marie Rose sauce.
Served on a bed of salad with buttered brown bread
£5.95 GF available

Panko Breaded Brie Wedge, served on a bed of salad and finished with a warm
cranberry sauce
£5.50 V

Local Eyemouth Breaded Whitebait, served simply with a salad garnish, lemon wedge and
homemade chunky tartare sauce
£5.50

Chefs Recipe Chicken Liver and Redcurrant Paté, served with a salad garnish, warm toast
and a classic Cumberland Sauce
£6.25 GF available

V- Vegetarian dishes
GF- Gluten free dishes

MAINS

Homemade Burgers

All Burgers are served on a rustic roll with salad and come with handout chips and a
homemade coleslaw £9.95

Kickin Chicken- pan roasted Cajun spiced chicken breast, with sweet chilli aioli

Gooey Goats Cheese- Panko breaded goats cheese with chefs own red onion marmalade

Fish Buttie- beer battered half a haddock, with homemade chunky Tartare sauce

Keep an eye on our specials board for new burger creations



MAINS

BBQ Chicken Melt- Pan roasted chicken breast, smothered in a smokey BBQ sauce and mozzarella then baked. Served with dressed salad, homemade coleslaw and handcut chips
£13.50 GF

Handcut 10oz Gammon Steak, topped with honey sautéed pineapple chunks, or an organic free range fried egg. Served with seasonal vegetables and handcut chips
£12.95 GF

Traditional Beer Battered Eyemouth Haddock, served with dressed salad, petit pois and hand cut chips
£10.95 GF available

Homemade Two Cheese Macaroni Cheese, topped with Scottish cheddar and mozzarella then oven baked. Served with dressed salad and garlic bread
£8.95 V

*Add red onion and cherry tomatoes or red onion and bacon- £9.50

Traditional Breaded Whitby Scampi, served with salad, petit pois and hand cut chips
£10.95

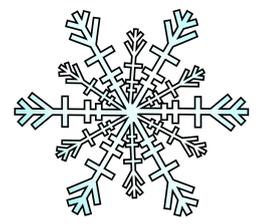
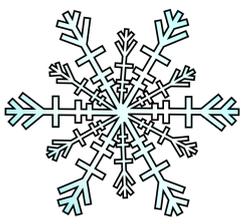
Slow Braised Scottish Steak, Root vegetable and Pennine Ale Casserole, with baby potatoes and traditional suet dumplings
£10.95

Slow Braised Local Lamb Shank, served on a bed of creamed potatoes with seasonal vegetables, finished with a rich redcurrant gravy
£14.95 GF

Homemade Chefs Curry of the Day, served with basmati rice, naan bread and poppadum
£10.50 GF

10oz Local Sirloin Steak (cooked to your liking), served with seasonal vegetables and handcut chips, choose to accompany it with either garlic buttered crayfish tails or chefs green peppercorn sauce
£19.95 GF





DESSERTS

Homemade Sticky Toffee Pudding with butterscotch sauce, served with custard or vanilla ice cream

£5.50 V

Homemade Bramley Apple, Cinnamon and Oat crumble, served with either custard or vanilla ice cream

£5.50 V

Homemade Chocolate Parfait, served with vanilla ice cream and dusted with a hazelnut praline

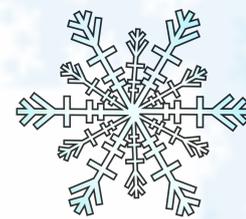
£5.75 V/QF

Traditional Cheese Board served with grapes, plum chutney and bisquits

£6.75 V

Selection of Doddingtons Ice Cream, see specials board for flavours and portion prices

V/QF



CHILDREN'S MENU

Half size portions of most of the mains are available for half the price (ask your server for details)

Breaded Chicken Goujons	£4.95
Half Portion Battered Fish	£5.50
Half portion of Whitby Scampi	£5.50
Homemade Two Cheese Macaroni Cheese	£4.50 V
Local Butchers Bangers and Mash with gravy	£5.50

The above served with a choice of vegetables/peas or baked beans and skinny fries or handcut chips

FOR THE SMALLER APPETITES

Cheesy Pasta with cucumber wedges	£2.00 V
Baked Beans on toast	£2.00 V
One Butchers sausage, mash and gravy	£2.50
Half a bowl of soup with sliced bread	£2.00

*All served on child friendly plastic plates and cutlery