

Main Menu

Starters

Cauliflower bites £6.95

Moroccan style cauliflower bites served on a bed of rocket accompanied with sriracha sauce and lemon wedge. (ve & gf on request)

Nachos £6.95

Cajun spice tortilla chips topped salsa mozzarella cheese & mild cheddar, guacamole, crispy onions & jalapeños Monday to Friday 12pm-3pm & 5pm-8pm Saturday 12pm-3.30pm & 5pm-8.30pm Sunday 6.00pm-8.00pm

£6.95

White bait

Breaded white bait accompanied with garlic mayonnaise, rocket, baby gem and a lemon wedge

Mini Yorkshire's £7.95

Three mini yorkies filled with meat and onion gravy

Vegan falafel £6.95

Chickpea and onions in a light spice, oven roasted on a bed of rocket with vegan garlic mayo

Pub Classics

Gammon £16.95

10oz halfmoon gammon steak with hand cut chips, garden peas & fried eggs

Tan Hill pies £16.95

A selection of artisan pies served with creamy mash or hand cooked chips, mushy peas or garden peas & gravy.

Choose from steak and ale, chicken and

ham or sweet potato & kale

Add a portion of root veg £2.00

Scampi £16.95

Whitby scampi accompanied with hand cut chips garden peas, rocket salad, lemon wedge & tartare sauce

Fish and chips £17.95

Fresh fish in beer batter accompanied with hand cut chips, garden or mushy peas, tartare sauce and wedge of lemon

Chef steaks and hot-pots

Onglet steak £19.95

8oz Onglet steak marinated in chimichurri (grilled up to medium rare) accompanied with flat mushroom, thyme and garlic cherry vine tomato's, hand cut chips, house salad, onion rings, garlic mayonnaise

Sirloin steak £27.95

100z Sirloin steak grilled to your preference. Accompanied with hand cut chips, flat mushroom, thyme and garlic, cherry vine tomato's with a side of peppercorn sauce & onion rings Tan Hill hot pot £19.95

Lamb shoulder, beef brisket or veg sausages served in a cast iron pot, accompanied with creamy mash, roasted root veg & Chefs meat gravy. (ve available on request)

Subject to availability

Desserts (Vegan and GF desserts available on request) All desserts are £6.95

Chilled lemon tart accompanied with champagne sorbet

Crumble of the day served with custard, cream, or ice-cream

Chocolate fudge cake served with custard, ice-cream, or cream.

Sorbet Trio of lemon, mango, and raspberry served in a brandy snap basket

Crème Brulee A rich creamy orange and passion fruit custard with a caramelised topping accompanied with a shortbread biscuit ***£1.00**



Food allergies and Intolerances:

Please speak to a member of staff about the ingredients in your meal when making your order.