



STARTERS

Grilled halloumi, garlic tomatoes, fine beans & dressed leaves £6.95

Mackerel pate with toasted ciabatta, mixed leaves & rhubarb chutney £7.25

Smoked chicken & leek terrine, wrapped in parma ham with mixed leaves and mango chutney £7.50

Pan fried scallops with pancetta, samphire & peas £11.95

Black pudding scotch egg with celeriac remoulade & mixed leaves £7.50

GRILL MENU

Grilled 8oz sirloin steak with triple cooked chips, grilled mushroom, grilled tomato, mixed salad & a peppercorn sauce £21.95

WMYC homemade beef burger with bacon & cheese in a brioche bun with gem lettuce, tomato and burger sauce served with fries, mixed salad & homemade coleslaw £12.95

Grilled chicken burger in a brioche bun with gem lettuce, tomato and mayonnaise served with fries, mixed salad & homemade coleslaw £11.95

Grilled gammon steak with triple cooked chips, 2 fried eggs & peas £13.95

FISH MENU

Traditional fish & chips with garden peas & homemade tartare sauce £13.95

Scampi & chips served with garden peas & homemade tartare sauce £11.95

Catch of the day (please ask a member of staff what is on offer today)

A LA CARTE

Pan fried sea trout, pomme puree with asparagus, pea and mussel nage £14.95

Roasted rump of lamb with crushed potato, wilted spinach, baby leeks and a red wine jus £16.95

Pan roasted fillet of beef, fondant potato, braised oxtail, silverskin onions, spinach with a madeira jus £25.95

Pan roasted mascarpone & herb stuffed chicken breast wrapped in streaky bacon with potato rosti, sun blushed tomato and olive jus £14.95

Roasted tender stem broccoli with flaked almonds & whipped goat cheese, roasted new potatoes and basil pesto £11.95

VEGETARIAN MENU

Falafel burger with sesame seeds & grilled halloumi in a brioche bun with gem lettuce, tomato and tahini mayonnaise, served with fries, mixed salad & homemade coleslaw £10.95

Asparagus, mint & lemon risotto served with roquette £10.95

Wild mushroom gnocchi with blue cheese and spinach £9.95

Roasted cauliflower & hazelnut spaghetti carbonara with roquette and parmesan salad £10.50

Desserts

Tropical fruit pavlova £6.95

Rhubarb ripple semifreddo with ginger crumb £6.95

Chocolate fondant with salted caramel ice cream & nut brittle
(please allow 15 minutes) £7.95

Strawberry & elderflower panna cotta with a vanilla viennese biscuit £6.95

Trio of cheese with biscuits, celery, grapes & apple chutney £8.95

Trio of ice cream & sorbet £4.50

If you have any allergies or dietary requirements, please discuss with our staff

