

Sunday Menu

Finally you can order at the bar, however if you prefer table service please let us know

Food served Monday - Saturday 12-9pm. Sunday 12-8pm

TO START

GARLIC MUSHROOMS ON TOASTED CIABATTA £6

(VG) (GA)

Hot creamy mushrooms tossed in garlic, served on half a toasted ciabatta and topped with fresh parsley (Please advise if you require gluten free bread and/ or if you are vegan)

Allergens: Wheat, rye, barley

HOMEMADE CLASSIC SCOTCH EGG £6

A homemade giant classic scotch egg served with fresh rocket and a creamy honey and mustard dip

Allergens: Wheat, egg, mustard

GARLIC CIABATTA (V) £5

6 slices of ciabatta smothered with a homemade garlic butter, served with a garlic mayonnaise dip. Add cheddar cheese for an additional £2.00

Allergens: Sesame seeds, cereal, wheat, barley, egg, mustard, rye (cheese: milk)

FISH

BEER BATTERED FISH AND CHIPS £13

A pub favourite, classic fish coated in a homemade Abbot Ale batter, served with chunky triple cooked chips, garden peas or mushy peas, wedge of lemon and a pot of tartare sauce

Allergens: Fish, milk, wheat, barley, egg, mustard, alcohol

HOUSE FAVOURITES

TRADITIONAL BEEF LASAGNE £13

An all round favourite! Minced beef in a rich tomato ragu, layered between egg lasagne and topped with mature cheddar cheese. Served with a fresh mixed salad and garlic ciabatta

Allergens: Wheat, barley, nuts, milk, egg, celery, rye

ROASTED VEGETABLE LASAGNE (VG) £10

Vegetables in a tomato based sauce layered between vegan pasta sheets and topped with a herb infused crumb. Served with a fresh mixed salad and slices of garlic ciabatta. Add cheese if required for £1 extra

Allergens: Celery, soybeans, wheat, rye, barley (milk if cheese is added)

HOMEMADE CHICKEN TIKKA MASALA £12

One of our best sellers! Our delicious homemade chicken tikka masala, served with pilau rice and warm naan bread

Allergens: Wheat, milk

SPICY CAJUN CHICKEN PANCAKE £12

One with a kick! - A giant white tortilla filled with chicken strips marinated in cajun spices, peppers and onions. Topped with melted mature cheddar cheese and served with soured cream, fresh salad garnish and chunky triple cooked chips

Allergens: Wheat, cereal, milk

JAMAICAN JERK CHICKEN, RICE & PEAS (GF) £13

Our home marinated jerk chicken and authentic homemade rice and peas is one of the favourites! The chicken is resting on top of the rice and kidney beans, smothered in spicy jerk sauce. Simply served with a fresh mixed salad on the side

Allergens: Milk

BURGERS

Our burgers are served in a lightly toasted gourmet burger bun, topped with sliced vine tomato and locally grown lettuce and served with triple cooked chunky chips and a fresh mixed salad garnish.

6oz ABERDEEN ANGUS BEEF BURGER £11

Served with a smokey BBQ dip. Add cheese for an extra £1

Allergens: Wheat, sesame, milk

VEGAN DELUXE (VG) £11

Moving Mountains Burger 100% plantbased burger topped with fried onions and a creamy vegan mayonnaise

Allergens: Barley, oats, soya, wheat, nuts, peanuts, sesame

SUNDAY ROAST

UPGRADE:

STARTER, MAIN & DESSERT FOR £18*

MAIN & DESSERT FOR £15*

All of our roasts are served with a homemade Yorkshire pudding, with our crispy roast potatoes, buttery new potatoes, fresh green beans, sweet potato mash, honey roasted carrots and parsnips, fresh broccoli and a sage and onion stuffing ball.. Not forgetting the hot gravy on the side.

28 DAY BLACKGATE CORNER CUT ROAST BEEF £12

With a pot of horseradish sauce on the side!

Allergens: Soybeans, milk, nuts, cereal, barley, wheat, egg

SLOW ROASTED LAMB SHANK IN RED WINE £15

With a pot of mint sauce on the side! *Lamb Shank is not included in the 2 or 3 course upgrade

Allergens: Soybeans, milk, nuts, cereal, barley, wheat, egg

ROAST LOIN OF PORK & CRACKLING £12

With a pot of bramley apple sauce on the side!

Allergens: Soybeans, milk, nuts, cereal, barley, wheat, egg

ROASTED TURKEY CROWN £12

With a pot of cranberry sauce on the side!

Allergens: Soybeans, milk, nuts, cereal, wheat, barley, egg

VEGETABLE WELLINGTON (V) £12

With your choice of sauce on the side!

Allergens: Milk, nuts, cereal, barley, wheat, egg

MEDITERRANEAN TART (VG) £12

With your choice of sauce on the side!

Allergens: Wheat

KIDDIES ROAST £6

1/2 sized portion, with a choice of meat or vegetarian option (lamb shank can not be included)

Allergens: Soybeans, milk, nuts, cereal, barley, wheat, egg

SUNDAY ROAST CIABATTA £7

Choose either turkey, beef or pork, served hot in a toasted ciabatta, roast potatoes and a pot of chefs gravy on the side

Allergens: Wheat, rye, barley

KIDDIES

GIANT COD FISH FINGER £5

A massive 10 inch cod fish finger in a crispy breadcrumb coating, served with chunky triple cooked chips and garden peas

Allergens: Fish, cereal, wheat, milk

PIZZA SUB £5

A choice of either Cheese and Tomato (v) or Pepperoni served with chunky triple cooked chips and fresh salad

Allergens: Milk, wheat

CRISPY CHICKEN BITES £5

Hand cut, cooked chicken breast in a light crispy batter. Served with chunky triple cooked chips and Heinz baked beans

Allergens: Wheat



Opening Hours:

Monday to Thursday 12:00 - 22:00

Friday & Saturday 12:00 - 23:00

Sunday 12:00 - 21:00

Last drink orders, half hour before closing

SUNDAY SIDES

BOWL OF EXTRA CRISPY ROASTIES (VA) (GF) £4

There is never enough roast potatoes! These are cooked in beef fat so please do state if you require the vegan option

Allergens: n/a

HOMEMADE PIGS IN BLANKETS (GF) £4

It doesn't have to be Christmas to enjoy these!

Allergens: n/a

CAULIFLOWER CHEESE WITH MIXED NUTS (V) £4

A side of homemade cauliflower cheese topped with melted cheese and crushed toasted walnuts

Allergens: Mustard, wheat, milk, nuts, barley

DESSERTS

ULTIMATE CHOCOLATE FUDGE CAKE (V) £6

Chocolate buttermilk sponge with chocolate butter cream, white chocolate fudge icing, chocolate brownie cubes, white chocolate and a chocolate sauce. Served with a scoop of luxury Madagascan vanilla dairy ice cream

Allergens: Wheat, milk, egg, soya

HOMEMADE LEMON POSSET (V) £6

A zesty homemade lemon posset served in a espresso cup, topped with lemon zest and served with all butter shortbread and fresh strawberries

Allergens: Milk, wheat

BAKED NEW YORK CHEESECAKE (GF) £6

Served with raspberry coulis and a scoop of luxury Madagascan vanilla dairy ice cream

Allergens: Eggs, soya, milk, nuts

HOMEMADE MEGA CHOCOLATE SCRAPYARD (V) £6

A homemade absolute favourite, not one for the faint hearted! A buttery biscuit base topped with thick milk chocolate mousse topped with all the favourite classic chocolate bars! Served with luxury Madagascan vanilla ice cream and a luxury double chocolate sauce drizzled on top

Allergens: Wheat, milk, nuts, soya

HOMEMADE RASPBERRY & WHITE CHOCOLATE £6

BREAD & BUTTER PUDDING (V)

Served with a jug of Devon custard

Allergens: Wheat, soya, milk

HOT DRINKS

Served with a biscuit on the side.

Soya milk available

POT OF TEA £2.50

FRUIT & HERBAL TEA please ask for our selection of Brew Tea Co £2.50

COFFEE £3.00

CAFETIERE - SMALL £2.50

CAFETIERE - LARGE £4.50

LATTE £3.50

CAPPUCCINO £3.50

HOT CHOCOLATE £3.00

LIQUEUR COFFEE £4.50

Irish Coffee - Whisky
Italian Coffee - Amaretto
Irish Coffee - Baileys
Calypso Coffee - Tia Maria
Seville Coffee - Cointreau
French Coffee - Brandy
Jamaican Coffee - Rum

BAR SNACKS

MIDLANDS SNACKS TRADITIONAL PORK	£1.50
SCRATCHINGS	
The ultimate pub snack - 40g	
PIPERS CRISPS 40g	£1
Kirkby Malham Chorizo Crisps Anglesey Sea Salt Crisps Great Berwick Longhorn Beef Crisps Lye Cross Cheddar & Onion Crisps Burrow Hill Cider Vinegar & Sea Salt Crisps	
NOBBYS NUTS	£1.50
Salted Dry Roasted Chilli	
SWEET CONES	£1.50
Cones of either: Jelly Babies, Jelly Beans, Fruit Salad & Black Jacks, Cola Bottles, Wine Gums, Shrimps, Lemon Sherbets, Mint Humbugs	

SIDE ORDERS

CHUNKY TRIPLE COOKED CHIPS (VG) (GF)	£4
A bowl of hot triple cooked chips. Add cheese for £1	
CRISPY FRENCH FRIES (VG) (GF)	£4
A bowl or crispy gourmet french fries. Add cheese for £1	
FRESH MIXED SALAD BOWL (GF) (V) (VG)	£3
Crisp locally grown lettuce, topped with cucumber, vine tomatoes, peppers and spring onions	

BOTTLE MENU

OLD MOUT	£5.30
CORONA 4.0%	£4.00
LEFFE 6.6%	£5.00
WKD BLUE 4.0%	£4.00
SMIRNOFF ICE 4.0%	£4.00
PERONI GLUTEN FREE 5.1%	£4.00
BECKS BLUE 0%	£3.50

SOFT DRINKS

DIET COKE/ COKE ZERO	£2.00/ £2.50/£3.00
LEMONADE	£2.00/ £2.50/£3.00
CORDIAL (SUGAR FREE)	£1.00/ £1.50/£2.00
COCA COLA 330ML BOTTLE	£3.00
FANTA ORANGE 330ML	£2.80
SPRITE (NO SUGAR) 300ML	£2.80
APPLETISER	£2.80
BOTTLEGREEN SPARKLING ELDERFLOWER	£2.80
J20 ORANGE & PASSIONFRUIT	£2.80
J20 APPLE & RASPBERRY	£2.80
RED BULL	£2.80
ORANGE or CRANBERRY JUICE	£2.00
CAWSTON PRESS CARTONS	£1.50
STILL MINERAL WATER	£1.60/£3.50
SPARKLING MINERAL WATER	£1.60/£3.50
FEVERTREE TONIC	£2.00

DRAUGHT

CARLING 4.0%	£2.10/£4.20
ABBOT ALE 5.0%	£2.10/£4.20
BIRRA MORETTI 4.6%	£2.70/£5.30
THATCHERS GOLD 4.6%	£2.20/£4.40
JOHN SMITHS 3.6%	£1.90/£3.80
SAN MIGUEL 5.0%	£2.40/£4.80
GUINNESS 4.1%	£2.25/£4.50
GUEST ALE	£2.10/£4.20
OLD MOUT CHERRIES & BERRIES 4%	£2.40/ £4.80

JUGS

CARLING, THATCHERS OR ABBOT	£15
4 Pint pitcher	
BIRRA MORETTI	£20
4 Pint pitcher	
PIMMS & LEMONADE	£15
A 1.5 litre jug of traditional Pimms and lemonade. Complete with fruit garnish and ice	

SPIRITS

FAMOUS GROUSE SCOTCH WHISKY 40%	£3.00
JAMESON IRISH WHISKY 40%	£3.40
LAPHROAIG 40%	£4.00
JACK DANIELS 40%	£3.60
BACARDI 37.5%	£3.00
THE KRAKEN BLACK SPICED RUM 40%	£3.80
CAPTAIN MORGAN DARK RUM 40%	£3.00
MALIBU 21%	£3.00
SMIRNOFF 37.5%	£3.00
MARTINI EXTRA DRY 15%	£2.80
MARTINI ROSSO 15%	£2.80
MARTINI BIANCO 15%	£2.80
PIMMS 25%	£3.00
MARTELL VS 40%	£4.20
DISARONNO 28%	£3.60
SAMBUCA 38%	£3.40
JAGERMEISTER 35%	£3.40
COINTREAU 20%	£3.60
TIA MARIA 20%	£3.60
ARCHERS 18%	£3.50
BAILEYS 17%	£4.20
TAYLORS VINTAGE PORT 20%	£3.50

WINE

Wine is available by the glass (125ml) (175ml) or (250ml) - Please ask the staff.

MARCEL HUBERT SAUVIGNON BLANC 12%	£13
Wine of France. Crisp, grassy and refreshing.	
PREVIATA PINOT GRIGIO 12% (VG)	£16
Wine of Italy. An elegant dry wine with floral notes and fresh flavours which provide a refreshing crisp finish.	
SCENIC RIDGE CHARDONNAY 12.5% (VG)	£15
A fresh and juicy Chardonnay with tropical aromas, followed by flavours of delicate peaches and a hint of vanilla. It goes well with roast chicken, pasta and roast vegetable dishes.	
WAIPAPA BAY SAUVIGNON BLANC 13%	£18
Wine of New Zealand. This delightful Sauvignon Blanc is made from grapes grown in the north eastern coastal region of Marlborough	
MARCEL HUBERT RED 12%	£13
Wine of France. Filled with soft fruit and smooth tannins, this is a classic southern French red	
LOS PICOS DISTANTES MALBEC 13%	£16
Wine of Argentina. Lighter notes of blueberry and white pepper develop into a long and fruity finish.	
MONTEPULCIANO D'ABRUZZO GALADINO 12.5%	£18
Wine of Italy. Aromatic nose with blackberries and spice and a well-rounded, fruit-driven finish on the palate.	
SCENIC RIDGE SHIRAZ 14% (VG)	£15
A medium-bodied Shiraz with cherry, plum and damson fruit flavours as well as a hint of soft spice	
MARCEL HUBERT ROSE 11.5%	£13
Wine of France. A delicate rose combining lively summer berry aromas and a sweet tangy flavour of raspberry and strawberry fruits	
BAREFOOT WHITE ZINFANDEL 9.5%	£16
Packed with seriously lush pineapple and strawberry and tastes deliciously fruity	
PREVIATA BLUSH 12% (VG)	£16
Pinto Grigio Rose Delle Venezie. Wine of Italy. Fruity and refreshing with flavours of apricot, peach and strawberries	
PROCESSO 11%	£18
Wine of Italy. It has delicate white stone fruit and lemon flavours and fine bubbles	
MARQUES DE LA SARDANA CAVA BRUT 11.5%	£18
Wine of Spain. This wonderful cava offers inviting aromas of green pears and apple blossom which lead to crisp, zesty fruit and a generous sparkling finish.	
MARQUES DE LA SARDANA ROSADO BRUT 12%	£18
Wine of Spain. Offers hints of strawberries, raspberries and vanilla supported by a mousse of fine bubbles.	
VEUVE CLICQUOT CHAMPAGNE 12%	£50
The Champagne presents a fine balance between fruity aromas and more subtle toasty notes. Initial flavours of white fruits and raisins develop into notes of brioche and vanilla with bottle aging.	
PROSECCO - SINGLE SERVE 20CL	£6
Wine of Italy. It has delicate white stone fruit and lemon flavours and fine bubbles	
PROSECCO ROSE - SINGLE SERVE 20CL (VG)	£6
A Refreshing Prosecco Rosé with Delicious Notes of Citrus, Rosé and Strawberry	

GIN CORNER

DOUBLE UP FOR £1.50

BOMBAY SAPPHIRE 40%	£3.50
GORDONS LONDON DRY GIN 38%	£3.00
GORDONS PINK GIN 37.5%	£3.00
GORDONS SICILIAN LEMON GIN 37.5%	£3.00
GORDONS MEDITERRANEAN ORANGE GIN 37.5%	£3.00
GORDONS PEACH GIN 37.5%	£3.00
HENDRICKS 41.4%	£4.50
WHITLEY NEILL RHUBARB & GINGER 43%	£3.50
OPIHR ORIENTAL SPICED GIN 40%	£3.50
BOE VIOLET GIN 41.5%	£4.00
WHITLEY NEILL WATERMELON & KIWI GIN 43%	£3.50