

MENU

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

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

WHITBY BREADED SCAMPI AND CHUNKY CHIPS £12

Whole tail scampi pieces in a crisp golden breadcrumb, served with chunky triple cooked chips, garden peas or mushy peas, wedge of lemon and a pot of our delicious tartare sauce

Allergens: Fish, cereal, wheat, egg, mustard, crustaceans

GRILL

8oz 28 DAY AGED GRASS FED RUMP STEAK (GA) £14

Cooked to your liking and served with chunky triple cooked chips, garden peas, 1/2 grilled vine tomato and crispy homemade beer battered onion rings.

Allergens: Wheat, rye, barley

GRILLED SPICY CAJUN CHICKEN (GA) £12

A chicken breast marinated in our famous cajun seasoning, served with chunky triple cooked chips, garden peas, 1/2 grilled tomato and crispy onion rings

Allergens: Wheat, rye

10OZ GAMMON £12

A d-cut gammon steak grilled and served with a locally sourced fried egg and a slice of grilled pineapple. Served with chunky triple cooked chips, peas, 1/2 a grilled tomato and beer battered onion rings

Allergens: Wheat, rye

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

HOT & SPICY CAJUN CHICKEN BURGER £12

One of the favourites! A chicken breast marinated in our famous cajun seasoning. Served with a pot of chunky salsa

Allergens: Wheat, sesame, egg, mustard

CHILLI CHEESEBURGER £13

An Aberdeen Angus beef burger topped with cheese, giant nachos, slice of vine tomato and crisp lettuce. Served with a pot of our homemade chilli con carne for you to add on top! Plus triple cooked chunky chips, salad and a pot of soured cream

Allergens: Wheat, sesame, milk

HUNTERS BURGER £13

A messy one! - A chicken breast topped with BBQ sauce, bacon and melted cheese on a bed of lettuce. Served with triple cooked chips, salad and extra BBQ sauce

Allergens: Wheat, sesame, milk

HOUSE FAVOURITES

TRADITIONAL HONEY ROAST HAM, EGG & £11

CHUNKY CHIPS (GF)

Home-cooked honey glazed ham served with chunky triple cooked chips and two locally sourced fried eggs

Allergens: Egg

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)

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

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

HOMEMADE AUTHENTIC GOAT CURRY £13

Marinated goat cooked in curry spices, citrus juice and ginger. Served with homemade authentic rice and peas, warm naan bread and a fresh salad garnish.

Allergens: Wheat, milk, cereal, nut, barley

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

HOMEMADE SWEET POTATO & SPINACH SATAY £11

CURRY (GF) (VG)

A delicious hearty homemade sweet potato and spinach satay curry. Served with basmati rice and a dollop of soya yoghurt and sprinkled with fresh coriander and chopped red chillies

Allergens: Nut, soya, peanuts

OUR FAMOUS HOMEMADE STEAK & ALE PIE £12

A 10 inch shortcrust pastry pie filled with our delicious steak and ale filling, served with garden peas, your choice of either buttery mashed potato or our chunky triple cooked chips and a pot of hot gravy. Just ask our team if you would like more gravy!

Allergens: Wheat, milk, egg, alcohol

HOMEMADE CHILLI CON CARNE £12

Back by popular demand! Our homemade chilli con carne, served with homemade nachos, white rice. Served with grated cheese and soured cream, topped with crunchy spring onions

Allergens: Milk, wheat, cereal

SMOKEY 3 BEAN CHILLI (VG) £12

A three bean mix of kidney, cannellini & black turtle beans in a smokey spiced tomato sauce, with red and yellow peppers. Simply served with white rice, homemade nachos and a salsa dip

Allergens: Celery, barley, wheat, cereal

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

Our home marinaded 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

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

SUMMER BOWLS

A delicious bowl of locally grown mixed salad leaves, fresh rocket, crisp cucumber, mixed peppers, vine ripened tomatoes, spring onions and a sprinkle of sunflower seeds, served with fresh ciabatta and butter portion. Gluten free ciabatta available

HOME-COOKED HONEY ROAST HAM (GA) £12

Served with a creamy honey and mustard dip

Allergens: Barley, wheat, rye, sesame, mustard

GRILLED CHICKEN BREAST & STREAKY BACON £12

Served with a rich garlic mayonnaise

Allergens: Barley, wheat, rye, egg, mustard

SPICY CAJUN CHICKEN (GA) £12

A chicken breast marinated in our famous cajun seasoning. Served with a pot of soured cream

Allergens: Milk, wheat, cereal

8oz RUMP STEAK SALAD (GA) £14

A 8oz 28 day aged grass fed rump steak, cooked to your liking. Served with a balsamic dressing

Allergens: Wheat, milk, nuts, soya

SWEET POTATO FALAFEL & BEANS (VG) (GA) £11

Served with a creamy vegan mayonnaise (please advise if you require the gluten free ciabatta)

Allergens: Barley, wheat, rye, mustard

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 RASPBERRY & WHITE CHOCOLATE £6

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

Allergens: Eggs, soya, milk, nuts

BREAD & BUTTER PUDDING (V) £6

Served with a jug of Devon custard

Allergens: Wheat, soya, milk

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

HOT DRINKS 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

GF = Gluten Free
GA = Gluten Adaptable



VG = Vegan
VA = Vegan Adaptable
V = Vegetarian

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	
CRISPY BEER BATTERED ONION RINGS (V)	£4
A bowl of hot crispy beer battered onion rings	
Allergens: Barley, wheat, rye	
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