

appetisers

Bread board , local artisan sourdough & oils (GFO)	6.00
Hummus , homemade with roasted chickpeas, served with cucumber, radish & toasted sourdough	7.00
Mixed olives , a selection of mixed olives in herbs & garlic	5.00

No 5 wine flights & boards

The Classic 3 x 75ml wines. Two white & one red, paired with two meats & one cheese	30.00
Cheese please 3 x 75ml wines. Two red & one white. Paired with three chefs choice cheeses and accompaniments.	30.00
The Vegan 3 x 75ml wines from our vegan selection. Paired with our homemade hummus, crackers, crudities & nuts & fruits	30.00
Fish sharing platter - for 2 Smoked salmon, fresh water prawns, Whitby dressed crab, calamari, garlic & butter king prawns. Served with thick slices of bread, garlic lemon mayonnaise & Marie-Rose sauce.	50.00
Baked Camembert for 2 Baked Camembert with a garlic & rosemary topping: Served with thick slices of bread	16.00
No 5 cheeseboard , Chef's choice of cheese, mixed cracker selection, fig chutney & frozen grapes. (not available as part of the market menu) serves 1	16.00

starters

No 5 Antipasti board , a selection of meats, pickles & olives
Salt & pepper Calamari , flour dusted & served with dressed leaves, lemon wedge & aioli (GF)
Soup of the day , served with local artisan bread & Netherend butter (GFO) (VO)
Garlic mushrooms , cream, garlic, white wine, fresh parsley on toasted sourdough (V) (VGO)

mains

Chicken Florentine , with mushrooms, spinach & a white wine & garlic sauce, served with hand - cut chips
Pan roasted Salmon fillet , with a creamy dill sauce, buttered new potatoes & tender - stem broccoli
Vegetable, tomato & chilli linguine , served with garlic sourdough (VG) (GFO)
Cumberland sausage wheel , chive mash, glazed carrots onion gravy (GF)
Cottage pie , seasoned minced beef, with onion, garlic, carrots, peas & a creamy mashed potato topping, pan gravy & seasonal vegetables.

desserts

Crème Brulée - fruit coulis (GF)
Sticky toffee pudding , homemade with ice cream or custard
Fruit Crumble , seasonal fruit, warm & comforting, with clotted cream ice cream or custard
Cheesecake , rich and creamy cheesecake, fruit coulis. See the specials board for details (V) (GF)
Homemade sorbet (GF) (VG) ask for our current flavour selection

à la carte starters

Potato croquettes , breaded croquettes topped with braised beef & horseradish dip <i>suggested pairing - Argentinian Malbec</i>	12.95
King Prawns & chorizo , pan fried & drizzled with hot honey	14.50
Home-made scotch egg , seasoned pork mince, dressed leaves & apple chutney	13.95
Stuffed mushrooms , portobello mushroom, spinach, goats cheese & balsamic drizzle (GFO) (V) (VG)	10.95
Norwegian Prawn cocktail , dressed leaves, Marie Rose sauce, bread & Netherend butter <i>suggested pairing - Sauvignon blanc</i>	12.95

à la carte mains

Lamb shank , slow cooked, served with minted mash, baby carrots & a red wine jus	29.95
Duck breast , cooked pink, fondant potato, seasonal greens & plum reduction <i>suggested pairing - Cabernet Sauvignon</i>	27.95
Roast Cod loin , crushed new potatoes, garlic buttered spinach with a baby prawn & parsley cream sauce.	26.95
Braised Beef , slow cooked, parmesan creamed potato, seasonal vegetables & red wine gravy (GF) <i>suggested pairing - Cabernet Sauvignon / Merlot</i>	26.95
Mushroom Stroganoff , mixed mushrooms, paprika, brandy, cream, white rice & tender stem broccoli (V) (GF)	19.95

Choose your cut & any sauce

Blue cheese, Peppercorn, Dianne, Red wine jus £4.50

Served with hand - cut chips, vine tomatoes, Portobello mushroom & onion rings

steaks

Yorkshire fillet 7oz	36.00
Yorkshire sirloin 8oz	30.00

add on...

Garlic butter king prawns	12.95
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sides

Seasonal vegetables	5.50
Truffle & parmesan chips	7.00
Onion rings	5.00
Hand - cut chips	5.50
Honey glazed carrots & parsnips	5.50

Whilst we take every care to ensure your plate is allergen free, we cannot guarantee 100% allergen free due to the environment in which our food is prepared.

(V) vegetarian (VG) vegan (VGO) vegan option (GF) gluten free (GFO) gluten free option
Please talk to us if you have specific dietary requirements.