

*side orders* 4.50

Garlic bread	Home-made chips
Green salad	Vegetable medley
Onion rings	Bread board with olives and balsamic oil
New potatoes	Dauphinoise potatoes
Crispy roasted Kale	Honey glazed carrots & parsnips

*steak selection*

**Yorkshire fillet** 34.95    **Yorkshire sirloin** 26.95  
 served with tomatoes, mushrooms, home-made onion rings and chips.

*Choice of sauce or accompaniment:*

Peppercorn cream, brandy sauce	4.50
Diane, mushrooms, French mustard, brandy	4.50
Stilton, port, walnuts, julienne crisped leeks	5.50
Surf & Turf, King pawns, garlic, herb brandy butter	7.95

*to share*

**Fish sharing board**  
 Mackerel paté, smoked salmon, cold water prawns, smoked fish of the day and a fresh dressed Whitby crab. Served with green leaves, cornichons, locally produced sourdough bread, butter and a garlic lemon mayonnaise (serves 2) **40.00**

*Pairing suggestion: add 2 x individual bottles of Villa Sandi Prosecco* **55.00**

**Camembert to share** **16.00**

Baked Camembert with your choice of topping:

- Pecan and honey
- Garlic and rosemary
- Chilli jam

Served with sourdough bread

Pairing suggestion: Joseph Catton Riesling, France 2021

*soft drinks*

	Small	Large
Harrogate Water - still / sparkling	2.95	4.95
J2o orange and passion fruit		2.95
J2o apple and raspberry		2.95
Soda water / tonic water		2.50
Light tonic water		2.50
Schweppes lemonade		3.00
Coca Cola / diet coke		3.50
Belvoir Pressé - real fruit juice blended with sparkling spring water - choose from:		3.50
Old fashioned lemonade		
Ginger beer		
Elderflower		
Raspberry lemonade		

*beer & cider*

Budweiser	5.00
Birra Moretti	5.00
Peroni Nastro Azzuro	5.00
Leffe Blonde Belgium beer	5.00
Black Sheep English beer	5.00
Kopparberg (apple, mixed fruit or pear)	5.50
Crabbies Ginger Beer	5.00
Becks Blue	4.50
Peroni 0%	4.50



*à la carte starters*

<b>Mussels</b> , steamed in a Thai red or green coconut broth, served with bread	<b>11.95</b>
<b>Griddled pears &amp; blue cheese</b> , caramelised pears, stilton cheese, rocket leaves, walnuts & a light dressing	<b>9.95</b>
<b>Seared scallops</b> , pea puree, English peas, pancetta, lemon beurre blanc	<b>12.95</b>
<b>Goats cheese</b> , Parma ham, toasted bread, home-made fig chutney	<b>9.95</b>
<b>Whitby dressed crab</b> , Marie - Rose sauce, brown bread	<b>11.95</b>
<b>Poached hen egg &amp; black pudding</b> , toasted bread, pancetta, balsamic glaze, truffle oil,	<b>9.95</b>

*à la carte mains*

<b>Honey roasted rack of lamb</b> , Port sauce, glazed pears, vegetables, dauphinoise potatoes	<b>28.95</b>
<b>Chicken in red wine</b> , red onion, mushrooms, garlic, creamed mashed potatoes & vegetable medley	<b>24.00</b>
<b>Beef stroganoff</b> , strips of fillet tail, mushrooms, peppers, paprika, brandy, cream, rice or chips	<b>25.95</b>
<b>Breast of duck</b> , cooked pink, port & plum sauce, sweet carrot puree, dauphinoise potatoes	<b>26.95</b>
<b>Roast cod loin</b> , Scallops, chorizo, garlic butter, pea puree & new potatoes	<b>24.95</b>
<b>Sea bass fillet</b> , prawns & mussels in a turmeric, saffron, samphire, cream & white wine sauce, new potatoes	<b>28.95</b>
<b>Lamb shank</b> , braised lamb shank, creamy mashed potatoes, caramelised carrots, red wine gravy	<b>26.95</b>

*starters - 8.95*

<b>No 5 antipasti board</b> , A selection of our finest charcuterie & antipasti, French baguette
<b>Coquille St Jacques</b> , King scallops, prawns, gruyère cheese, piped mashed potato
<b>Duck liver &amp; orange pâté</b> , candied orange jelly, truffle oil, toast & micro leaves
<b>Smoked salmon and prawns</b> , micro salad, Marie-Rose sauce
<b>Garlic button mushrooms</b> , parsley, garlic butter & cheese with toasted French baguette
<b>Home-made crab cakes</b> , sweet chilli sauce & micro salad
<b>Soup of the day</b> , toasted bread or croutons

*mains - 18.95*

<b>Belly pork</b> , braised red cabbage & port jus, mashed potatoes, vegetables
<b>Chicken supreme</b> , mushrooms, white wine, garlic & cream with new potatoes
<b>Salmon fillet</b> , prawns, spinach, white wine, lemon & herb garlic butter, new potatoes
<b>Pie of the day</b> , delicious seasonal filling, pastry lid, vegetable medley, hand-cut chips or creamy mashed potato
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<b>Pork Calvados</b> , medallions of pork, creamy mashed potatoes, caramelised carrot & calvados sauce
<b>Lambs Liver &amp; bacon</b> , crispy leeks, smoked bacon, spinach, wholegrain mustard, red wine gravy, mashed potatoes. served pink (different on request)

*desserts - 8.95*

**Choose from the à la carte selection or a liqueur coffee**

Ask your server for our recommended pairings for your dishes. We're happy to help.  
Should you have any food allergies or special dietary requirements please inform us