

ON THE BAR

Pork Belly Bits - Asian chilli sauce	5
Homemade Tortilla Chips - tomato dip	4.5
BBQ Halloumi Fries	5
Pigs in Blankets - onion & ale relish	5

STARTERS

Salt & Szechuan Calamari with Chorizo harissa & lime mayo	7.5
Seasonal Vegetable Soup crusty artisan bread	6
Haggis Nuggets homemade tomato ketchup	6
Crispy Breadcrumbed Brie V spiced apple chutney	6.5
Whiskey & Treacle Cured Salmon lime & coriander noodle salad	8
Rope Grown Mussels tomato & Chorizo or Classic marinière with crusty bread	7.5

MAIN COURSES

Smoke Roasted Baby Back Ribs Texan slaw, jalapeño corn on the cob, mac n cheese fritter & Cajun fries	18
'This Little Piggy Wishes He Went to Market' 12oz pork cutlet, black pudding & Parma ham croquette, sticky BBQ rib, bacon & chorizo jam, creamed cabbage, pancetta & mushrooms, burnt apple sauce	19.5
Leek, Cider & Cheddar Crumble V nut, oat & cheese topping, mustard sauce	13.5

BURGERS

The Surf 'n' Turf Burger aged steak patty, butterflied panko king prawns, avocado, burger sauce, cheese in a charcoal brioche bun	16.5
WHB Classic Burger maple bacon, cheese, burger sauce, gherkin	15
Mac n Cheese Burger Mac n cheese in crispy breadcrumb with tangy BBQ sauce	13.5
BBQ Chicken Burger BBQ chicken with mac n cheese, bacon,	15

all served with lettuce, tomato & fries

FROM THE SEA

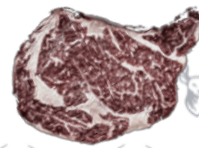
Crab & Prawn Linguine garlic, chilli & lime cream sauce, garlic bread	17.5
Local Beer Battered Haddock fresh haddock fillet, hand cut chips, minted pea puree chipshop curry sauce, chunky tartare	16.5
Rope Grown Mussels tomato & Chorizo or Classic marinière with crusty bread	15



Beef Dripping Chips	4.5	Ale Onion Rings	3.5
Skinny Fries	4	Creamed Spinach	4.5
Sweet Potato Fries	4.5	Cauliflower Cheese	4.5

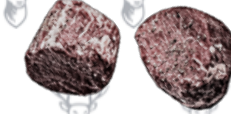
FROM THE FIELD

Rib-Eye 12oz	26.5
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Steaks from the rib are rich, tender, juicy and full-flavoured with generous marbling throughout.

Fillet 8oz	27.5
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The most tender cut of beef- lean yet succulent. Melt-in-your-mouth texture, subtle flavour and compact shape.

Sirloin 10oz	25
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This versatile steak is lean with only a thin cap of fat. Juicy and tender it boasts good consistent flavour.

Dry Aged Côte de Boeuf 20oz+	65
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Double cut from the rib and dry aged in house for 49 days, the Côte de Boeuf is where it all starts to get quite exciting. The flavour from the dry ageing process is second to none. Marbled with fat and so so tender. Great to share... or not!

Chateaubriand 20oz	70
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The Rolls Royce of the beast- Chateaubriand is the pinnacle of decadence- lean, flavoursome, extremely tender. Ideal for two to share

Tomahawk 35oz+	78.5
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So here we are, you've made it... This is the one, the mothership, the moment in your life you have been waiting for. Triple cut rib-eye on the bone, wet aged in house for depth of flavour and 'fall apart' texture. Sharing is advised with this big boy

all steaks are served with balsamic roasted tomatoes, chargrilled Portobello mushroom and your choice of Beef Dripping Chips, new potatoes or potato dauphinoise

GF

STEAK SAUCES

Béarnaise	3
Bourbon peppercorn	3
Port & Stilton	3.5
Garlic & Herb Butter	3



Portobello Mushrooms	3.5
Artisan Breads	3.5
Mixed Baby Leaf Salad	3.5