

# Restaurant Menu

by Danny Lawrence  
Executive chef, TLC Inns

**V** Suitable for Vegetarians   **GF** Suitable for Gluten free diets   **GM** Can be modified to be suitable for Gluten free diets

## — TO SHARE —

**Artisan Breads** **V** served with chilli, garlic and balsamic oils £7  
Add: Olives £2

**Nachos** **V** topped with melted cheese and served with guacamole, salsa and sour cream dips £8.50

**Sharing Board for Two** peppered smoked mackerel, ham hock terrine, bresaola, prosciutto and pâté served with onion loaf, pickles & olives £18.00

## — STARTERS —

**Homemade Soup of the Day** **V** **GM** with a warm onion bread. Please ask your server for today's choice £5.50

**Duck Hoi Sin Pancakes** - make your own pancakes with shredded duck, spring onion, cucumber and hoi sin sauce £7.50

**Breaded Whitebait** with a petit salad and tartare sauce £7.00

**Ardennes Pâté** **GM** with a cumberland sauce and toasted bread £7.50

**Sautéed Mushrooms** **V** **GM** in a creamy garlic sauce, served on toasted bread £6

**Prawn and Avocado Cocktail** **GM** served with granary bread and butter £7

**Homemade Salmon Fishcake** with a sweet chilli dip £7

## — STEAKS —

Our steaks are 28 day aged, seasoned and cooked on our chargrill to your liking, with a grilled tomato, baby leaf and shallot salad with chips. Upgrade to dauphinoise potatoes for £1.50

### 10oz Ribeye Steak **GM**

Cut from the primal portion of the rib section, the ribeye is a tender cut with an abundance of marbling that adds to the flavour when cooked through, recommended cooked medium £21

### 8oz Sirloin Steak **GM**

Located between the rib and the fillet, the Sirloin cut offers the perfect balance in flavour and tenderness, recommended cooked medium rare £19

### 12oz Flat Iron Steak **GM**

Cut with the grain from the shoulder, Flat Iron is a tougher cut but full of flavour, recommended cooked rare or medium rare £19

### 6oz Flat Iron Steak **GM**

Cut with the grain from the shoulder, Flat Iron is a tougher cut but full of flavour, recommended cooked rare or medium rare £12

### 7oz Fillet Steak **GM**

Very lean and tender, the fillet has very little fat, recommended cooked rare £26

Steak Condiments	
Pepper Sauce	£2
Bearnaise	£2
Garlic Butter	£2

The majority of our dishes are cooked to order, at busy times this may add to your wait.  
If you require advice on allergens or any other dietary requirement not stated on the menu then please inform your server who will be happy to help.

## GRILL & STOVE

### Homemade Burger <sup>GF</sup>

in a toasted bun with lettuce and onion, served with chips, coleslaw and a tomato and chilli relish £11.50  
Add: Cheddar £1 | Stilton £1 | Bacon £1.50

### Homemade Sweet Potato & Black Bean Patty <sup>V GF</sup>

in a toasted bun with lettuce and onion, chips, coleslaw and a tomato and chilli relish £10.50  
Add: Cheddar £1 | Stilton £1

### Lemon Pepper Chicken Burger <sup>GF</sup>

in a toasted bun with lettuce and onion, served with chips, coleslaw and a tomato and chilli relish £11.50  
Add: Cheddar £1 | Stilton £1 | Bacon £1.50

### 10<sup>oz</sup> Gammon Steak <sup>GF</sup>

chargrilled and served with fried egg, roasted pineapple, chips and garden peas £14.50

### Trio of Sausages

with buttered mash and caramelised onion gravy £12.50 Add: Seasonal Greens £2

### Pan-fried Sea Bass <sup>GF</sup>

with new potatoes tossed in double cream, with asparagus, chorizo and baby spinach £14.50

## WRAPS

### Hoi Sin Duck and Leaf Wrap

with chips £11

### Pesto Vegetable Wrap <sup>V</sup>

with chips £9

### Chicken, Red Onion & BBQ Wrap

with chips £10

### Steak, Mozzarella & Onion Wrap

with a garlic mayo in the wrap, served with chips £11

## SIDES <sup>V</sup>

<sup>GF</sup> Seasonal Greens £3

Large Onion Rings £3

<sup>GF</sup> Chips £3

Garlic Bread £3.25

<sup>GF</sup> Sweet Potato Fries £4

<sup>GF</sup> Side Salad £3

<sup>GF</sup> Cheesy Chips £4

Cheesy Garlic Bread £4

Dauphinoise Potato £4

## SUNDAY ROASTS (Available every Sunday)

All served with homemade Yorkshire pudding, seasonal vegetables, roast potatoes and gravy.

### Roast Beef <sup>GF</sup>

£14

### Roast of the Day <sup>GF</sup>

£13.50 (please ask server for details)

### Two Meat Roast <sup>GF</sup>

£16

### Homemade Nut Roast <sup>V</sup>

£12

### Half Roast Chicken <sup>GF</sup>

£14 (Not available with the Two Meat Roast option. £4 extra to add another meat)

Extra potatoes and vegetables can be brought to you on request.

Our roasts are served subject to availability and may sell out more quickly during our busier times.

## MAINS

### Battered Atlantic Cod <sup>(May contain bones)</sup>

with chips, garden peas and tartare sauce £14.50

### Whitby Bay Scampi

with chips, garden peas and tartare sauce £13.50

### Fish Pie <sup>GF</sup> <sup>(Please note that this dish takes 25 minutes to bake)</sup>

with pieces of cod, smoked trout, prawns and smoked salmon all in a creamy parsley sauce with a mash and cheddar cheese topping £13.50

Add: Seasonal Greens £2

### Hand Carved Ham <sup>GF</sup>

with chips, eggs and garden peas £13

### Pie of the Day <sup>(Please ask for today's filling)</sup>

made with shortcrust pastry, served with buttered mash, vegetables and gravy £13

### Corn fed Chicken

with a wild mushroom ragout and dauphinoise potatoes £13.50

### Vegetable Jambalaya <sup>V GF</sup>

a spicy mix of vegetables and rice £11

Add: Chicken £3

Add: Prawn £3

### Asparagus & Pea Girasole Pasta

with petit salad, pesto oil & shaved parmesan £12.50

### Shredded Duck Salad

mixed leaves, spring onion and cucumber with hoi sin sauce £13

### Grilled Tuna Niçoise <sup>GF</sup>

with olives, french beans, tomato, egg and dressed leaves £14.50

### Caesar Salad <sup>V GF</sup>

with Cos lettuce, Parmesan shavings, croutons and Caesar dressing £10 Add: Chicken £3

## DESSERTS

Sticky Toffee Pudding with custard £6

Rocky Road Brownie Sundae <sup>GF</sup> £6

Chocolate Fudge Cake with cream or vanilla ice cream £6

Baked New York Cheesecake <sup>GF</sup> with raspberries and cream £6

Trio of Ice cream <sup>GF</sup> £4

Apple Pie & Custard <sup>GF</sup> £5

Raspberry & Pistachio Frangipane cake with cream £6

Belgian Waffles with vanilla ice cream and a black cherry sauce £6

### Cheese & Biscuits <sup>GF</sup>

Cheddar, Stilton and Brie served with a selection of crackers £8