

SOUP

Chef's Homemade Soup of the Day 6.95 Herbed croutons, crusty bread roll

SANDWICHES

Served on white or brown with rustic chips (French fries if you prefer) and salad garnish

North Sea Prawns Marie Rose and Iceberg Lettuce 11.95

Extra Mature Cheddar Cheese. **Traditional Pickle 9.95**

Free Range Egg Mayonnaise and Cress 9.45 V

Homemade Honey Roast Ham with Wholegrain Mustard Mayo and Rocket 10.45

Roast Beef with Horseradish 10.95

Scottish Smoked Salmon, Cream Cheese, Cucumber and Dill 11.95

HOT SANDWICHES

'Posh' Fish Finger Sandwich 12.95 Served in a sourdough roll with our very own homemade tartar sauce, romaine leaves and French fries (or rustic chips)

Prime Grange Farm Sirloin Ciabatta 18.95 3oz steak, onion marmalade, rocket, blue cheese salad garnish and rustic chips

Grilled Brie and Sweet Chilli Sandwich 11.95 V Grilled brie served in a ciabattina with homemade sweet chilli jam and a rocket salad. Served with rustic chips or French fries

SALADS

Buddha Bowl 13.95



Roasted butternut squash, quinoa, chickpeas, pickled red onion, carrot, cherry tomatoes, cucumber, golden pickled beetroot, pea shoots, baby leaf salad, pomegranate seeds, toasted seeds, roast red pepper dressing

Chicken Caesar Salad 14.95

Chicken, bacon, boiled egg, anchovies, croutons, parmesan shavings, iceberg lettuce, Caesar dressing

MAINS

Tuscan Chicken Tagliatelle 18.95 Pan roasted chicken supreme, fresh egg tagliatelle in a creamy Tuscan garlic sauce

> White Lodge Fish Pie 15.95 Served with garden peas

Moules Marinière and French Fries 16.45 Shetland mussels in a white wine, garlic cream sauce

Wold Top Gold Beer Battered Cod 17.95 Rustic chips, mushy peas, homemade tartar sauce

Fresh Dressed Whitby Crab Salad 18.95 Mixed leaf garnish, fresh brown bread, herb infused buttered new potatoes and a selection of aioli dips. When available

Large Wholetail Whitby Scampi 15.95 Mixed leaf dressed samphire salad, crushed minted peas, tartar sauce, buttered brown bread and rustic chips

White Lodge Ploughmans Lunch 16.95 Roast Yorkshire ham, mature cheddar, blue stilton, pork pie, mix leaf, apple, pickled onions, homemade apple chutney and fresh bread

Morrissey Burger 15.95

A plant based patty, 'vegan cheese', special 'brioche style' bun and vegan burger relish, iceberg lettuce, beef tomato, dill pickle served with homemade coleslaw and French fries





SIDES

Rustic Chips 4.00

French Fries 4.00

Side Salad 3.50

Mashed or New Potatoes 3.00

Spring Vegetables 3.50

PUDDINGS

Ask to see today's choice

PUDDING WINES

Morandé Late Harvest Sauvignon Blanc '20 Aconcagua, Chile 75ml 5.20 | Bottle 375ml 23.00

La Fleur d'Or, Sauternes, 18 Bordeaux, France 75ml 7.70 | Bottle 375ml 35.00

CHEESEBOARD OF THE MONTH

Ask to see our Cheese Menu for this months selection 12.00

BARISTA COFFEE

Espresso 2.50

Americano 3.35

Flat White 3.35

Cappuccino 3.35

Latte 3.35

Mocha 3.75

Hot Chocolate 3.50



SUMMER 2024 MENU



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