

## STARTERS

<b>HOMEMADE SOUP OF THE DAY (VE)</b> Served with artisan baguette	6
<b>SEARED KING SCALLOPS</b> with a cauliflower puree, black pudding & spiced apple crisps	11.5
<b>HAM HOCK TERRINE</b> with piccalilli	6.5
<b>KINGS CURE SMOKED SALMON</b> with caper & shallot dressing, wheat grain bread	10
<b>WILD MUSHROOM RISOTTO (VE)</b> with wild rocket, herb & truffle oil	<i>Starter 8 / Main 14.5</i>
<b>FALAFEL (VE)</b> with rocket, sunblushed tomato, olive & roasted red pepper coulis	6.5
<b>BAKED GOATS CHEESE CROSTINI (V)</b> with roasted beets, baby balsamic onions, walnuts and rocket	7

## SANDWICHES

Served on thick sliced malted wheat grain bread

<b>KINGS CURE SMOKED SALMON</b> with cucumber & lemon	10.5
<b>CORONATION CHICKEN</b> with beef tomato & lollo lettuce	8
<b>CROPWELL BISHOP STILTON &amp; BACON</b> with mayonnaise, beef tomato, and lollo lettuce	8.5
<b>RARE ROAST BEEF</b> Ginger Pig rare roast beef with watercress, beef tomato & horseradish	9
<b>CHARGRILLED PEPPERS WITH BASIL (V)</b> with avocado, cream cheese	8
<b>HONEY ROAST HAM</b> with Colman's English mustard, beef tomato & gem lettuce	8
<b>WESTCOMBE CHEDDAR &amp; TOMATO (V)</b> with English Real Ale chutney	8
<b>SAUSAGE CIABATTA</b> <i>Ginger Pig</i> pork, cracked black pepper sausages, served with red onion chutney	10.5
<b>STEAK CIABATTA</b> with onion jam & rocket	11

## MAINS

<b>DRY AGED 8OZ RIB-EYE STEAK</b> <i>Ginger Pig</i> 8oz Dry Aged, roasted tomato, field mushroom & triple cooked hand-cut chips	26
<b>CHICKEN SCHNITZEL</b> with chips, dressed rocket, garlic & herb butter	14.25
<b>BAKED FILLET OF HAKE</b> with wholegrain mustard mash & creamed leeks	16
<b>SLOW ROASTED PORK BELLY</b> with bubble & squeak cake, crackling twigs, & a cider cream jus	16.5
<b>PAN-ROASTED SESAME SALMON</b> with miso broth, egg noodles, soya beans, chilli, coriander, lemongrass, ginger, spinach & a soft boiled egg	19
<b>SAUSAGES WITH RED ONION GRAVY &amp; MASH</b> <i>Ginger Pig</i> pork & cracked back pepper sausages served with red onion gravy & battered mash potato	14
<b>FISH AND CHIPS</b> Meantime Pale Ale battered haddock with crushed minted peas & tartare sauce	14
<b>SHORT RIB OF BEEF</b> with slaw, chips & beer gravy	17.5
<b>LENTIL &amp; ROASTED VEGETABLE SPAGHETTI BOLOGNESE (VE)</b> with roasted root vegetables and a rich tomato sauce	13
<b>SUPERFOOD BOWL (VE)</b> red & white quinoa, soya beans, spinach, kale, chickpeas, red cabbage, beets, radish	14
<b>ADD TOPPINGS:</b> Avocado, Chicken, Smoked Salmon	3

## SHARING BOARDS

<b>PLOUGHMAN'S BOARD</b> Ginger Pig rare roast beef, honey roast ham, Westcombe Cheddar, Scotch egg, horseradish, English Real Ale chutney & crusty bread	25
<b>BRITISH &amp; CONTINENTAL CHEESE BOARD</b> Cropwell Stilton, Westcombe Cheddar, French Brie, served with ancient grain bread, oatcakes, grapes, celery & English Real Ale chutney	25

## SIDES

<b>THICK CUT CHIPS (V)</b>	4
<b>SWEET POTATO FRIES (V)</b>	4
<b>PORK CRACKLING TWIGS</b> with apple sauce	4.5
<b>MINI CUMBERLAND SAUSAGES</b> with honey & mustard glaze	6.5
<b>½ DOZEN QUAILS' EGGS (V)</b>	6
<b>GREEN BEANS (V)</b> with a truffle vinaigrette	4
<b>GREEN SALAD (V)</b>	4
<b>BUTTERED MASH POTATO (V)</b>	4
<b>BABY POTATOES (V)</b>	4

## BURGERS

<b>CHICKEN BURGER</b> in a pretzel bun, with beef tomato, red onion, dill pickle & spiced tomato ketchup, served with chips (can be served bunless with a garden salad)	13
<b>8OZ BEEF BURGER</b> in a pretzel bun. <i>Ginger Pig</i> beef burger with beef tomato, red onion, dill pickle & spiced tomato ketchup (can be served bunless with a garden salad)	14
<b>MOVING MOUNTAINS PLANT-BASED BURGER (VE)</b> in a brioche bun, with gem lettuce, tomato, mayonnaise & guacamole	13.5
<b>ADD TOPPINGS</b> Monterey jack cheese, bacon, blue cheese, fried egg, jalapeno, field mushroom	1.5

We are proud to be partnering with ginger pig butchers, who have been established for over 25 years. Delivering the very best quality meat from their own farmland in North Yorkshire.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE



*Jamies*  
— ESTABLISHED 1982 —

## DESSERTS

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CHERRY BAKEWELL CHEESECAKE with raspberry coulis	5.50
STICKY TOFFEE PUDDING with toffee sauce (GF)	5.50
CHOCOLATE FONDANT with vanilla bean ice cream	5.50
CHOCOLATE & COCONUT TART with berry compote (VE) (GF)	5.50
CHEESE SELECTION Cropwell Stilton, Westcombe Cheddar & French Brie, oatcakes, grapes, celery & onion chutney	9.50

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### DESSERT WINE

50ML 5.25 | 100ML 10.45 | ½ BTL 29.00

Sémillon Sauternes Les Garonnelles, Lucien Lurton et Fils (unctuous, fresh, balanced)

## HOT DRINKS

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AMERICANO	2.20	ESPRESSO	1.20
LATTE	2.40	DOUBLE ESPRESSO	2.20
CAPUCCINO	2.40	MACHIATO	1.80
FLAT WHITE	2.20	SELECTION OF TEAS	2.20

## DIGESTIF

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GRAHAM'S LATE BOTTLED VINTAGE (Portugal, 20%, red berries)	100ML 6.30 BTL 37.50
GRAHAM'S 10 YEAR OLD TAWNY (Portugal, 20%, orange peel & raisin)	100ML 7.95 BTL 47.50
GRAHAM'S QUINTA DOS MALVEDOS VINTAGE PORT (Portugal, 20%, Floral, blackberries)	100ML 13.75 BTL 82.50
GONZÁLEZ BYASS NOÉ, PEDRO XIMÉNEZ MUY VIEJO (Spain, 15.5%, raisin, fig, coffee)	100ML 15.45 BTL 46.50

\*BOTTLE 37.5CL

## PORT

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SANDEMAN'S FLIGHT Sandeman Porto Apitiv white, Sandeman Porto 20 year old Tawny & Sandeman Founder's Reserve	50ML 10.00
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