

## SMALL PLATES & NIBBLES

- Braised Beef Brisket Bon Bons with BBQ Sauce* £6.50 DF      *Bread & Oils* £6 V/GF available  
*Fried King Prawns with Tartar Sauce* £7 GF/DF      *Honey Mustard Glazed Mini Sausages* £6.50 DF  
*Fried Tofu Bites with Sweet Chilli* £6.50 GF/DF/V/VE      *Breaded Brie Bites with Cranberry* £7 GF/V

## STARTERS

- Beetroot, Apple & Parsnip Salad* £8 GF/V      *Chef's Soup of The Day* £6.50 GF/DF/V/VE  
Served with a Blue Cheese Dressing      Served with Warm Bread  
*Coarse Game Terrine* £8.50 DF      *Smoked Mackerel Pate* £8 DF/GF available  
Served with house Focaccia & a Spiced Apple Puree      Served with a Cucumber & Dill Salad & Warm Bread  
*Shredded Confit Duck Leg* £9.50 GF/DF      *Beer, Bacon & Smoked Cheddar Dip* £9  
Served with Red Pickle-Slaw, Pomegranate,      Served with assorted Breads  
Maple & Sesame Dressing



## JOHNSONS PREMIUM STEAKS

*All our steaks are served with triple cooked chips, fries, mash or new potatoes, a slow cooked tomato & a flat mushroom. Please just ask if you would like to swap chips for a different side.*

- 100z Rump Steak* £29 GF/DF      Rump is our most flavoursome steak. Cut from the rear of the cow, it's still tender enough to be grilled quickly and served rare. This steak packs a tasty punch!
- 100z Sirloin Steak* £36 GF/DF      So good it was knighted! This steak comes from between the rib and the rump and has the perfect balance of fat and tenderness - sitting between rump and fillet for taste and texture.
- 100z Ribeye Steak* £38 GF/DF      A very popular steak. Cut from just above the ribs, an area that does very little work and makes ribeye exceptionally tender. We recommend cooking until medium.
- 80z Fillet Steak* £40 GF/DF      The king of steaks. A prime cut from the middle of the cow's back. With very little fat it is incredibly tender. We recommend cooking from rare to medium.
- 200z T-Bone Steak* £44 GF/DF      Prime Fillet & Sirloin steak. the best of both worlds.
- 320z Tomahawk Steak* £78 GF/DF      The Tomahawk steak is an on the bone Rib steak, cut from the forerib with the bone left on. The meat is well marbled, rich and buttery making an exceptional piece of beef! This steak is BIG and worth the wait - allow 30-40 minutes for a cook to medium.  
Ideal for two to share. Includes a steak sauce and an extra side of your choice
- 100z Gammon Steak* £18 GF/DF      Topped with a fried egg and grilled pineapple.      *Add a Steak sauce for* £3
- Add King Prawns for* £8.50 GF      In Garlic Butter with red chilli flakes.      Peppercorn, Blue Cheese, Garlic butter - GF  
Homemade BBQ sauce - DF

## FRESHLY PREPARED SALADS

### *Steak, Bacon & Blue Cheese* £19 GF

Tossed salad of leaves, cucumber & sweet pickled cabbage with a 5 oz rump steak, crispy back bacon with a blue cheese dressing

### *Caesar* £18

Cos lettuce, parmesan cheese, croutons, caesar dressing and anchovies  
Vegetarian option available.

Served with your choice of grilled chicken breast, 5oz rump steak, grilled Halloumi or crumbled blue cheese.

## ALLERGEN KEY

GF = Gluten Free / DF = Dairy Free  
V = Vegetarian / VE = Vegan

**BURGERS** In a Manchet bun from the Award winning Hambleton Bakery served with skinny fries.

*Classic Steak Burger* £18 GF available Served on baby gem lettuce, dill pickle, beef tomato and topped with cheddar cheese

*Grilled Chicken Caesar* £18 DF/GF available Served on crisp baby gem lettuce, Caesar sauce and parmesan shaving's

*Ultimate Burger* £23.50 DF available Our classic steak burger with cheese, smoked back bacon and BBQ pulled pork Served on lettuce, mayo & pickle. Topped with crispy onion rings

*Smokie Burger* £18.50 GF available Served on baby gem lettuce, beef tomato, smoked bacon, Applewood cheese and red onion chutney

*Beetroot, Mushroom & Thyme Burger* £17 GF available Served on crisp baby gem lettuce, beef tomato, dill pickle and mayonnaise. Vegan bun available.

Upgrade by adding smoked back bacon, flat mushroom or grilled Halloumi to any burger for £2 each

**GRILLED COMBOS** served with triple cooked chips and a sweet pickled salad.

*Create your own combo with your favourite two grilled meats for £28* DF

*Choose from:- 5oz Rump Steak, Chicken Breast or Half Rack of baby back ribs* Steak & Chicken GF

## COUNTRY CLASSICS & MAINS

*Farm Reared Venison* £28 GF  
Served with Mixed Greens, Peppercorn Sauce & Parmesan Truffle Fries

*Market Fish* Please ask your server for today's dish GF/DF  
Served with Beetroot, Tender Stem Broccoli, Slow Cooked Tomato & Balsamic New Potatoes

*Butternut & Mushroom Wellington* £18 DF/V/VE  
Served with Roasted Baby New Potatoes, Mixed Vegetables & Vegetarian Jus

*Half Rack of Ribs* £19.50 DF  
Served with hand cut fries and a sweet pickled salad  
Upgrade to full rack for £27

*Risotto* £16 GF/DF available  
Caramelised Onion, Celeriac & Leek with Parmesan  
Add Chicken Breast £7

*Battered Haddock Fillet & Chips* £17 GF/DF  
Served with Mushy Peas, Tartar & Lemon

*Poached then Grilled Chicken Breast* £23 GF/DF  
Served with Sage Confit Potato, Tenderstem Broccoli & Red Wine, Tomato & Thyme Stew

*Butcher's Choice Sausages & Mash* £17 DF  
Served with Seasonal Vegetables & Confit Onion Gravy

*Pie of the Day* £18  
Served with Seasonal Vegetables & Gravy

*Low & Slow Pork Belly* £21 GF  
Served with Mashed Potato, Braised Leeks, Tenderstem Broccoli, Crackling & Red Wine Sauce

*Calves Liver & Bacon* £17 GF  
Served with Mash Potato, Greens & Confit Onion Gravy

## SIDES

*Mac 'n' Cheese with a Herb Crumb* £5.50

- Add Pulled Pork + £3.50
- Add Beef Brisket + £3.50
- Add Truffle & Parmesan + £4.50

*Fries* £4.50 GF/DF/V/VE

*Mash Potato* £4.50 GF/V

*Baby Potatoes* £4 GF/DF/V/VE

*Onion Rings* £4 GF/DF/V/VE

*House Salad* £4 GF/DF/V/VE

*Triple Cooked Chips* £4.50 GF/DF/V/VE

*Seasonal Greens* £4 GF/DF/V/VE

*Coleslaw Reg.* £2.25 / *Lrg.* £4.50 GF/DF/V

*Garlic Bread* £4.50 V

*Cheesy Garlic Bread* £5.50 V