

Allergy Advice

Please inform us of allergies, and we can advise accordingly.

gf – Can be made gluten free on request

Please note: our battered dishes can be made with gluten free flour, but they are cooked in the same oil that has contained wheat flour products.

Starters

Crispy fried calamari rings, roasted garlic aioli, fresh lemon, salad £7.95 gf

Smoked haddock scotch egg, house salad, homemade tartare sauce £7.95

Breaded deep fried brie wedge, orchard apple and plum chutney, salad £5.95

BBQ pulled pork nachos, mozzarella cheese, guacamole, sour crème, salsa £6.95

Woodfired pizza garlic bread £4.00

Woodfired pizza cheesy garlic bread £4.50

Homemade Yorkshire pudding, beef gravy £5.50

Traditional prawn cocktail, mairé rose sauce, granary bread and butter £6.95 gf

Homemade tomato soup, warm bread roll £5.25 gf

Pub classics

Beer Battered Haddock, Homemade Chips, Mushy Peas, Tartare Sauce £13.95 gf

Beer battered Whitby scampi, homemade tartare sauce, house salad, homemade chips
£14.95

Homemade Beef Lasagne, Homemade Chips & Side Salad £12.95

10oz gammon steak, fried egg, pineapple rings, homemade chip £12.95 gf

The Carlton's House 6oz Beef Burger, topped with Bacon & Cheddar Cheese in a Toasted
brioche Bun, Homemade chips, Beer Battered Onion Rings & side salad £12.50

Vegan Burger, roasted flat cap mushroom, vine tomato, tomato chutney, vegan cheese
in a toasted vegan brioche bun, onion ring, homemade chips and side salad £12.50

Penne pasta, spicy arrabiatta sauce, fresh parmesan £11.95

Chicken Thai green curry, coconut rice, naan bread £14.95 gf

Vegetable Thai green curry, coconut rice, naan bread £11.95 gf

Our Legendary Pie's

Individual Short Crust Pastry Steak & Ale Pie with Beef Gravy served with Chips, Mash
or New Potatoes & Seasonal Vegetables £13.95

Individual Short Crust Pastry Chicken, Leek & Bacon Pie with Cream Sauce, served with
Chips, Mash or New Potatoes & Seasonal Vegetables £13.95

Restaurant Dishes

(all served with seasonal vegetables)

Pan fries Seabass fillets, sautéed new potatoes, butternut squash puree, balsamic
glaze £15.95 gf

Twice cooked pork porchetta (rolled belly pork seasonal with Italian herbs) parsnip
puree, herb roast new potatoes, brandy and apple sauce £15.95 gf

Confit of Gressingham duck leg, braised red cabbage, fondant potato, red wine and
thyme jus £14.95 gf

6 hour braised beef brisket, horseradish mash, rich red onion gravy £15.95 gf

From the grill

8oz Fillet £27.95

10oz Sirloin £22.95

10oz Ribeye £22.95

All Above are served with Roasted Plum Tomato, Flat Cap Mushroom, Beer Battered Onion Rings & Homemade Chips

Add 4 pan fried garlic king prawns £4.00

Peppercorn, or Yorkshire Blue Cheese Sauce **gf** £1.95

All our steaks (and all the other amazing meat on our menu) are from our sister company Tancred Farm Shop, with their very own herd of Lincoln Red Cattle it really is from farm to fork

Salads

Prawn and crayfish salad, Marie rose sauce balsamic glaze £11.95

Warm salad of Yorkshire chicken breast, bacon, black pudding, roasted new potatoes, honey and mustard dressing £13.95

Sandwich Menu (Available Lunch time Only)

Sandwiches all served in a freshly baked baguette, with salad and homemade chips
£9.95

Mature cheddar and red onion marmalade

Honey roast ham, sliced tomatoes, red onion chutney

Prawns in Marie rose sauce, lettuce and cucumber

Cajun sliced beef steak, sautéed bell pepper, melted Mozzarella, chipotle mayonnaise

Side Dishes

Parmesan and truffle fries £4.95

Skinny fries £3.00

Homemade chips £3.00

Creamy mash potato £2.50

Beer battered onion rings £3.50

Seasonal vegetables £2.50

New potatoes £2.50

House salad poppyseed dressing £3.00