

Evening Menu

Starters

- Creamy Garlic Mushrooms** – served with a creamy stilton sauce £7.95
- Warm Chicken & Bacon Salad** – crispy bacon & chicken on a bed of seasonal leaves & caesar dressing £8.50
- Classic Prawn Cocktail** – a traditional favourite served with brown bread and butter £8.95
- Breaded Mozzarella Sticks** – served with sweet chilli dip £7.95
- Homemade Chicken Liver Pate** – served with warm toast and chutney £7.95
- Thai Prawn & Cod Fishcakes** – served with homemade tartare sauce £7.95
- Homemade Soup of the Day** – served with warm bread £5.50
- Garlic Bread & Beer Battered Onion Rings** – A sharing starter served with salsa dip & garlic mayo £8.50
- Mini Duck Spring Rolls** – served with hoi sin sauce £7.50

Mains

Homemade Steak, Ale & Mushroom Pie – Chefs speciality homemade pie for those with a hearty appetite	£16.95
Stuffed Chicken Breast – plump chicken breast stuffed with rich blue cheese, wrapped in bacon. Served with a port & stilton sauce	£17.50
Pork Medallions – served with a brandy & peppercorn sauce	£15.95
Chicken Kiev – Homemade kiev served with salad & coleslaw	£16.95
Homemade Beef Lasagne – served with garlic bread and salad	£15.95
Half Roast Duck – served with a rich orange sauce	£18.95
Lambs Liver & Crispy Bacon – in a red wine & mushroom gravy served on a bed of creamy mash	£16.50
Drambuie Chicken – strips of chicken breast flambéed in Drambuie with cream, mushrooms and onions	£17.50
Street Head Tower Burger – beef burger, bacon, cheese & onion rings served in a brioche bun	£15.95
Chefs Chicken Curry – A combination of spices combined with succulent pieces of chicken breast. Served with rice, poppadom & mango chutney	£16.95
Bishopdale Lamb Cutlets – served on a bed of leek mash and mint jus	£19.50
Sweet & Sour Chicken – Strips of chicken in a fruity sweet & sour sauce	£16.50
Sausage & Creamy Mash – tasty local sausage served on a bed of creamy mash & drizzled with a rich roast gravy	£15.50

Fish Selection

Beer Battered Whitby Haddock – a large fillet of fresh Whitby haddock coated in beer batter, deep fried until golden. Served with homemade tartare sauce & lemon £16.95

Pan Fried Salmon Fillet – served with asparagus and Hollandaise sauce £16.95

Homemade Fish Pie – salmon, haddock & prawn in a white wine & parsley sauce topped with creamy mash & garden peas £15.95

Wholetail Whitby Scampi – served with homemade tartare sauce and salad £15.50

Vegetarian Selection

Vegetable Kiev – mixed vegetables in a garlic & cream sauce £14.25

Vegetable Lasagne – served with garlic bread & salad £15.50

Mushroom Stroganoff – served with rice or chips £15.95

Vegi Burger – served on a brioche bun £14.50

Vegetable Curry – served with rice, poppadom & mango chutney £16.50

Aubergine & Red Pepper Chilli – served with rice or chips £14.50

Grill Selection

Gammon Steak – approx. 12oz gammon steak cooked on the griddle & served with fried egg & pineapple £18.95

Rump Steak – A 12oz rump steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £23.95

Sirloin Steak – A 10oz sirloin steak cooked to your liking & served with traditional trimmings of tomato, onion rings & mushrooms £26.50

Street Head Mixed Grill – 6oz rump steak, 6oz gammon steak, sausage, black pudding, tomato, onion rings, mushroom's & fried egg £29.95

Surf & Turf – sirloin steak, prawns in garlic butter, tomato, mushrooms & onion rings £29.95

All main courses are served with a choice of fresh seasonal vegetables or crisp salad together with potatoes or chunky chips