



Weekend Set MENU

2 Courses £25.95 | 3 Courses £30.95

Available all day, Fri, Sat & Sun,
Friday 2nd October - Sunday 29th November

(Sample Menu)

STARTERS

Trenchers Prawn Cocktail, Marie-Rose Sauce, Iceberg Lettuce, Lemon, Bread & Butter *GF
Whitby Scampi, Lemon, Sweet Chilli Sauce or Garlic Mayonnaise, Dressed Salad
Homemade Soup of the Day, Served with Sourdough V | VG
Shetland Mussels, White Wine, Garlic, Cream, Parsley, Toasted Sourdough *GF
Crispy Salt & Pepper Squid, Red Onion & Coriander Salad, Chilli Jam
Greek Salad, Cucumber, Red Onion, Olives, Feta, Cherry Tomatoes V | GF | *VG

MAINS

Regular Cod or Haddock, Served with chips, Lemon, Tartare Sauce
Vegan Fish & Chips, Banana Blossom, Chips, Lemon & Plant-Based Tartare Sauce VG | *GF
Slow Cooked Steak Pie, Leek Suet Pastry Top, Chips, Gravy, Mushy or Garden Peas
Trenchers Fish Pie, Cod, Hake, King Prawns, Poached Salmon, Herb & Leek Cream, Creamed Potato & Mature Cheddar, Garden Peas GF
Trenchers Goan Seafood Curry, Braised Rice, Pak Choi, Crispy Shallot, Coriander *GF
House Burger, 2x 4oz Patties, American Cheese, Pickles, House Burger Sauce, Beef Tomato, Iceberg Lettuce, Brioche Bun, Onion Rings, Fries
Vegan Burger, Plant-Based Burger Patty, Vegan Cheddar, Iceberg Lettuce, Beef Tomato, House Burger Sauce, Brioche Bun, Fries VG
Whitby Scampi, Chips, Lemon, Tartare Sauce

DESSERTS

Cheesecake of The Day, Whipped Cream or Vanilla Ice Cream
Profiteroles, Whipped Cream, Dark Chocolate Sauce V
Apple & Cinnamon Crumble, Custard or Vanilla Ice Cream
Warm Chocolate Fudge Cake, Whipped Cream or Vanilla Ice Cream V
Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce V

Please note, we fry in beef dripping. Vegetable oil option available on request.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (*GF) Gluten Free on request.
Please enquire for more information regarding ingredients and allergens.