

Evening Menu

To start

Spicy chicken & black bean soup 7.50

A hearty bowl of soup. Garnished with crumbled feta cheese & coriander. Served with charred flatbread

Potato & leek rosti, duck egg & truffle 8.50

Crispy fried potato & leek rosti, pancetta wafers, fried duck egg, wilted baby spinach & truffle mayonnaise

Bruschetta (v) 7.95

An olive oil sourdough croute topped with baby mozzarella pearls, sun blushed tomatoes, pickled pear, crumbled walnuts & chicory. Basil pesto

Seafood ravioli 9.00

Handmade ravioli filled with a fresh seafood & King prawn mousse. Prawn, tomato & aniseed nage, samphire & pickled shallots

Winter salad (v) 7.50

Warm salad of Jerusalem artichoke, celeriac & potato. Tossed with sprout leaves, chicory, croutons, Parmesan shavings & a Ranch dressing

Gambas pil pil or Gambas al ajillo 9.00

King prawns (No shells!) with your choice of our special blended garlic & chilli oil or garlic & parsley. Koselig Bakari's sourdough bread

Pulled ham & Manchego croquetas 8.50

Pulled ham hocks, Manchego cheese & bechamel sauce, handmade & crispy fried. Sticky chilli jam

Sea salt & chilli chicken wings 7.50

Crispy fried & rubbed with sea salt & chilli flakes

Cookfella's deli platter (Ideal starter for 2 or main course for 1) 17.25

Continental & British Artisan cured meats & cheeses, mixed olives, chutney, char-grilled artichoke hearts, balsamic pickled onions & sunblushed tomatoes. Koselig Bakari's sourdough bread

Seasonal Mains

Beef shin ragout with pappardelle pasta 22.50

A rich beef shin & tomato stew tossed with pancetta lardons, button mushrooms, parsley & pasta

Halibut, lardo & polonaise crumb 24.50

Pan roasted loin of halibut topped with lardo. Jerusalem artichoke puree, fondant potato, wilted spinach, beurre blanc & macerated golden sultanas. Polonaise crumb

Roast partridge & posh chips 22.50

Roasted & served off the bone. 'Sexy cabbage', pommes Pont Neuf & a rich game, redcurrant & bacon jus

Fillets of lemon sole 22.00

Grilled & served with a lemon, garlic & Parmesan potato cake, fine beans & a parsley, lemon & caper butter

Spiced cauliflower steak & giant cous cous (vegan) 17.95

Ras el hanout spiced cauliflower steak, rose harissa vegetable cous cous, roasted red pepper coulis & pickled carrots

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Cookfella's Classics

Poulet Breton 19.50

Classic French chicken dish cooked with thyme, cider, Dijon mustard & crème fraîche. Roasted baby potatoes, green beans & charred leeks

Halloumi & sun blushed tomato strudel (v) 17.95

French pastry rolled with charred halloumi, sun blushed tomatoes, baby spinach & a tomato & oregano sauce. Served with a warm salad of butternut squash, courgette, rocket & crushed new potato

Navarin d'agneau 21.50

A French stew of slowly roasted lamb shoulder with aubergine, tomatoes, celery, carrots, baby potatoes, garlic & rosemary. With baby Comté & Dijon mustard scones

Cookfella's flame grilled steak burger 14.50

6oz beef steak patty, mature Cheddar cheese, smoked streaky bacon & Cookfella's relish

Served in a Koselig Bakeri brioche bun with lettuce & tomato, side of handmade slaw & skin on chips *Upgrade available (Gluten free bun available) **Fancy a double up? Add another beef steak patty 5.75**

Korean fried halloumi & mushroom burger (v) 14.50

Handmade Korean BBQ sauce glazed halloumi, panko crumbed field mushroom & kimchi style slaw. Served in a Koselig Bakeri brioche bun with a side of handmade slaw & skin on chips *Upgrade available

Chicken parmo 16.95

Panko crumbed chicken fillet, crispy fried & topped with béchamel sauce & our cheese blend (**Butternut squash 'steak' version available for our vegetarian friends!**)

Served with skin on chips, salad & garlic mayonnaise. *Upgrade available

Pimp it up with your choice of : Jalapeños | Red onion | mushroom 1.50

Onion marmalade | chorizo | ham hock | blue cheese 2.00

Flame Grilled

Served with grilled tomato, flat cap mushroom, handmade slaw & skin on chips, new potatoes, or mash

Outdoor reared Tomahawk pork chop 18.95 (Goes great with a mustard & whiskey sauce)

Skin on chicken breast 17.95 (add 5 garlic prawns 6.50 | add Harrogate blue cheese 2.50)

8oz British rump steak 21.50 (add 5 garlic prawns 6.50 | add Harrogate blue cheese 2.50)

Add a sauce: Pepper | Diane | Mustard & whiskey | Red wine jus | Garlic butter 2.00

***Upgrade your skin on chips to: Sweet potato fries 1.50 | *Dirty chips 2.50 | *Millionaire chips 2.50**

Sides

Handmade onion rings 4.50

Skin on chips 3.50

Sweet potato fries 4.50

Buttered new potatoes 3.50

Buttered green vegetables 4.00

Mixed salad 4.00

Bread, olives, oil & balsamic vinegar 4.25

***Millionaire chips 5.75**

Skin on chips, Parmesan shavings & truffle oil

***Dirty chips 5.75**

Skin on chips with mature Cheddar cheese, smashed avocado, salsa & sour cream

Vegan Menu Available

Please ask a member of our team

Evening Menu

