

**Starters and light bites…**

Chefs homemade soup, warm crusty bread and butter **V**   **GFO** **5.25**

Creamy garlic mushrooms with warm ciabatta **V** **O** **GFO** **5.75**

Chargrilled asparagus & red pepper bruschetta **V**  **GFO**  **5.95**

Blue cheese, sweet pear and walnut tartlet **V GF****O**  **6.25**

Smoked salmon and crab fishcakes with lime & dill mayonnaise  **6.25**

Chicken liver pate with red onion marmalade and warm ciabatta **GF** **6.25**

Fresh battered chicken goujons with sweet chilli dip **6.50**

Classic Prawn cocktail Marie Rose **GFO** **6.50**

**Speciality Ciabattas…**

**Served with kettle crisps, coleslaw and salad garnish**

“JLT” - BBQ Jackfruit, crisp lettuce, juicy tomato & vegan mayo **V**  **6.50**

Wensleydale cheese with apple and cinnamon chutney **V** **O**  **6.75**

Tuna flakes, red onion and sweetcorn bound in creamy mayo **6.75**

Char-grilled Cajun marinated chicken breast with mayonnaise & sweet chilli **7.25**

Atlantic prawns bound in classic Marie Rose sauce **7.50**

Pan-fried minute steak, caramelised onion, glazed with stilton and

horseradish mayonnaise **7.50**

***Gluten free options available***

***Not available after 5pm***

**Char-grilled Burgers and Steaks…**

Home made sweet potato and black bean burger on ciabatta - relish, sliced tomato, red onion,

jalapenos and crispy lettuce served with chunky chips and a garnish of fresh salad **V**  **GFO** **11.50**

Home-made 8oz Coore Arms beef burger - relish, bacon and cheese **12.50**

Chargrilled butterflied chicken fillet burger - relish, bacon and cheese **12.50**

Both served with chunky chips and a garnish of coleslaw and salad

8oz Horseshoe gammon steak with fried egg or grilled pineapple,

served with chunky chips and garden peas **GF** **12.50**

8 oz rib-eye steak, field mushroom, oven baked tomato, chips and onion rings **GFO** **17.95**

10 oz sirloin steak, field mushroom, oven baked tomato, chips and onion rings **GFO** **18.95**

8 oz fillet steak, field mushroom, oven baked tomato, chips and onion rings **GFO** **21.95**

*Peppercorn, Stilton or Diane sauce* **GFO** **2.95**



**Coore classics…**

Spring risotto of asparagus, pea and mint with parmesan cheese and micro herbs **V GF** **O** **10.50**

**Add chicken - 2.50**

Vegan Moussaka with chips, vegan coleslaw and salad **V**  **GF** **10.95**

Jackfruit pasta bake with chips, vegan coleslaw and salad **V**  **GF** **10.95**

Roasted vegetable salad with warm honey & balsamic dressing with a choice of

cajun chicken, halloumi or vegan cheese **VO GF** **O**  **11.25**

Lamb or Vegan tagine with Mediterranean couscous **VO GF** **O** **11.50**

Classic beef lasagne with chunky chips, homemade coleslaw and salad **11.50**

Creamy seafood linguine – salmon, prawns, crab and mussels **11.75**

Pan fried pork & black pudding stack, sweet potato mash, vegetables, honey & mustard sauce **11.95**

Beer battered 10 oz haddock with chunky chips & home-made mushy peas **12.25**

Boro chicken Parmo, chips, salad & coleslaw (chicken in breadcrumbs, béchamel & cheddar) **12.50**

Mexican chicken Parmo, chips, salad & coleslaw (spicy salsa, jalapenos & cheddar) **12.50**

Steak, oxtail and red wine pie in a puff pastry basket with mash and vegetables **12.50**

Seafood pie with a creamy mash and cheese topping with seasonal vegetables **GF** **12.50**

Pan-seared seabass, sweet potato mash and asparagus with garlic & lemon butter **GF** **12.75**

**Curries…**

Sweet potato massaman - a mild creamy coconut sauce  **10.50**

Lamb Kashmiri – medium hot, diced lamb, blended spices, chick peas and fresh coriander **11.75**

Beef Madras – hot curry with chunks of beef, garlic, ginger, chillies, cumin & coriander **11.75**

Thai green chicken curry **11.75**

Thai red king prawn curry **12.75**

***All served with basmati rice, mini naan & poppadom.***

**Sides…**

Home-cooked chunky chips **2.95** Fresh battered onion rings **2.50**

Garlic bread **GFO** **2.95** House side salad **2.95**

Garlic bread with cheese **GFO** **2.95** Creamy homemade coleslaw **O** **1.50**

Fresh vegetables **2.95**

**V = Vegetarian**  **= Vegan GF = Gluten Free O = Option available**

All of our food is prepared fresh to order, please sit back, relax, and enjoy your visit.

We are more than happy to adapt the menu to your liking, so if you have any allergies, intolerances or simply fancy something you can’t see, please let us know.