



THRIFTY AT SIXTY

1 course £8.95 2 course £12.95 3 course £16.95

Available lunchtimes only Monday - Friday

Smaller portions on this menu

STARTERS

Soup Of The Day

Served with a hunk of homemade bread (usually vegetarian but please ask) (GFA)

Classic Prawn Cocktail

North Atlantic prawns bound in Marie Rose sauce served on dressed mixed leaves with cucumber, tomato, lemon wedge and brown bread and butter (GFA)

T'Arm's Yorkshire Pudding

A big Arm's Yorkshire pudding filled with proper real ale gravy.

Creamy Garlic Mushrooms

Button mushrooms cooked in a brandy cream sauce served on toasted ciabatta bread (GFA)(V)

MAINS

The Arm's Steak And Ale Pie

Real ale slow braised beef in short crust pastry, seasonal vegetables and real ale gravy.

Fish And Chips

Fresh beer battered Hartlepool haddock, chubby chips, mushy peas, tartare sauce and lemon wedge (GFA)

Jim's 'proper' Chicken Kiev

Breaded Yorkshire chicken breast stuffed with garlic and herb butter, house salad and coleslaw.

Char-grilled 4oz Rump Steak

Served with chubby chips, field mushroom, blistered cherry tomato, rocket and onion rings.

Quorn Burgers and Mash

2 Quorn sausages served on champ mash with seasonal vegetables and port wine gravy (V) (GF)

DESSERTS

Triple Chocolate Brownie

Served with Chantilly cream, chocolate orange sauce and mandarin segments.

Duo Of Ice Cream

2 scoops of Yorvale ice cream served with café curl wafers (GFA)

Sticky Toffee Pudding

Served with sticky toffee sauce and vanilla pod ice cream.

Zesty Lemon Cheesecake

Served with raspberries, crushed meringue, melba sauce and toasted almond's (N)

(V)-Vegetarian (VE)-Vegan (VEA)-Vegan available (VA)-Vegetarian available (GF)- Gluten free (GFA)-Gluten free available (N)-Contains nuts. We cannot guarantee our dishes are free from allergenic ingredients or derivatives. If you do have any special dietary requirements please speak to one of the team. Allergen data is held in our Allergen file, please ask a member of staff to see this.

