

STARTERS / SMALL PLATES

Chefs Homemade Soup of the Day (V)

Served with fresh artisan bread and salted butter

7.50

Black Pudding & Haggis Croquettes

Stornaway black pudding & Famous McSweens Haggis, breadcrumbed and served with homemade brown sauce

10.50

Smoked Salmon Mousse

Smooth salmon mousse and cucumber ribbons with a lemon & dill dressing and sourdough bread

9.50

Vegetable Samosas (V)

Curried vegetables wrapped in a filo pastry with a sweet chilli dipping sauce

8.50

Grilled Asparagus (V) (GF)

Poached eggs on fresh asparagus finished with a honey and mustard dressing

9.50

Traditional Bruchetta (V)

Tomato, red onion, basil & garlic on toasted sourdough bread and balsamic glaze

8.50

GOURMET BURGERS

The Village Inn Burger

Hand pressed 8oz beef patty sandwiched in a toasted brioche bun with house burger sauce, smoked maple bacon, monterey jack cheese, fresh iceberg, sliced tomato, caramelised onions, and served with seasoned french fries

16.95

Garden Burger (V) (GF)

Aromatic burger with peas, spinach, potato and spices in a gluten free bun with onion, tomato and iceberg lettuce, served with french fries

16.50

The Tandoori Chicken

Full Chicken breast marinated & cooked in our house tandoori masala batter, in a brioche bun with iceberg lettuce, beef tomato, mango chutney & seasoned french fries

16.95

PUB CLASSICS

Fish & Chips

Fresh cod cooked in a light local beer batter served with our hand cut chips, minted mushy peas and homemade tartare sauce

(Small Portion 13.00) 18.00

Whitby Breaded Whole-Tail Scampi

Served with our triple cooked hand cut homemade chips with minted mushy peas, tartare sauce, and salad garnish

(Small Portion 12.00) 16.50

The Village Inn Pot Pie

Chefs choice of pie (ask server for todays flavour) topped with a short crust pastry lid served with creamy mash and seasonal vegetables

17.00

Balmoral Chicken

Chicken breast stuffed with famous Stornaway black pudding wrapped in smoked pancetta with McSweens haggis infused mashed potatoes and topped with Chefs Peppercorn sauce

21.00

Trio of Longfram Sausages

Three pork sausages produced right here in the village, creamy mashed potato, red wine gravy and topped with sweet crispy onions

16.00

Homemade Lasagne

Chef's own recipe bolognaise topped with bechemal sauce and gooey cheese served with side salad

15.50

Chickpea & Spinach Curry (V) (GF)

In house made curry sauce with chickpeas, diced onions and wilted spinach, served with white basmati rice, poppadom and sweet mango chutney

15.00

Steak Frites

Butchers rump steak cooked to your liking, seasoned french fries and peppercorn sauce, no drama just the basics

19.50

Gammon Steak

Classic! Gammon, egg and chips

16.50

*All our food is fresh and cooked
to order so please give us a few extra minutes
when waiting for your meal. Thank you.*

KIDS MEALS

Kids Burger

4oz beef patty in a seeded brioche bun. Served with french fries

7.95

Butchers Sausage

Pork sausages with buttery mashed potato, gravy and garden peas

7.95

Cod Goujons

Breaded cod fillets served with french fries and garden peas

7.95

Chicken Strips

Southern fried chicken strips, french fries and baked beans

7.95

DESSERTS

Homemade Cheesecake of the Moment

Please ask your server for todays flavour

6.95

Chocolate Torte (GF)

Flourless chocolate torte, red berry coulis and chocolate ice cream

6.95

The Village Inn Cookie Dough

Warm cookie dough, vanilla ice cream with white and dark chocolate sauce

7.50

Sticky Toffee Pudding

Homemade pudding with butterscotch sauce and either vanilla ice cream or hot custard

7.50

Cream Filled Profiteroles

White chocolate and chocolate sauce

6.95

Real Dairy Ice Cream

English Lakes ice cream. Vanilla, strawberry or chocolate

2 Scoops

4.50

3 Scoops

5.50

SANDWICHES

All served with coleslaw and salad garnish

Hand Carved Hot Roast

Sliced meat of the day (please ask your server for choices)
with lashings of our rich house gravy served
in a toasted ciabatta

12.95

Posh Fish Finger

Breaded cod fillet, tartare sauce and mushy peas all
served in a toasted ciabatta

11.50

The Village Inn BLT

Our take on the classic sandwich, smoked bacon, sliced tomato,
iceberg lettuce and garlic mayo,
triple stacked in toasted sourdough bread

11.50

Veggie Club Sandwich (V)

Grilled halloumi, sun-dried tomato pesto, smashed avocado and
mozzarella on toasted artisan bread

11.50

SIDES

Halloumi Fries with Sweet Chilli
Mayo

8.00

Handcut Crispy Onion Rings

Cooked in our house beer batter

6.00

Hand Cut Triple Cooked Chips

with Rosemary salt

5.00

Seasoned French Fries

4.50

THE VILLAGE INN

GASTRO-PUB & ROOMS

SUNDAY CARVERY

Come and enjoy our Sunday Carvery
every Sunday from 12pm.

Choose from Roast Pork, Beef, Turkey or Lamb
with homemade Yorkshires, Seasonal Vegetables
and Chefs Famous Real Gravy

Please ask staff for a
detailed list of allergens



SLEEP

Ask a member of staff about
staying in one of our cosy rooms

Menu

THE
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