

Starters

Artisan selection of warm breads, oil & balsamic, olives, flavoured butter – 12 (GF)
Roast cauliflower & cumin soup, warm bread, homemade salted butter – 7.5 (GF) (Ve)
Halloumi fries, sweet chilli dip, rocket salad – 9
Pan fried king prawns in a minted butter, dipping bread – 11 (GF)
Ham & cheese croquettes, chilli jam – 9
Smoked salmon, dill crème fraîche, capers, crusty bread – 9 (GF)
Duo of melon, parma ham, lemon gel, rocket salad – 9 (GF)
Classic Caesar salad, cos lettuce, sourdough croutons, parmesan, Caesar dressing – 9 (GF)

Mains

Thai green curry, braised rice, **choose from** Jackfruit **or** Chicken – 19 (Ve)
Wholetail Scottish scampi, chips, tartare sauce, lemon wedge, garden peas – 19
Beef burger, cheese, ranch sauce, Lyonnaise onions, lettuce, tomato, gherkin, fries, slaw – 19
Southern fried chicken burger, chilli mayo, hot sauce, lettuce, tomato, brioche bun, fries, slaw – 21
Beer battered fish and chips, tartare sauce, lemon wedge, garden peas – 19 **(UPGRADE AVAILABLE)**
Garlic & parsley arancini, squash puree, roasted butternut, vegan feta – 20 (GF) (Ve)
Chicken Caesar salad, sourdough croutons, Caesar dressing, cos lettuce, parmesan – 20 (GF)
Pan fried fillet of seabass, crushed new potatoes, pea & leek fricassee – 26 (GF)
8oz Sirloin steak, field mushroom, beef tomato, chubby chips, peppercorn **or** blue cheese sauce – 36 (GF)
10oz Ribeye steak, field mushroom, beef tomato, chubby chips, peppercorn **or** blue cheese sauce – 42 (GF)

SPECIALS

Starters

Hand stretched garlic flat bread, houmous, celery sticks – 9
Crab ravioli, crab sauce, lemon chervil, crème fraîche – 10
Breaded lasagne, herb & parmesan crust, garlic & rosemary ragu, bechamel – 11
Heirloom tomato & bocconcini salad, extra virgin olive oil – 9 (GF) (Ve)
Prawn cocktail, Marie rose sauce, lettuce, smoked paprika, lemon wedge, bread and butter – 10 (GF)

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Mains

Pan fried herb crusted cod, langoustine, oregano gnocchi, bacon & chorizo white wine reduction – 26 (GF)
Braised veal, creamed potato, chimichurri dressing – 24 (GF)
Beef & venison meatballs, linguine, red wine sauce, parmesan – 20

Sides – 5

Beer Battered Onion Rings | Chubby chips with truffle mayo (GF) | Skinny fries (GF)

Desserts

Seasonal cheeses, chutney, grapes, celery, crackers, homemade butter – 13 (GF)
Chocolate & caramel trillionaires tart, vanilla ice cream – 9 (GF) (Ve)
Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream – 9.5 (GF) (Ve)
Zingy zesty lemon tart, dried raspberries, raspberry sorbet – 9
White chocolate & raspberry tiramisu, coffee reduction – 9
Warm chocolate brownie, chocolate soil, vanilla ice cream – 9
Sweet Belgian waffle, white chocolate, raspberry sorbet – 9
Orange & passionfruit cheesecake, mandarin segments, orange & passionfruit compote – 9 (GF) (Ve)
Ice cream (3 scoops) vanilla, choc, salted caramel, rum & raisin, raspberry sorbet, orange sorbet – 7 (GF) (Ve)

If you have any dietary requirements, please inform your server. (GF – These dishes can be altered to be gluten free) (Ve – Vegan)



Children's Menu

Starters

Garlic Bread – 4 (GF)
Soup of the day, bread & butter – 4 (GF) (Ve)
Scampi bites, mayo, lemon – 4

Mains

Crispy buttermilk chicken goujons, peas & fries – 10
Battered fish, fries & peas – 10
Cheeseburger, fries – 10 (GF)

Desserts

Duo of ice cream, vanilla, chocolate or salted caramel – 4 (GF)
Chocolate brownie, vanilla ice cream – 4
Cheeseboard, Mini Baby Bell, Dairy Lee Triangle, Cheese String, Crackers – 6

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Pie of the Day =

