



Starters

- Homemade tomato & carrot soup, bread, salted butter – 7.5 (GF) (Ve)
- Selection of bread, olives, chimichurri, flavoured butters, olive oil & aged balsamic – 12 (GF)
- Smoked vegan feta arancini ball, truffle mornay, cherry tomatoes – 8 (GF) (Ve)
- Classic caesar salad, cos lettuce, sourdough croutons, parmesan, Caesar dressing – 9
- Parma ham, honeyed figs, blue cheese mousse, confit lemon gel – 12 (GF)
- Chargrilled courgette, cherry tomatoes, vegan feta, herb oil – 9 (GF) (Ve)
- Atlantic prawn cocktail, marie rose sauce, paprika, lettuce, lemon wedge, bread & butter – 8
- Warm honey waffle, buttermilk chicken, hot sauce, pickled cucumber & red onion, coriander – 10

Mains

- Beer battered fish, chubby chips, garden peas, lemon wedge, tartare sauce – 19
- Pan seared lamb rump, mash potato, tender stem broccoli, red wine reduction – 28 (GF)
- Seared bavette steak served pink, chimichurri dip, chubby chips, pickled red onion & rocket salad – 32 (GF)
- Scottish wholetail scampi, chubby chips, garden peas, tartare sauce, lemon wedge – 19
- Bacon & blue cheese beefburger, bun, ranch sauce, pickles, seasoned fries – 19 (GF)
- Nduja gnocchi, chilli & tomato salsa, confit cherry tomatoes – 18 (Ve)
- Chicken Caesar salad, cos lettuce, croutons, parmesan, Caesar dressing – 20 (GF)
- Garlic basted cod loin, king prawn & chorizo linguini, parmesan – 26
- Baked harissa aubergine, lemon yoghurt, Bombay potatoes, tomato & onion sambal – 19 (GF) (Ve)
- Katsu breaded chicken burger, curry mayo, spicy red onion chutney, Asian slaw, crispy noodles, fries – 21
- 7oz Fillet steak, chubby chips, tomatoes, broccoli, served with peppercorn sauce **or** garlic butter – 42 (GF)

Sides – 5

- Chubby chips & truffle mayo (GF) | Cheesy fries (GF) | Skinny fries (GF) | Mixed seasonal greens (GF)
- Beer battered onion rings & truffle mayo (GF)

Desserts

- Local cheeses, house chutney, grapes, celery, savoury crackers, homemade salted butter – 13 (GF)
- Spiced pear sticky toffee pudding, pear compote, toffee sauce, vanilla ice cream – 9.5 (GF) (Ve)
- Warm chocolate brownie, honeycomb shards, vanilla ice cream – 9
- Orange & Passionfruit cheesecake, vanilla ice cream – 9 (Ve)
- Chocolate delight, sponge, topped with set chocolate ganache, vanilla ice cream, honeycomb – 9
- Ice cream (3 scoops) vanilla, salted caramel, rum & raisin, 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)

Mains

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

Desserts

Duo of ice cream, vanilla & salted caramel – 4 (GF)
Chocolate brownie, vanilla ice cream – 4
Waffle, vanilla ice cream – 4

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Pie of the Day =

