



Starters

- Homemade spicy tomato & carrot soup, bread, salted butter – 7.5 (GF) (Ve)
- Selection of breads, olives, chutney, flavoured butter, olive oil & aged balsamic – 12 (GF)
- Smoked vegan feta arancini ball, dressed rocket, truffle mornay, cherry tomatoes – 8 (GF) (Ve)
- Parma ham, honeyed figs, blue cheese mousse, rocket, confit lemon gel – 9 (GF)
- Chargrilled courgette, cherry tomatoes, vegan feta, herb oil – 9 (GF) (Ve)
- Chicken liver pate, onion chutney, bread – 9 (GF)
- Halloumi fries, sweet chilli dip – 8
- Beef tomato & mozzarella salad, pesto dressing, rocket – 9 (GF)
- Crispy whitebait, lemon wedge, tartare sauce – 9
- Warm honey waffle, buttermilk chicken, hot sauce, pickled cucumber & red onion – 10

Mains

- Scottish wholetail scampi, chubby chips, garden peas, tartare sauce, lemon wedge – 19
- Bacon & blue cheese beefburger, bun, ranch sauce, pickles, seasoned fries – 19 (GF)
- Honey glazed chicken Caesar salad, bacon, cos lettuce, croutons, parmesan, Caesar dressing – 22 (GF)
- Duo of lamb, seared lamb rump, lamb shoulder, garlic mash, pea & mint fricassee, charred baby gem – 28
- Beer battered fish, chubby chips, charred lemon, tartare sauce, garden peas – 19
- Fish pie, smoked haddock, salmon & cod in creamy sauce, topped with cheesy mash, mixed vegetables – 20
- Baked harissa aubergine, lemon yoghurt, Bombay potatoes, tomato & onion sambal – 19 (GF) (Ve)
- Nduja gnocchi, chilli & tomato salsa, confit cherry tomatoes – 18 (Ve)
- Garlic basted cod loin, king prawn & chorizo linguine – 26
- Katsu breaded chicken burger, curry mayo, spicy red onion chutney, Asian slaw, crispy noodles, fries – 21
- Seared Bavette steak served pink, chimichurri dip, chubby chips, pickled red onion & rocket salad – 32 (GF)
- 10oz Sirloin steak, chips, tomato, mixed salad, served with peppercorn sauce **or** garlic butter – 36 (GF)
- 7oz Fillet steak, chips, tomato, mixed salad, served with peppercorn **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)
- Chocolate & caramel trillionaires tart, chocolate soil, vanilla ice cream – 9 (GF) (Ve)
- 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, charred mandarin segments, compote & berries – 9 (Ve)
- Prune & pecan chocolate mud cake, sweetened brandy prunes, honeycomb, blood orange sorbet – 9
- Ice cream (3 scoops) vanilla, chocolate, salted caramel, rum & raisin, blood 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)
Halloumi fries, mayonnaise – 4

Mains

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

Desserts

Duo of ice cream, vanilla & chocolate – 4 (GF)
Chocolate brownie, vanilla ice cream – 4
Waffle, white chocolate, raspberries, vanilla ice cream – 4

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Pie of the Day =

