

SMALL DISHES

Soup of the day, house bread <i>GFA, DFA, VAP</i>	5.95
Crispy squid rings, green onions, chillies, sumac, harissa mayonnaise	9.95
Baked camembert to share, garlic loaf, balsamic onion relish, candied walnuts <i>GFA</i>	16.95
Hot smoked cured salmon, whipped feta, sea salt & rosemary focaccia, olive pangritata <i>GFA, DFA</i>	9.95
Korean wings, sesame, ginger, soy, garlic, lime, chilli & gochujang	8.50
Chicken	8.50
Cauliflower <i>VAP</i>	7.50
Aubergine pate, toasted pine nuts, garlic flatbread, mint oil	
pomegranate molasses <i>VAP, DFA, GFA</i>	7.95
Smoked bacon & seafood chowder, house bread	8.95/14.95
Scottish mussels, white wine, cream, garlic, parsley, shallots & house bread <i>GFA, DFA</i>	11.75
Nachos, cheese, guacamole, pico de gallo, jalapenos, coriander & lime sour cream	9.50/14.75
Add Cajun pulled turkey	4.85

BURGERS

Aberdeen Angus steak burger, streaky bacon, cheddar, smoked tomato relish, baby gem, pickles, tomato, house slaw, hand cut chips <i>GFA, DFA</i>	16.95
Southern fried chicken burger, black garlic aioli, tomato, baby gem, pickles, house slaw, hand cut chips	15.95
Black bean & lentil burger, crispy onions, smoked applewood, tomato, baby gem, smoked tomato relish, pickles, house slaw & hand cut chips <i>GFA, DFA, VAP</i>	15.95
Tempura soft shell crab, crushed avocado, mayo, okonomi sauce, rocket, house slaw & hand cut chips	19.95

MAINS

Mixed grill – Lamb cutlet, bacon steak, Cumberland sausage, tomato, mushroom, hand cut chips	21.95
Battered haddock, hand cut chips, minted crushed peas, tartare sauce	16.95
Parmesan & herb crusted lamb rump, smoked bacon bubble & squeak, rosemary carrots, mint & red wine jus	22.95
West coast lobster, garlic & herb butter, hand cut chips, house salad <i>GFA, DFA</i>	Half 29.95 Whole 55.95
Chargrilled 28 day aged ribeye steak 280g, tomato, rocket & parmesan salad, hand cut chips, peppercorn sauce <i>GFA, DFA</i>	31.95
Pan seared salmon, sautéed potatoes, green beans, roasted vine tomatoes, hollandaise, lemon & hazelnut pangrattato	18.95
Pea & courgette risotto, basil pesto	
'Nduja crusted corn fed chicken breast	16.95
Churrasco cauliflower steak <i>VAP, DFA, GFA</i>	15.95
Slow cooked rump of beef, bourguignon, parsley mash, roasted root vegetables	20.95
Pumpkin, chickpea & courgette Goan curry, toasted coconut rice, raita, garlic naan <i>VAP, DFA</i>	17.95
Tinga Soft Shell Tacos	
Pulled Cajun turkey, guacamole, pico de gallo, queso fresco, Mexican pickles <i>DFA</i>	16.95

SIDES

Marinated olives <i>GFA, DFA, VAP</i>	3.65
Garlic loaf <i>GFA</i>	4.30
Mac 'n' cheese	5.95
Hand cut chips with:	
Black garlic aioli & sweet chilli dip <i>GFA, VAP, DFA</i>	4.30
Truffle mayonnaise & parmesan <i>GFA</i>	4.95

SUNDAY ROAST

(Available every Sunday from 12pm)
 Roast of the day, roast potatoes, thyme roasted root vegetables, Yorkshire pudding, traditional gravy 17.95

SWEETS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	7.95
Vanilla crème brûlée, charred plum, poppy seed shortbread <i>GFA</i>	7.95
Dark chocolate & hazelnut truffle torte, Chantilly cream, winter berry coulis <i>VAP, DFA</i>	7.95
Piña colada cheesecake, spiced rum & lime curd, burnt pineapple compote	7.95
Ice cream sundae: vanilla ice cream, caramel sauce, sticky toffee & brownie pieces, marshmallows, whipped cream	7.95
I.J. Mellis artisan cheese: Seasonal selection of three cheeses from local cheesemonger, I.J.Mellis, oatcakes, red onion chutney <i>GFA</i>	10.95

BEVERAGES

	cup	mug
Cup of fresh ground coffee	3.20	3.90
Cappuccino	3.20	3.90
Americano	3.20	3.90
Flat white		3.20
Mocha		3.30
Café or Iced latte		3.30
Hot chocolate		3.10
Hot chocolate with cookie & marshmallows		3.90
Chai latte		3.80
	single	double
Espresso	2.75	3.25
Macchiato	2.95	3.25
Extra shot of espresso	1.35	
Liqueur coffee		5.35
Liqueur hot chocolate		5.35
		shot
Add Vanilla, caramel, hazelnut or gingerbread		0.75
Pot of tea: Blended, herbal, fruit or fresh mint		3.10
Add soya, almond, oat milk		0.75

Hot beverages are made with semi skimmed or full fat milk.

*VAP – Vegan Alteration Possible
 GFA – Gluten free option available
 DFA – Dairy free option available*

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering. Although every care is taken to ensure dietaries are catered for, we cannot guarantee no cross contamination has taken place.

A 10% discretionary service charge will be added to your bill. The service charge will be going to all staff.

All prices are inclusive of VAT at the standard rate.