



Aperitif- Jawbox Gin Mule £8.50

SNACKS

Rock oyster, pickled cucumber, dill £2.50

Patatas bravas £5

Bread & butter £4

STARTERS

Steak tartare, confit egg yolk, crispy onion, toasted sourdough £11

Twice baked cheese soufflé, creamed leeks £9

King scallops, celeriac puree, pickled fennel £13

Toonsbridge Fior Di Latte mozzarella, spring beets, dukkah £9

White asparagus, dry cured pork shoulder, buttermilk dressing, watercress £9

MAINS

Roast cod, whipped potato, asparagus, peas, chive oil £19

Rump of lamb, olive oil crushed potato, pearl onion, tapenade sauce £22

Pan fried seabass, mussels, spiced new potatoes, mild curry velouté £20

Rump steak, peppercorn sauce, tossed leaves, seasoned chips £23

Pot roast chicken breast, champ, smoked bacon, porcini sauce £19

PUDDING

Salted peanut caramel and chocolate tart, peanut butter ice cream £9

Carrot cake, cream cheese, pecan maple ice cream £8

Buttermilk pannacotta, lemon curd, blackberries, meringue £7

Mikes fancy cheese, oatmeal crackers, chutney £10

Liqueur affogato – Tia Maria/ Baileys/Amaretto £7

SIDES

Seasoned chips £4 Buttered seasonal vegetables £4 Champ £4

*For allergen information, please see server**

A discretionary service charge of 10% will be added to tables of 5+