

SMALL PLATES

Breaded Brie Bites, House Chutney(v) £6.5

Mini Lebanese Lamb Koftas, Mint Yoghurt Dip £7.5

Salt & Pepper Squid Chunks, Sweet Chilli Sauce £7.5

Marinated Olives (v) £4.5

Falafel, Mint Yoghurt Dip (v) £6.5

Tomato & Smoked Paprika Bread Sticks (v) £4.5

Spiced Cauliflower Fritters, Curried Mayonnaise(v) £5.5

Chicken Fritters, Coated in Sweet Chilli Sauce,
Spring Onions £7.5

Mac & Cheese Bites, Blue Cheese Dip (v) £6.5

A LA CARTE STARTERS

Creamy Celeriac Soup, Roasted Hazelnuts,
Truffle Oil (v) £9

Cauliflower Cheese Croquettes, Black Garlic
Mayonnaise, Chargrilled Artichoke,
Pickled Beetroot (v) £12

Pink Peppercorn & Dill Marinated Gravadlax,
Crab Mousse, Pickled Cucumber Salad,
Apple Gel £13

Crispy Belly Pork, Honey Chilli Glaze, Kimchi,
Spring Onions, Micro Coriander £12

ALLERGENS

Please advise a member of our team if you have any
specific dietary requirements.

(* Denotes a £3 supplement, ** Denotes a £5 supplement
for our Dinner Inclusive Guests)

DINNER MENU

Served from 6pm - 9pm

A LA CARTE MAINS

Ballotine of Chicken stuffed with Wild Mushroom & Leeks,
wrapped in Pancetta, Dauphinoise Potato,
Crispy Pressed Chicken Thigh,
White Bean Puree, Thyme Jus £26

Fillet of Beef, Hasselback Potatoes, Parsnip Puree,
Braised Chicory, Crispy Pancetta, Jus £42**

Oven Roasted Monkfish Tail, Creamy Mussels,
Haricot Blanc, Wild Mushroom Cassoulet,
Sweet Potato Espuma, Toasted Pine Nuts £29

Bubble & Squeak Potato Cake, Creamy Spinach,
Heritage Carrots, Truffle Fried Egg,
Parmesan Tuile (v) £24

SIDES

Beef Dripping Chips
French Fries (V)
Truffled Parmesan Fries (V)
Mini Caesar Salad
Tomato & Mozzarella Salad (V)
Buttered Heritage Carrots (V)
Creamy Garlic Mash (V)
Tenderstem Broccoli (V)

£4 each

CLASSICS

Beer Battered Haddock, Triple Cooked Chips,
Pea Puree, Chunky Red Onion Tartare Sauce £19

Dry Aged Steak Burger, Brioche Bun,
Smoked Streaky Bacon, Monterey Jack Cheese,
Gherkin, Tomato, Chilli Relish, French Fries £20

Wild Mushroom & Chive Risotto, Crispy Rocket,
Parmesan & Chive Oil £18 (V)

Slow Braised Lamb Shank, Creamy Garlic Mash,
Sautéed Spring Greens, Redcurrant Jus £26

GRILL

All our steaks are dry aged for a
minimum of 28 days & served with
Beef Dripping Chips, Plum Tomato,
Field Mushroom & Mini Caesar Salad

10oz Ribeye £34*

10oz Flat-iron £26

8oz Garlic & Herb Chicken Breast £24

8oz Blackened Cajun Shetland Salmon £25

SAUCES

To compliment your Grill dish,
please choose from the
following:

Peppercorn
Béarnaise
Red Wine Jus
Diane
Chimichurri (V)

£3 each