Classic Menu

Starters

TOMATO SOUP £5.95 (V) Thick, vine tomato soup, basil & mascarpone, basil oil, crusty bread.

CLASSIC PRAWN COCKTAIL £8.95 Prawn cocktail, iceberg lettuce, tomato, peppers, onion, coated in a Marie rose sauce, with brown bread & butter.

> CHICKEN & COGNAC PATE £8.50 Chicken liver & cognac pate, redcurrant & orange sauce, melba toast.

AVOCADO SALAD £8.50 (VE) Avocado salad, tomato, cucumber, pearl barley, lentils & chickpeas, dressed in a dhuka spiced vinegarette, with toasted nuts & vegan applewood cheese.

> PULLED PORK ARANCINI £8.95 (DF) Pulled pork arancini, dressed salad and sweet chilli sauce.

> > WHITEBAIT £8.00 (DF) Crispy fried whitebait, tartare sauce & lemon.

Mains

CALVES LIVER £15.00

(GF) Calves liver, confit onions, smoked bacon, red wine jus, mustard mash, sautéed seasonal greens.

FISH & CHIPS £16.00 (DF GF) Cider battered fish of the day, chunky chips, smashed minted peas, tartare sauce & lemon.

HOMEMADE STEAK PIE £16.00 Steak & home-brewed ale pie, beef & beaujolais jus, horseradish mash, buttered peas and leeks.

VENISON & WILD BOAR BURGER £15.50 Venison & wild boar burger, smoked bacon, smoked cheddar, seasonal chutney, lettuce, tomato,

gherkin, toasted brioche bun, chunky chips, coleslaw.

HALLOUMI BURGER £14.00 (V) Pan-fried halloumi, seasonal chutney, lettuce, tomato, gherkin, toasted brioche bun, chunky chips, coleslaw.

VEGETERIAN LASAGNE £14.00

(V) Aubergine, tomato, leek, potato lasagne, mixed salad, and coleslaw.

VEGAN MEDITERRANIAN PARCELS £14.00

(DF VE) Vegan Mediterranean, vegetable parcel, tomato & basil passata, potato salad & lettuce.

Dietary Requirements: G - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan, VEO - Vegan Option

For The Side

CHUNKY CHIPS £4.50 COLESLAW £4.50 SAUTÉED GREENS £4.50 MIXED SALAD £4.50 MUSTARD OR HORSERADISH MASH £4.50

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Dessert Menu

STICKY TOFFEE PUDDING £8.50 (V) Salted caramel sticky toffee pudding, clotted cream ice cream, honeycomb.

CHOCOLATE BROWNIE £8.50 (V) White & dark chocolate brownie, vanilla ice cream.

RHUBARB CHEESECAKE £8.50 (V) Rhubarb cheesecake, rhubarb & apple compote, coco nib tuille.

PINEAPPLE CARPACCIO £8.50 (VE, GF, DF) Pineapple carpaccio, vegan vanilla ice cream, mango syrup.

ICE CREAMS £8.50 (GF V) A trio of ice creams, with toasted nuts.

CHEESE BOARD £8.50 (V) Selection of 3 cheeses, chutney, crackers, grapes & celery.

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A La Carte Menu

Starters

LOBSTER BISQUE £9.00 (V) Lobster bisque, with brandy & crab butter croute.

(GF) Pan-seared pigeon breast, beetroot textures, sautéed red chard, parsnip crisp, blackberry jus.

KING PRAWNS £9.00 (GF) Garlic fried king prawns with lemon & chilli.

SCALLOPS £11.00 (GF) Butter-fried scallops, cauliflower puree, pickled cauliflower, crisp pancetta, curry oil.

CONFIT DUCK LEG £9.00 (GF DF) Confit duck leg, rocket & pomegranate salad, raspberry & orange vinaigrette.

VEGETABLE TEMPURA £8.00 (GF DF VE) Tempura broccoli, courgettes, cauliflower, peppers with mango & chilli salsa.

Mains

FEATHER-BLADE BEEF £19.00

(GF) Slow braised Feather-blade beef, caper & anchovy mash, purple sprouting broccoli, caramelised carrots, Madeira wine jus.

SKATE WING £18.00

(GF) Pan fried Skate wing, saffron cocotte potatoes, lemon & nut-brown butter, confit vine cherry tomatoes.

LAMB RUMP £21.00

(GF) Lamb rump & Shepard's pie, buttered seasonal greens, minted red wine jus.

SALMON EN CROUTE £18.00

Salmon en croute, smoked salmon & prawn cream cheese, with watercress beurre blanc, broccoli & toasted almonds.

PORTABELLO MUSHROOM £17.00

(V) Portobello filled mushrooms, garlic & stilton, topped with soft herb crumb, 3 cheese cauliflower mornay & sautéed spinach.

WILD NETTLE GNOCCHI £17.00

(V) Wild nettle gnocchi, wild garlic butter, roasted pepper, tomato, pine nuts, sautéed kale.

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Breakfast & Brunch Menu

TRADITIONAL ENGLISH BREAKFAST £10.50

(DF) Bacon, choice of egg, locally sourced pork sausage, mushroom, beans, tomato, Stornoway black pudding.

VEGETARIAN BREAKFAST £10.50

(V GF) Homemade vegetarian sausage, choice of egg, mushroom, hash brown, beans, tomato, spinach.

EXTRAS £1.50 Each

Halloumi, black pudding, white or brown toast, bacon, eggs, sausage, beans, tomatoes, mushroom, spinach.

OMELETTE ARNOLD BENNETT £14 (GF) Smoked haddock, potato, peas, spinach, hollandaise sauce.

SMOKED HADDOCK £12 (GF) Poached, smoked haddock, sautéed spinach, poached eggs hollandaise.

EGGS BENEDICT £9.50 (V DF) Poached eggs, sliced gammon ham, toasted muffin, hollandaise.

EGGS FLORENTINE £9.50 (V) Poached eggs, sautéed spinach, hollandaise sauce.

EGGS ROYALE £10.50 (DF) Smoked salmon, poached eggs, hollandaise sauce.

SMASHED AVOCADO £9.50 (V DF) Poached eggs, smashed avocado, chilli flakes, béarnaise sauce, toasted muffin.

> AMERICAN PANCAKES £9 (DF) Homemade American pancakes, maple syrup, smoked bacon.

BUILD YOUR OWN BAGUETTE | 1 ITEM £5.50 | £1.50 PER EXTRA ITEM Bacon, sausage/vegetarian, egg, hash brown, halloumi.

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