

# MENU

## SMALL PLATES

Moules mariniere with garlic,  
shallot, white wine and cream  
with fresh bread  
11.95/main 21.95

King prawns in rapeseed oil,  
garlic, pickled chilli and  
coriander with fresh bread  
11.25

Venison scotch egg with  
piccalilly sauce  
12.50

Pan roasted padron peppers  
with vegan aioli and toasted  
hazelnuts  
9.25

Pan seared scallops with pea  
and mint puree and pickled  
salsify  
12.95

Seasoned beef carpaccio with  
confit onion chutney and  
croutons  
12.95

## MAINS

Beef shin and ale pie with hand  
cooked chips and seasonal  
greens  
19.50

Double stacked bacon beef  
burger with cheese, salad and  
burger sauce served with  
crunchy slaw and fries  
17.95

Battered haddock, hand cooked  
chips, tartare, garden peas and  
chip shop curry sauce  
18.50

8oz flat iron steak with french  
fries, cafe de Paris sauce and  
watercress salad  
22.95

Seabass bouillabaisse with  
clams, mussels and king prawns  
with samphire potato dashi aioli  
22.95

Butternut squash risotto with  
crispy sage, toasted pine nuts  
and vegan parmesan  
19.95

Tuscan gnocchi with sundried  
tomato, spinach, olives, taosted  
pine nuts and cashew cream  
sauce  
18.95

Pan roasted chicken supreme  
with dauphinoise potatoes,  
seasonal greens and  
bourguignon sauce  
20.95

30 day aged sirloin steak with  
hand cooked chips, pickled  
onion rings and peppercorn  
sauce  
29.50

Pan fried lemon sole, caper  
butter sauce, sauteed new  
potatoes and samphire  
29.50

## SIDES

Pickled onion rings  
4.50

Buttered greens  
4.25

Dressed mixed leaf salad  
3.95

Crispy fries and  
dashi aioli  
3.95

Buttered new potatoes and  
chives  
4.25

Thyme and celery salt  
hand cut chips  
4.25

## DESSERTS

Sticky toffee pudding with  
vanilla ice cream  
7.95

Chocolate torte with sour  
cherry compote  
7.95

Blackberry posset with lavender  
meringue  
7.95

Almond orange sponge with  
raspberry sorbet  
7.95

Lemon curd and poppy seed  
Basque cheesecake with  
raspberry coulis  
8.95

Please advise your server if you have any allergies or require information on ingredients used in our dishes