

Starters

Bread & Butter 6.5

Freshly baked sourdough, granary, beer and rye breads
trio of homemade whipped butters (gluten & dairy free options available)

Soup of the Day 8

Freshly made and served with homemade bread & whipped butter

Charred Mackerel Fillet 10.5

Apple, potato & cucumber salad, dill oil

Ham Hock Terrine 9

Freshly made granary bread, pickled veg and piccalilli sauce

Posh Prawn Cocktail 9.50

King prawn, avocado, sourdough bread, whipped butter

Pork, Apple and Sage Scotch Egg £8.50

Runny yolk, caramelised apple puree

Mains

35 Day Salt Aged 10 oz Rump Steak 36

Portobello mushroom, confit tomatoes, triple cooked chips, bearnaise sauce

Roast Cod Loin 26

Seafood chowder, buttery mash, spinach

Pan Roast Chicken Supreme 24

Crushed new potatoes, charred tenderstem, wild mushroom sauce

Seared Salmon Fillet 24

Pak choi, coconut cream, jasmine rice with lime

Yorkshire Pork Bangers & Creamy Mash 17

Onion gravy & tenderstem

Fish & Chips 21

Mushy peas & tartare sauce

Today's Specials

(Sample only, we change our specials regularly)

Moules à la Crème 10

Shetlands Mussels steamed in white wine, garlic, shallots, parsley and cream

As a main with chips 20

Goats Cheese Salad 9

Heritage tomatoes, salt baked beetroot, balsamic glaze

Slow Roasted Pork Belly 25

Rosemary Dauphinoise potato, braised red cabbage, sage jus

Vegetarian Moussaka 18

Layers of potatoes and aubergine, Bechamel sauce, aged mature Cheddar,

Dressed leaves, crispy sourdough bread

Sides

Triple Cooked Chips 4

Honey Glazed Carrots 4

Buttery Mash 4

Tender stem with Hot Honey Butter 4

Chef's Salad 4

Onion Rings 4

Pigs in Blankets 7

All food has been prepared in the presence of known allergens. Please speak to your server for advice. Most items can be adapted to meet your dietary needs.