

# MENU

## While you wait

- Mixed pitted marinated olives - **3.00**
- Salt and pepper whitebait, tartare dip and lemon - **6.35**
- Halloumi fries, Chipotle mayo dip - **5.95**
- A basket of rustic breads and butter - **3.50**

## Starters and Light Bites

- Soup, always home made, rustic bread and butter - **5.25**
- Sliced cured deli meats, brie, cornichons, warm focaccia bread - **8.95**
- Crispy confit duck leg, honey, sesame and soy, egg noodle and Pak Choi salad, spiced fruit chutney - **8.50 / 15.00 MAIN**
- Flash grilled smoked salmon on toasted English muffin, soft poached hen's egg, Hollandaise sauce - **7.90 / 15.00 MAIN**
- Tandoori spiced potato salad, smoked chicken breast, mango chutney yoghurt dressing - **7.00 / 13.00 MAIN**
- Halloumi wrapped in prosciutto and pan fried, compressed minted melon salad - **7.50 / 14.50 MAIN**
- Torched goat's cheese on beetroot salad with candied pecans - **6.95 / 12.00 MAIN**
- Beer battered mini fillet of sustainable haddock, seasoned skinny fries, mushy peas and tartare sauce - **9.00**
- Fried duck egg on brioche toast, with grilled back bacon, sea salt flakes, cracked black pepper - **7.00**
- Mushrooms in korma sauce, toasted almonds, garlic and coriander naan bread "soldiers" - **6.50 / 12.00 MAIN**
- Grilled gammon steak (6oz) fried hen's egg and seasoned skinny fries - **7.50**

## Salads

- Caesar salad, little gem lettuce, croutons, salted anchovies (optional) shaved Gran Padano parmesan, Caesar dressing, served with either grilled chicken breast or smoked salmon - **14.95**
- Barrel aged Feta, crispy bacon, marinated olives, tomatoes and oregano - **12.50**
- Grilled smoked mackerel fillets, warm baby potatoes, leaf salad, poached hen's egg - **10.00**

**Sandwiches white or malted brown bread, salad and crisps - 6.25**  
**Or upgrade to skinny or sweet potato fries 1.60 extra**

- Roast English beef and horseradish
- Baked ham and tomato
- Chicken and bacon, shaved parmesan, little gem, Caesar dressing
- Scottish smoked salmon and cucumber
- Mature cheddar, mayonnaise and spring onion
- Smashed avocado with brie and sweet chilli dressing
- Tuna mayonnaise
- Brie, bacon and cranberry sauce

## Mains

- Cheeseburger, grilled bacon, Monterey Jack cheese, toasted brioche bun, little gem lettuce, burger relish, seasoned skinny fries - **12.50**
- Fillet of sustainable haddock in beer batter, twice cooked chunky chips, mushy peas and tartare sauce - **14.00**
- Roast rump of lamb (served pink) crushed root vegetables, duck fat roast potatoes, rich rosemary scented lamb jus - **18.95**
- Chicken supreme with chorizo, pancetta and smoked garlic cream sauce, herby diced potatoes, fine green beans - **14.95**
- Pan fried sea bass fillet, crushed new potatoes, garlic kale, roasted red pepper coulis - **16.00**
- Tiger prawn and Mascarpone risotto, white truffle oil and parmesan shavings - **18.00**
- Grilled dry aged sirloin steak (8oz) baked flat mushroom, slow roasted tomato, twice cooked chips and beer battered onion rings - **22.00**
- Grilled gammon (12oz) fried duck egg and griddled pineapple, twice cooked chips and slow roast tomato and mushrooms - **16.95**

## Side orders - 3.00 each

- Twice cooked chips || Beer Battered Onion Rings || Seasoned skinny fries || Sweet potato fries || Baby potatoes
- Panache of fresh vegetables || Mixed dressed salad || Green Salad || Garlic and herb Ciabatta
- Garlic and herb Ciabatta with cheese || Basket of crispy baguette slices and butter

Please speak to a member of our team if you have any food allergies, intolerances or dietary requirements.

ALL OF OUR FOOD IS PREPARED IN AN ENVIRONMENT WHERE GLUTEN, EGGS, FISH, NUTS, SOYBEANS, MILK, PEANUTS, MUSTARD, LUPIN, SESAME, SULPHITES, CELERY, CRUSTACEANS & MOLLUSCS ARE PRESENT