

STARTER

Soup of the Day £6 [gfo]

Warm Bread Roll

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Homemade Crumpet, White Crab Meat,
Avocado, Tomato, Spiced Shellfish Oil,

Baby Coriander £7

*

Sun Blush Tomato, Olive

& Mozzarella Arancini,

Pesto Genevese, Rocket [v] £6.50

*

Chickpea Pancakes,

Harissa Spiced Butter Beans,

Mixed Nut Dukka £6 [gf/vgo]

*

Tandoori Lamb Kebab,

Feta, Cucumber & Olives,

Cucumber & Mint Yoghurt, Flatbread

*

Seared Sea Trout, Monks' Beard,

Yoghurt & Horseradish Dressing,

Pickled Baby Beets, £7 [gfo]

*

Chicken & Prosciutto Roulade,

Smoked Cheddar, Pickled Mushrooms,

Chicken Velouté £7

*

Smoked Haddock Scotch Egg,

Confit Tomatoes, Salty Fingers,

lovage Oil £7

- gf : gluten free
- df : dairy free
- vgo : vegan/vegetarian
please specify
- v : vegetarian
- we may be able to adapt
your dish. Please ask.

MAIN COURSE

Roast Lamb Rump,

Parsnip & Almond Puree,

Honeyed Parsnips, Potato & Black Garlic Rosti,

Mint Oil £20 [gf]

*

Fillet of Sea Trout,

Hasselback Potatoes, Creamed Sweetcorn,

Braised & Charred Leeks, Cockle Popcorn £18

*

Duck Breast,

Chinese Five Spice Rub, Duck Fat & Potato Pave,

Cherries, Soy Reduction, Radish, Pak Choi £19 [gf]

*

Fillet of Hake,

Fennel & Smoked Bacon Relish, Steamed Mussels,

Mussel Velouté, Baby Fennel Artichoke Crisps

£19

*

Curried Roast Chicken Breast,

Pressed Chicken Leg,

Sweet Potato & Spring Onion Samosa,

Cashew Nut & Coconut Puree, Masala Cream £17

*

Braised Blade of Beef,

Smoked Bone Marrow Crumb,

Beef Fat Roasted Celeriac, BBQ Celeriac Puree,

Chervil Emulsion, Red Wine Sauce £17

*

Hasselback Potatoes, Pickled Beetroot,

Baked Feta, Herb Emulsion £14 [v]

*

Vegan Risotto,

Black Olive Tapenade & Sun Blush Tomatoes,

Sprouting Broccoli £14

STEAK MENU

Our Steaks are Aged
for 28 Days for a Fuller Flavour

8oz Bistro Rump £17

Firm & Lean, We Recommend

Med/Rare

*

7oz Sirloin £18

Firm & Juicy,

We Recommend Med/Rare

*

10oz Rib Eye £24

Firm & Lean, We Recommend

Medium

*

8oz Fillet £28

The Most Tender Cut

We Recommend Rare

*

All Steaks Served with
Roast Garlic & Parsley Forest
Mushrooms, Green Beans & Skin
on French Fries

SIDE SAUCES [gf] £2.50

Stilton Bearnaise

Peppercorn

Red Wine Jus

16OZ CHATEAUBRIAND FOR
2 [£55]

*

Delicately Tender
Thick Cut Beef Fillet
Truffle & Parmesan Fries, Garlic
Green Beans, Roast Garlic &
Parsley Forest Mushrooms

CLASSICS

Tuesday to Friday

Beer Battered Haddock

& Chips, Garden Peas, Tartare £14

*

Crab & Cow Beef Burger,

with French Fries, Cheddar,

Tomato Relish & Crispy Bacon

in a Bun £13

SIDES

French Fries £3

Hand Cut Chips £3

Onion Rings £3.00

Bread & Oils £3.50

Pot of Olives £3.50

Garlic Bread £3.00

Cheesy Garlic Ciabatta £3.50

Parmesan Broccoli £3.50

Peas & Bacon £3

Wilted Greens £3

BAKED CAMEMBERT
TO SHARE

£14

Roast Shallot Jam &
Rosemary Sour Dough

KIDS MENU

** WITH BEANS/PEAS
FISH FINGERS & FRIES**
SAUSAGE & MASH**
MINI BEEF BURGER & FRIES
PASTA IN CHEESY SAUCE

It is important that you notify us
of any allergies or intolerances

TUESDAY
PIE NIGHT
WEDNESDAY

&

THURSDAY
STEAK NIGHT
SEE WEBSITE
FOR DETAILS

tables of 8+ : a 10% discretionary
service charge is added

100% of gratuities distributed to
the staff