

ALL DAY MENU

SMALL BITES

Small Crispy Butterfly Prawns Sweet chilli mayonnaise £6.50 | **Smoked Almonds** (V, GF, VG) £4.50
Arancini Spinach, mozzarella, parmesan cream £5.50 | **Marinated Olives** (V, VG, GF) £4.50
Bread Basket Butter, olive oil, balsamic (V, VGOA, GFOA) £5.50 | **Garlic Bread** £6.5 Add Cheese £2.50

STARTERS

Soup of the Day (V, VG, GFOA)	£8.50
Served with bread	
Tiger Prawns (GF)	£16
Rich tomato sauce, chilli, feta cheese	
Smoked Salmon Tartare (GF)	£13.50
Pickled heritage beetroot, horseradish sauce, mustard dressing, micro herbs	
Burrata (GFOA, V)	£15
Spiced carrot purée, roasted beets, mustard vinaigrette, hazelnut crumb, dill	
Little & Cull Chicken & Apricot Terrine (GFOA)	£9.50
Onion marmalade, crostini, pickled vegetables	
Smoked Duck Breast (GFOA)	£14.95
Cherries, orange purée, figs, pickled radicchio, micro cress	
Prawn Cocktail (GF)	£16
North Atlantic prawns, baby gem, avocado, Marie rose sauce, chilli	
Beetroot Tartare (GF, V, VG)	£11
Beetroot purée, hazelnuts, pearls, baby pear, pickled beets	
Slow Cooked Pork Cheek (GF)	£12.50
Horseradish mash, chives, red wine jus	
Crispy Butterfly Prawns	£9.50
Served with lemon, sweet chilli mayonnaise	
Beef Tartare (GFOA)	£16
Prime beef, egg yolk, mustard, capers, bread, and cress	
Crispy Calamari	£14
Lemon, tartare sauce, chilli, garlic, parsley	

SALADS

Caesar Salad (GFOA, VOA)	£13
Croutons, parmesan cheese, cherry tomato, boiled egg, Caesar dressing	
Caesar Salad With Chicken (GFOA, VOA)	£17
Croutons, parmesan cheese, cherry tomato, boiled egg, Caesar dressing, Cajun spiced chicken	
Asian Beef Salad (GFOA)	£17
Butcher cut 6oz – served M/R, tender stem broccoli, soy dressing, cherry tomato, red onion, sesame seeds	
Kale Salad (GFOA, V, GF)	£17
Carrot vinaigrette, roasted butternut, pumpkin seeds, tenderstem broccoli, chickpeas, golden raisins	
Goat's Cheese Mousse Salad (V, GFOA)	£15
Beetroot relish, chicory, beetroot purée, toasted walnuts	

TO SHARE

Charcuterie Board (GFOA) £19	Baked Camembert (V, GFOA) £17	Vegetable Board (V, GFOA) £16
Olives, chutney, Milano salami, prosciutto, celery, carrots, selection of cheeses, bread	Sourdough bread, breadstick, crackers, chutney	Olives, chutney, hummus, grilled vegetables, celery, carrots, selection of cheeses, bread

(V) - Vegetarian (VG) - Vegan (GF) - Gluten Free (GFOA) - Gluten Free available please ask (VGOA) - Vegan option available please ask

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence allergens. Detailed information on the 14 legal allergens is available on requests, however we are unable to provide information on other allergens. A discretionary, optional service charge of 12.5% will be added to your bill which is shared equally between the staff.

MAINS

Vegan Plant Based Burger (V, VG, GFOA)	£16
Hummus, cheese, lettuce, tomato, gherkin, fries	
Spiced Monkfish Tail (GFOA)	£24.50
Shellfish velouté, tomato & celeriac, mussels, white wine	
Pork Chop (GFOA)	£20
Horseradish mashed potatoes, garlic sauce, sautéed spinach	
Mussels (GFOA)	£18
Chilli, tomato sauce, shallots, parsley, white wine cream sauce, bread	
Chicken Schnitzel	£17.50
Peperonata sautéed peppers, capers, basil, olives, balsamic vinegar, olive oil	
Spinach Strudel (V, VG)	£18.50
Butternut squash, harissa, vegan feta, seasonal vegetables, salsa verde	
Fish and Chips	£18.50
Tartare sauce, mushy peas, lemon, fries	
Frutti de Mare	£21
Linguini pasta, chilli, garlic, tiger prawns, mussels, clams, white wine, tomato sauce	
Slow Braised Beef Short Rib (GFOA)	£24
Horseradish mashed potatoes, pancetta, red wine jus, chives	
Confit Duck Leg	£22
Cranberry gel, confit duck bon bon, glazed parsnips, squash purée, red wine & pomegranate reduction	
Slow Braised Beef Tortellini	£18
Sage, parmesan cream	
Mushroom Ravioli (V)	£17
Taleggio creamy sauce, chives	
Chicken Skewer (GFOA)	£20
Served with fries, garlic sauce, house salad	
Gnocchi (VOA, VGOA, GFOA)	£16
Spinach, courgettes, tomato sauce	
Fish Pie (GF)	£19.50
Topped with creamy mashed potatoes, leeks, nutmeg, mixed fish, Atlantic prawns	
Butternut Squash Risotto (GFOA, VGOA, VOA)	£16.95
Crispy sage, amaretto crumb, butternut squash purée, parmesan	

Meat Feast (GFOA) £88 (For two)

**Ribeye Steak 10oz,
Chicken Skewers, Pork Chop,
Bavette Steak 10oz,
Grilled Vegetables**

Served with fries, house salad, red wine jus, peppercorn sauce

GRILL

Beef Burger (GFOA) (Add bacon + £2)	£18
Brioche bun, onion marmalade, burger sauce, tomato, gherkin, lettuce, cheese, fries	
Ribeye Steak 10oz (GFOA)	£33
Roasted garlic, pea, pancetta & mushroom fricassée, watercress	
Fillet of Beef (GFOA)	£36
Broccoli purée, red wine reduction, horseradish mash, glazed carrots, mushrooms	
Bavette Steak 10oz (GFOA)	£25
Charred chilli broccoli, blue cheese sauce	

SIDES AND SAUCES

Caesar Salad (GFOA)	£6	House Salad (GFOA)	£5
Egg, cherry tomato, croutons, parmesan cheese, Caesar dressing		Cherry tomato, red onion, cucumber, honey mustard dressing	
Fries (GFOA)	£5	Halloumi Blocks	£8
		Spicy pepper hummus	
Truffle Parmesan Fries (GFOA)	£7.50	Chilli & Broccoli (GFOA, VGOA)	£6
		Shallots, butter	
Roasted Garlic Mushrooms (GF, V, VGOA)	£5.50	SAUCES	
Garlic, butter, thyme		Chimichurri Sauce (VG, GF, V)	£3.50
Mashed Potato (V, GF)	£6	Red Wine Jus (GF)	£3.50
Butter, cream		Peppercorn Sauce (GF)	£3.50
Roasted Vegetables (GF, V, VGOA)	£5.50	Hollandaise Sauce (V)	£3.50
Mixed vegetables, garlic, butter		Garlic Sauce (GF)	£3.50
Garden Peas (GF, VGOA)	£3.50	Blue Cheese (GF)	£4

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