

STARTERS

Seasonal Soup, Herb Oil, Warm Bread (v)	£6
Buttered Asparagus, Parma Ham, Puffed Crackling, Shaved Parmesan, Aioli	£7
Pressing of Ham Hock and Leeks, Fig Chutney, Cornichons, Toast	£8
Shallow Fried Halloumi, Sweet Chilli Sauce, Baby Leaf Salad (v)	£7
Smoked Salmon, Celeriac Remoulade, Pink Pickled Onions, Croutes	£8

Triple Cooked Chips (Truffle and Parmesan £2 supplement)	£3
Skin on Fries (Truffle and Parmesan £2 supplement)	£3
Buttered Green Vegetables	£3
Mixed House Salad, House Dressing	£3
Garlic and Herb Ciabatta	£3
Buttered Mashed Potato	£3

SIDES

MAINS

Crispy Braised Lamb Shoulder
Roasted Squash, Cavolo Nero, Sauté Potatoes, Red Wine Sauce
£16

Duck Breast
Dauphinoise Potato, Carrot Purée, Tenderstem Broccoli, Red Wine Jus
£17

Battered Haddock
Triple Cooked Chips, Mushy Peas, Tartare Sauce
£14

Salmon Fillet
Asparagus, Buttered Samphire and Crayfish Tails, Ratte Potatoes
£15

Spring Greens Risotto
Fresh Herb Pesto, Crumbled Feta, Crispy Onions (v) (ve)
£13

BURGERS

SERVED IN A GLUTEN FREE BUN WITH GEM, TOMATO, GHERKINS, COLESLAW, TRIPLE COOKED CHIPS OR SKIN ON FRIES

BEEF

Bacon Jam and Mature Cheddar
£12

BUTTERMILK CAJUN CHICKEN

Mature Cheddar and Sriracha Mayo
£12

HALLOUMI (v)

Roasted Pepper and Sweet Chilli Sauce
£12

HANGING KEBABS

MARINATED KEBAB, HUMMUS, TZATZIKI, DRESSED SALAD, GLUTEN FREE PITTA BREAD, TRIPLE COOKED CHIPS OR SKIN ON FRIES

Moroccan Lamb	£14
Cajun Chicken	£13
Sweet Chilli Halloumi (v)	£13

STEAKS

Served with Portobello Mushroom, Confit Tomato, Onion Rings and Triple Cooked Chips

8oz Ribeye - Well Marbled, Tender, Buttery Flavour £22

8oz Sirloin - Flavourful Bite, Lean Meat, Fat Cap £21

SAUCES

Peppercorn	£3
Blue Cheese	£3
Truffle Jus	£3

SWEETS

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce	£6	Espresso Crème Brûlée, Shortbread Biscuit	£6
Chef's Selection of Artisan Cheese, Chutney, Frosted Grapes, Crackers	£8	Mixed Berry Eton Mess	£6
		Strawberry, Torched Marshmallow and Brownie Hanging Kebab, Chocolate Sauce, Vanilla Ice Cream	£7

BREAKFAST MENU

* Includes one non-alcoholic drink

FULL BREAKFAST * £10

Smoked Bacon, Pork Sausage, Hash Brown, Portobello Mushroom, Plum Tomato, Baked Beans, 2 Eggs of your choice, Toasted Gluten Free Bread

VEGGIE/VEGAN BREAKFAST * £10

Sausages, Hash Brown, Portobello Mushroom, Plum Tomato, Fried Halloumi, Baked Beans, 2 Eggs of your choice, Toasted Gluten Free Bread

EGGS BENEDICT £7

Smoked Bacon, Poached Eggs, Toasted Gluten Free Bread, Hollandaise Sauce

SMOKED SALMON £9

Creamy Scrambled Eggs, Smoked Salmon, Toasted Gluten Free Bread

AVOCADO AND EGGS (V) £8

Sliced Avocado, 2 Poached Eggs, Toasted Gluten Free Bread

PORK SAUSAGE AND FRIED EGG SANDWICH £4

Served on Toasted Gluten Free Roll

SMOKED BACON AND FRIED EGG £4

Served on Toasted Gluten Free Roll

LUNCH MENU SALADS

Chicken, Parma Ham, Shaved Parmesan, House Dressing

£10

Smoked Salmon, Crayfish Tails, Avocado, Pink Pickled Onions

£11

Sun Blushed Tomatoes, Buffalo Mozzarella, Olives, Basil, House Dressing (v)

£10

SANDWICHES

Served on Toasted Gluten Free Roll, Salad Garnish, Triple Cooked Chips or Skin on Fries

Beer Battered Haddock and Tartare Sauce

£9

Sun Blushed Tomatoes, Buffalo Mozzarella and Herb Pesto Melt (v)

£8

Steak Strips and Caramelised Onions

£9

Smoked Salmon, Aioli, Gherkins, Gem Lettuce

£9

LIGHT BITES

Beer Battered Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce

£10

Butterfly Chicken Breast, Sauté Potatoes, Mushrooms, Red Wine Jus

£10

Spring Greens Risotto, Fresh Herb Pesto (v) (ve)

£9

Ham Hock Hash, Caramelised Onions, Ratte Potatoes, Fried Egg, Red Wine Jus

£10

FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order

