

MENU

FROM THE BAR

Pork, Leek & Honey Sausage Roll, farmhouse pickle 5.50

SIGNATURE GRAZING BOARD

Tomato & Pepper Houmous, Lebanese Flatbread & Mixed Marinated Olives 8.00

Then Add Your Favourite Extras

Balsamic Borettane Onions 3.50 | Cream Cheese Stuffed Cherry Red Peppers 4.50 | Cured Italian Meats 6.00
Salt & Pepper Squid, lemon aioli 6.00 | Smoked Ham Hock & Cheddar Bon Bons 6.00
Extra Flatbread 3.00 | Extra Olives 3.50 | Marinated Artichokes 4.50 | Extra Houmous 3.50

MAINS

Dry Aged Double Rib Cap Burger, lettuce, house slaw, bun, traditional cut chips 14.75

Gluten-free bun available | Add Bacon 1.00 | Add Swiss cheese 1.00

100z Dry Aged Native Breed Sirloin Steak, rocket & parmesan salad, traditional cut chips & garlic herb butter 20.95

Ale Battered Sustainable Haddock, traditional cut chips, crushed peas, tartare sauce 14.50

Garden Salad, carrot, avocado, vegan feta, candied pecans, spinach, quinoa,

Strawberry & lime dressing 9.95 (VG) (*) Add chicken 4.00

SIDES

Parmesan & Rocket Side Salad, balsamic dressing 3.50

Traditional Cut Chips 3.50

DESSERT

Dark Chocolate Tart, fresh raspberries, raspberry gel 6.50 (VG)

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian VG - Vegan * Non Gluten Containing ingredients