



DINNER MENU

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APPETISERS

BABY CHORIZO SAUSAGES red wine honey (GF)	8
WARM SMOKED & SALTED ALMONDS (VN, GF)	6
GARLIC & HERB MARINATED GOATS' CHEESE PEARLS lemon oil (V, GF)	8
ROASTED BABY RED PEPPERS stuffed with cream cheese (V, GF)	7
GORDAL OLIVES WITH ROSEMARY OIL (VN, GF)	6
WARM FOCACCIA & SOURDOUGH balsamic, oil & harissa houmous (VN)	8
GARLIC & ROSEMARY BAKED FOCACCIA with glazed mozzarella (V)	6
HONEY & MUSTARD GLAZED CHIPOLATAS	6

TO START

SPICED SWEET POTATO & TOMATO SOUP crème fraîche & crispy corn, warm bread roll & butter (V, VN*,GF*)	8
CRISPY SQUID & CHORIZO FRITTERS chilli & tomato mayo (GF)	12
TIGER PRAWN & HERITAGE TOMATO BRUSCHETTA toasted sourdough, balsamic, black garlic & basil (GF*)	12
HAM, PEA & MINT CROQUETTES beetroot & watercress salad (GF)	11
TORCHED GOATS CHEESE WITH SOURDOUGH & HOT HONEY olive, watermelon & heritage tomato salad (V, GF*)	12

MAINS

FRESHLY BATTERED HADDOCK thick cut chips, crushed buttered peas, tartare sauce & scorched lemon (GF)	18
SEARED LOCH DUART SALMON FILLET NIÇOISE crispy gnocchi, fine beans, heritage tomatoes, hen's egg & olive dressing	22
THAI COCONUT NOODLES stir fried peppers, sugar snaps & baby corn, sesame dressing with either of the following (GF)	
GOCHUJANG CRISPY BEEF (GF)	18
CRISPY HADDOCK (GF)	18
RIGATONI PASTA chorizo, romesco sauce (contains almonds), fine beans, cherry tomatoes, gremolata & sourdough pangratatto	20
PROVENÇAL VEGETABLE FILO TART courgettes, aubergines, red peppers & tomatoes cooked with garlic & basil in crisp pastry finished with Gruyère cheese, with rainbow chard & warm potato salad with caper dressing (V, VN*)	18

SALADS

HALLOUMI & HERITAGE TOMATO & WATERMELON SALAD houmous, Gordal olives, cucumber, red onion, pomegranate & smoked almond, balsamic dressing	16
GRILLED CHICKEN, GOATS CHEESE & HERITAGE TOMATO SALAD cucumber, gem lettuce & balsamic dressing	16
CRISPY BEEF SALAD gochujang glaze, gem, slaw, bean sprouts, pickled cucumber & radish, sesame dressing, crispy noodles (GF)	18

GRILL & BURGERS

7oz BEEF BURGER smoked streaky bacon, glazed cheddar, creamy peppercorn sauce, crispy onions, black garlic mayonnaise & chilli jam on a toasted bun & fries (GF*)	18
CRISPY KING OYSTER MUSHROOM & HALLOUMI BURGER gem lettuce, beef tomato, gochujang mayonnaise & chilli jam on a toasted bun with fries (GF*, V, VN*)	18
BONELESS GRILLED HALF CHICKEN smoked paprika, preserved lemon & garlic butter, confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	22
8oz PREMIUM RUMP STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	25
10oz SIRLOIN STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28
10oz FILLET STEAK confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	35
GRILLED LAMB CHOPS confit plum tomato, garlic & thyme grilled king oyster mushroom, dressed watercress & fries (GF)	28

SHARING

CHATEAUBRIAND FOR TWO	80
20oz beef fillet chargrilled, with confit plum tomato, garlic & thyme grilled king oyster mushroom, crispy onions, hand cut chips, dressed watercress & choice of two sauces (GF)	

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLACK GARLIC & TRUFFLE (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

THICK CUT CHIPS (GF, VN)	4.5
SKINNY FRIES (GF, VN)	4
SALT & PEPPER FRIES tossed with peppers, spring onions & chillies (GF, VN)	5.5
TENDER STEM BROCCOLI with chilli garlic & lemon butter (GF, V, VN*)	6
CREAMED POTATO (V, GF)	4
BATTERED ONION RINGS (GF, VN)	4
TOMATO, ONION & CUCUMBER SALAD gem lettuce & white balsamic dressing (GF, VN)	4

DESSERT

RASPBERRY & WHITE CHOCOLATE DELICE vanilla sponge, Pimm's jelly, fresh raspberries, mint, macaron	8
VANILLA & HONEY PANNA COTTA strawberries, basil & lemon shortbread	8
LEMON CHEESECAKE meringues, lime curd, ice cream	8
STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or custard (V, VN*, GF*)	8
SELECTION OF BRITISH CHEESES crackers, grapes, fruit toasts & chutney (V, GF*)	11