

RESTAURANT

MENU

STARTERS

PLUM TOMATO AND BASIL SOUP £6.50
Scorched sourdough

GREEN PEA AND BEAN SOUP (VE) £7.00
Toasted caramelised onion loaf

CHERRY TOMATO AND BASIL FOCACCIA (V) £4.85
First press oil and sweet balsamic

BBQ GLAZED MEATBALLS £7.15
Pork crackling, apple cider chutney

CHICKEN LIVER PARFAIT POT (GFA) £7.55
Scorched sweet brioche and bread shards

SMOKED SCOTTISH SALMON (GFA) £9.75
Lemon and black pepper crème fraiche
Toasted wholemeal bread sticks

SPICY FRIED CAULIFLOWER WINGS (V) £7.00
Mint and coriander yoghurt, chilli,
spring onion and black sesame salad

MOULES MARINIERE (GFA) £8.75
Scorched sourdough

SALADS

GIANT COUS COUS, BULGUR WHEAT AND BLACK LENTIL (VE) £14.00
Butternut squash, red peppers, and curly kale,
sweet chilli, soy and ginger dressing

CLASSIC CAESAR (GFA) £13.00
Baby gem lettuce, creamy Caesar dressing, garlic croutons,
anchovies and parmesan shavings

ADD TO YOUR SALAD
Chargrilled halloumi (V) £3.50
Crispy skinned sea bass fillets £5.50
Chargrilled chicken £4.50

GRILLS

10OZ 50 DAY AGED BLACK ANGUS RIB EYE (GFA) £28.95
Fantastic marbling gives the rib eye great flavour and
a tender texture. Best-served medium rare or medium.

Served with baby gem, rocket and parmesan salad,
thick cut chips or french fries

30OZ SHORT BONE TOMAHAWK (GFA) £66.95
Share if you must! The Tomahawk Steak is an
on-the bone fore-rib steak

8OZ FILLET (GFA) £30.95
Cut from the tenderloin, the fillet steak is the leanest
of steaks. Best served rare or medium rare

Served with baby gem, rocket and parmesan salad,
thick cut chips or french fries

SAUCES £1.95
Bearnaise, Peppercorn sauce,
Garlic and spring onion butter or Red wine and mushroom

THE CLASSIC BURGER £15.95
Beef burger with melting cheese rarebit, green tomato
relish, pickled gherkin and fries

MOVING MOUNTAINS VEGAN BURGER (VE) £15.95
The best plant based burger with vegan mature cheese, green
tomato relish, pickled gherkin and fries

ADD CRISPY FRIED BEER BATTERED ONION RINGS £1.50,
SLAW £1.00, **CRISPY STREAKY BACON** £1.50,
FRIED FREE-RANGE EGG £1.00

We Recommend
7 FIRES MALBEC, ARGENTINA
£6.75 (175ml) £9.65 (250ml) £26.50 (Bottle)
Intense blackberries, black cherries
and mulberries with a splash of damson.

**TORRE DEL FALASCO AMARONE DELLA
VALPOLICELLA, ITALY (VE)**
£52.00 (Bottle)
Big and bold with plums, spice, dried fruit
and a dark chocolate twist.

MAINS

SLOW ROAST BELLY OF PORK £18.75
Crispy fried rosti potato, charred tender stem, toffee apple puree

GRILLED FILLET OF SEA BASS £19.25
Saffron and shrimp risotto, lemon and black pepper scented samphire

We Recommend
LANGLOIS CHATEAU SANCERRE, FRANCE £45.00 (Bottle)
Crisp with aromas of lemon, lime and white peach.

CRISPY BATTERED HADDOCK AND THICK CUT CHIPS £17.95
Mushy peas, rough cut tartare sauce

VEGAN FETA, BUTTERNUT SQUASH AND HARISSA PARCEL (VE) £16.50
Chargrilled vegetables

ZEASTAR SHRIMP, SEAWEED AND FREGOLA PASTA (VE) £22.00
Saffron, cherry tomatos and flat leaf parsley

CHARGRILLED CHICKEN SUPREME (GFA) £17.50
Garlic, rosemary and olive oil glaze, baby gem,
rocket and parmesan salad, french fries

CONFIT DUCK LEG £18.25
Braised bean, tomato and chorizo cassoulet, olive oil roast potatoes

We Recommend
GABBIANO CHIANTI CLASSICO, ITALY £31.00 (Bottle)
Tart red cherries balanced with a touch of spice

SIDES

FRENCH FRIES £4.15
THICK CUT CHIPS £4.15
CHARGRILLED TENDER STEM WITH OLIVE OIL AND CHILLI FLAKES £4.15
ROCKET, GEM AND PARMESAN SALAD £4.15

DESSERTS

APPLE CRUMBLE TART £6.95
Vanilla custard

BAKED BLUEBERRY AND SOUR CREAM CHEESECAKE £7.75
Sweet cream, blueberry sauce

LEMON MERINGUE MOUSSE (GFA) £6.95
Red berry salad

STICKY TOFFEE PUDDING (GFA) £7.50
Salted caramel ice cream

CHOCOLATE GANACHE TART (GFA)(VE) £7.00
Jude's vegan coconut ice cream

PASSION FRUIT PANNA COTTA £6.50
Poached pineapple, roasted coconut shavings

SELECTION OF ICE CREAMS 4 scoops £6.50 / **2 scoops** £3.50
Salted caramel, rum and raisin, chocolate, coconut, strawberry or vanilla

FARMHOUSE CHEESE PLATTER (V) £11.50
Selection of Blacksticks Blue and Black Bomber cheddar,
sourdough biscuits, pear and plum chutney

DESSERT WINE

PALAZZINA MOSCATO PASSITO, ITALY (VE)
£10.00 (100ml) £28.00 (Bottle)
Sweet lemon meringue pie, marmalade,
caramel and toffee apple.

GARONELLES SAUTERNES (37.5CL), FRANCE (VE)
£45.00 (Bottle)
Luscious apricots in honey with hints of marmalade.

BRANDY

Remy Martin VSOP 40% £6.50 (25ml)
Remy Martin 1738 40% £7.50 (25ml)
Remy Martin XO 40% £18.00 (25ml)

Inclusive Dinner Package

Guests on a Dinner Inclusive Package may enjoy up to £28 from this menu and any additional spend will be charged as a supplement.

(V) Suitable for Vegetarians (VE) Suitable for Vegans (GFA) Gluten Free Alternative Available (GF) Gluten Free

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server.
We are proud that all our eggs are from free range chickens