

Starters and Nibbles

Creamy humus and toasted pitta breads

£4.50 v/gf

Mixed marinated olives **£3.50 v/gf**

Chargrilled garlic ciabatta **£3.95 v**

Deep fried halloumi chips drizzled with a
bacon, chili and garlic salsa **£4.50 gf**

Chefs homemade soup of the day **£5.25
v/gf**

Smooth duck liver parfait wrapped in garlic
butter, Carrot jam, pickled carrot, rye bread
tuille **£5.95**

Butter baked plaice, braised purple carrot,
orange carrot puree and pickled yellow
carrot **£6.95 gf**

Treacle glazed pig cheek, glazed fondant
potato, crispy pork crackling and blistered
baby onions. **£5.95 gf**

From the Grill

10oz Horseshoe gammon steak and egg

£15.95 gf

10oz sirloin steak **£19.95 gf**

8oz fillet steak **£24.95 gf**

Surf and turf, 8oz sirloin steak topped with king
prawns sautéed in garlic butter **£22.95**

Served with Cherry vine tomatoes, grilled field
mushrooms, buttered wilted greens, hand cut
chips and battered onion rings

Burgers

8oz Steak burger topped with Bacon, Brie and
crispy onions **£14.95**

The BBQ burger, 8 oz steak burger topped with
bacon, jalapenos, fried onions and cheddar
cheese **£14.95**

Creamy Goats cheese mousse, beetroot gel, golden crispy beets and olive oil croutes
£5.95 v

Caramelised feta and compressed water melon tossed with dressed rocket leaves,
candied walnuts and balsamic dressing **£5.95 v**

Pan fried scallops on a bed of black pudding crumb,
green pea puree, shallot and green pea salsa and a crispy bacon shard **£8.95**

**Please inform a member of our team if you have any allergies. Some of our dishes may
contain nuts. Gluten Free and Dairy Free options available**

Chefs Own Signature Dishes

Pan seared duck breast cooked pink served with a warm Parmenter potato, onion and kale salad, pickled cherries, cherry gel. **£ 17.95 gf**

Creamy goats' cheese and beetroot gnocchi dressed with mixed leaves and a beetroot and shallot salsa **£ 13.95 v**

Pan roast salmon fillet served with a new potato and leek pressing, buttered samphire, braised baby fennel, drizzled with a caper and lemon butter **£ 15.95**

Traditional Dishes

Beer battered Haddock, hand cut chips, tartare sauce, pea and mint fricassee **£ 13.95 gf**

Pan roasted lamb rump, celeriac 3 ways, roast potato fondant and a red wine jus **£ 15.95 gf**

Steak and Guinness pie topped with a puff pastry lid, buttered greens and hand cut chips **£ 13.95**

Mediterranean vegetable tagliatelle tossed in a spicy tomato sauce, dressed with pesto and crispy basil leaves. **£ 12.95 v**

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