

DINING ROOM MENU

DAILY BAKED BREAD 3.50

OLIVES 3.25

STARTERS

SOUP OF THE DAY, homemade bread 4.95

CURED TROUT, beetroot, radish, wasabi mayonnaise, croutes 8.50

BLUE CHEESE, PEAR, SHALLOT TART, watercress 6.50

BBQ LAMB SHOULDER CROQUET, honey cumin yoghurt, salad 7.50

TEMPURA SALT, PEPPER SQUID, red pepper jam, garlic aioli 7.00

CHICKEN LIVE PARFAIT, shallot, port chutney, toast 6.95

SHARING PLATES

SEAFOOD PLATE, smoked salmon, roll mops, shell-on prawns, whitebait, lemon mayonnaise, bread 13.95

CHARCUTERIE BOARD, cured meats, cheese, olives, slow roasted tomatoes, rocket 7.95 / 13.95

MAINS

SCOTTISH ROPE-GROWN MUSSELS, white wine, cream sauce, fries, homemade bread 10.95

CHICKEN BALLOTINE, thyme fondant, mushroom Duxelles, jus 13.95

BEEF BOURGUIGNON, horseradish creamed potatoes 14.00

BEER BATTERED FISH & CHIPS, pea purée, tartar sauce 12.50

SLOW ROASTED PORK BELLY, creamed potatoes, barbecued Hispi cabbage, burnt apple 14.95

GAME SUET PIE, creamed potato, roasted carrots 14.50

FISH OF THE DAY (Market Price)

ROASTED BUTTERNUT SQUASH, chick pea fritters, pumpkin jam, seeds, sage oil 13.95

8OZ STEAK BURGER (pink or well done), toasted brioche, gherkins, relish, gruyere, triple cooked chips 11.50

GRILLED HALLOUMI, PORTABELLO MUSHROOM BURGER, toasted brioche, chutney, triple cooked chips 10.95

28 DAY STEAKS, triple cooked chips, baby leaf salad

Choice of sauces: Red wine jus – Peppercorn – Blue cheese – Béarnaise

Ribeye 22.50

Fillet 27.50

CHATEAUBRIAND (600g) for 2 persons 62.00

Triple cooked chips, truffle mash, baby leaf salad choice of 2 sauces
(Please check availability, allow minimum 30 minutes cooking time)

SIDES

Triple cooked chips – Garlic French beans – buttered New Potatoes

Rocket, sun blushed tomatoes, parmesan salad – Beer battered onion rings 3.50 each

All of our dishes are prepared in kitchens where nuts, gluten and other allergens are present. Due to the risk of cross-contamination we cannot guarantee that any food is completely free from allergens.