



Starters

Soup of the day, gluten free bread	5.95
Grilled goat cheese stuffed Portobello mushroom, fig purée	6.75
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	7.75
Shrimp & crayfish cocktail, Marie Rose sauce	6.95
Salt and pepper calamari, sweet chilli jam	7.50
Scottish smoked salmon, cucumber & pomegranate salad, lemon oil	8.25

Tastes of Autumn

Roast chicken, smooth mash, gravy	13.95
Tiger prawn, chorizo, garlic & chilli gluten free pasta	14.95

Mains

The Spring dirty burger, maple bacon, Gouda cheese drip, pickles, fries (no bun)	13.50
South Indian butter nut squash, pumpkin & chickpea coconut curry, quinoa rice	12.95
Grilled fish & chips, mushy peas, tartar sauce	13.75
Lamb kofta, Greek Feta salad, Tzatziki yoghurt dressing	13.00
Smoked haddock & pea risotto, soft poached egg	14.50
Slow braised Welsh lamb shank, crushed new potatoes, garlic green beans	16.50
Deep sea Cornish mussels, white wine, garlic butter, parsley, & French fries	14.95

CHARGRILL

10oz rib eye steak 22.95	8oz fillet steak 24.95
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Our 28-day aged British steaks come with chargrilled tomato and Portobello mushroom, fries & choice of sauce

Honey glazed carrots

Sides all at 3.50

Chilli broccoli
French fries

Crispy green salad