

While you wait

Selection of Rustic breads, roasted garlic & olives.

f7

Cured meats, feta stuffed peppers, caved aged chedder, olives & bread

£18

Creamed wild mushroom soup. $_{\text{GFO/V}}$ £8

Smoked haddock & salmon fish cake, basil mayo £11/£22

Burrata, candy beetroot, Caramelised walnut GF/V £10

Braised short rib of beef & roast carrot pie, creamy mash £21

Stonebass, crayfish & tarragon risotto. GF/DFO F25

Chicken Schnitzel, garlic butter, rocket salad & fries. £18

Cod & salmon fish pie, peas & basil. £22

Cornish cod, white beans & smoked salmon cassoulet. GF £2.6

Lamb rump, courgette Provençal, honey lavender jus. GF

Starter

Mussels in white wine, garlic butter & parsley DFO £11/£22

Flat mushroom, caramelised onion & grilled goat's cheese GF/V £11/£22

Duck salad, honey soy sauce dressing, spring onion and sesame. DF £11/£22

Entrée

Angus beef burger, BBQ short rib, smoked applewood cheddar brioche bun & fries. GFO/DFO £19

Escalope of salmon, herb crushed new potatoes, tenderstem broccoli, sauce bois boudran. GF/DF £25

28 day dry-aged Aberdeen Angus ribeye steak with peppercorn sauce, grilled mushroom, tomato & fries GF £32

Vegetable tagine, toasted almonds and preserved lemon. VGN £18 Prawn & avocado cocktail. GF £12

Chicken liver parfait, green apple & onion chutney, toasted brioche. GFO

Smoked salmon, capers, lemons & parsley with buttered bread. GFO/DFO £15

Potted smoked mackerel, fennel & lemon purée, grilled sour dough. GFO £12

Classic cottage pie topped with creamy mash £15

Ox cheeks Beef bourguignon glazed carrots & mushrooms with creamy mash. GF/DFO £26

Chicken curry, cumin scented long grain rice & mango chutney.

GF/DFO
£18

Beer battered catch of the day, chunky chips, garden peas purée and tartar sauce. DF £19

Sweet potato, spinach & ricotta pie. v £19

SIDES

Macaroni cheese £6

Chunky chips or fries GF/DF/VGN £4.50

Garlic butter French beans GF/DFO £5

Honey glazed carrot GF/DF £4.50

Herb crushed new potatoes GF/DF/VGN £4.50

Food allergies & intolerances; please speak to the manager about the ingredients in your meal, when making your order.

GF/GFO Gluten Free/Option DF/DFO Dairy Free/Option V Vegetarian VGN/VGO Vegan/option

A discretionary 10% service charge will be added to your bill.