

Starters & Small Plates

Yellow Thai Curry Paste Poached Salmon & Haddock Fishcakes,
white wine & pea velouté 9 / 15.5

Tempura Battered Salt & Pepper Squid, Oriental slaw,
sesame, sweet chilli sauce 7.95

Mixed Provencal Olives (V+)(GF) 3.95

Homemade Hummus, pita bread, carrot sticks,
basil oil (V+)(GF) 6.65

Chicken Liver Pate, toast,
cranberry & red onion chutney (GF) 7.75

Spiced Lamb Koftas, homemade chili jam, pita (GF) 8.25

Southern Fried Chicken Breast Strips, sweetcorn mayo 6.95



To Share

Antipasti Plate, selection of artisan salamis, Parma ham, duck liver pate, with basil oil,
sauerkraut, garlic toast, olive oil, balsamic vinegar (GF) 14.5

Chilli Lamb Con Carne & Chicken Fajita Tacos tomato & chilli salsa, crème fraiche, cheddar 9.95

Rosemary stuffed Camembert, caramelised onion, mixed leaves, garlic dough sticks (V)(GF) 12.75

Sides

Green Salad (GF)(V+) 3.75

Garlic dough balls 4.5

Kale & Spinach

in Sesame & Soy (GF)(V+) 4

Rustic Chips (GF)(V+) 3.75

Sweet Potato Fries (V+) 4



(V+) Vegan option available

(V) Vegetarian option

(GF) Gluten Free option available

Please advise your server if you have any food allergies or intolerances. Allergen file available upon request. We use nuts and flour in our kitchen and therefore cannot guarantee our dishes can be prepared completely free of any traces of allergens however every step will be taken to mitigate the risk of cross contamination.

Grill, Stove & Salad

Pan-roasted Salmon Supreme, garlic crushed new potatoes, spinach, white wine and Atlantic prawn sauce (GF) 19.75

Whole Roasted Seabream in Garlic & Coriander, sauteed parsley new potatoes, bok choy, caper beurre noisette (GF) 20.5

Beer Battered Haddock Fillet, garden peas, charred lemon, tartar sauce, chunky chips 15.5

Vegan Southern Fried Chicken Style Burger, vegan cheese & coleslaw, lettuce, tomato, red onion, fries (V+) 14.5

Wholefood Salad – Moroccan style cous-cous, raisins, roasted chickpeas, molasses roasted heritage carrots, carrot & cucumber ribbons, pomegranate dressing (GF)(V+) 13

Add Salmon Fillet 5.5 | Add Lamb Koftas 3.75 | Add Halloumi 4

Rotisserie-style Half-roasted Chicken, rustic chips, garlic aioli, red wine jus (GF) 16.5

Honey-glazed, Slow-cooked Gressingham Duck Leg, boulangère potatoes, sauteed spinach, garden peas, sweet potato puree, berry & red wine jus (GF) 19.95

Pan-roasted Pork Fillet wrapped in Prosciutto, black truffle honey glazed baby carrots, sauteed gnocchi & spinach, carrot puree, red wine reduction (GF) 18.5

Asian-style Crispy Pork Salad, mixed leaves, cucumber & carrot ribbons, hoisin & plum dressing 14.95

8 Oz 28-day dry aged Ribeye Steak, grilled tomato, onion rings, chunky chips (GF) 24

Add Blue Cheese Sauce 1.5 | Add Red Wine Jus 1.5 | Add Pepper Sauce 1.5 | Add Bearnaise Sauce 1.5

Southern-fried Chicken Burger, applewood smoked cheese, homemade coleslaw, fries 15.5

Add Blue Cheese 2.5 | Add Halloumi 4 | Add Applewood smoked cheese 1.5

Steak Burger, applewood smoked cheese, smoked bacon, burger sauce, tomato chutney gem lettuce, tomato, gherkin, fries (GF) 15.5

Add Blue Cheese 2.5 | Add Jalapenos 1.5 | Add Halloumi 4

Children's Menu

Cheeseburger 7

Battered Fishfingers Chips 6.95

Chicken Nuggets & Chips 6.75

Mozzarella Bites 6.5

All above served with a choice of fries and baked beans or peas.

Macaroni & Cheese Pasta 6.75

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