

RESTAURANT MENU

STARTERS

SOURDOUGH BOARD WITH OIL & BALSAMIC LOCALLY SOURCED CRUSTY SOURDOUGH, SERVED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC	£4.95 VINEGAR
TEMPURA PRAWNS SWEET & SOUR CHILLI JAM	£9.75
SOUP OF THE DAY & SOURDOUGH PLEASE ASK YOUR SERVER FOR TODAY'S SOUP DISH	£5.95
BURRATA HERITAGE TOMATOES, PESTO & PINE NUTS	£9.50
Warm Smoked Duck Salad Celeriac remoulade, rocket salad & crispy sourdough croute	£ 9.95
POTTED MACKEREL WARM DILL, POTATO SALAD & SOURDOUGH	£8.95
BRUSCHETTA (VE) HERITAGE TOMATOES, GRILLED SOURDOUGH, PESTO & ROCKET	£6.95
SALT & PEPPER CHICKEN WINGS BLACK SESAME HOT SAUCE	£8.50
Calamari Sriracha mayonnaise, lemon & parsley	£7.95
Mains	
ROAST CHICKEN ROAST CHICKEN SUPREME, PEA PUREE, CREAMED CABBAGE & PANCETTA, GARLIC JUS, HASSELBACK POTATOES	£19.95
BUTTER POACHED HALIBUT BABY LEEKS, CAPER & SHRIMP BUTTER, WHITE WINE SAUCE & CONFIT POTATOES	£24.75
PORK BELLY FONDANT POTATO, CRISPY BLACK PUDDING, APPLE PUREE, HISPI CABBAGE & CIDER JUS	£19.95
GOATS CHEESE SALAD CRISPY PANKO COATED GOATS CHEESE IN A MIXED SALAD WITH RADISH, TOMATO, WALNUTS & RASPBERRIES	£16.50
STEAK SALAD RIBEYE STEAK IN A MIXED SALAD WITH RADISH, TOMATO & SALSA VERDE	£19.50
CHESTNUT GNOCCHI (VE) MUSHROOM VELOUTÉ, WILD MUSHROOMS, KALE & TRUFFLE OIL	£16.50
LOBSTER & KING PRAWN THERMIDOR GRILLED LOBSTER TAIL, KING PRAWNS, CHEESE & BRANDY SAUCE & SKIN ON FRIES	£35.00
RIB-EYE STEAK (100Z) THE BEST OF LOCALLY SOURCED BEEF, DRY AGED WITH HIMALAYAN SALT, LIGHTLY DRESSED WATERCRESS, ON THE VINE TOMATOES & SKIN ON TRIPLE COOKED FRIES	£34.00 BABY
LAMB RUMP ONION PUREE, BALSAMIC ROAST ONION, CHORIZO, DAUPHINOISE POTATOES & GARLIC JUS	£26.75

SIDES SKIN ON TRIPLE COOKED CHIPS £4.25	SAUCES PEPPERCORN	£3.50
SKIN ON TRUFFLE & PARMESAN FRIES £5.45	BLUE CHEESE	
SALT & VINEGAR ONION RINGS £4.50	BÉARNAISE	
CHARRED CHILLI GREENS £4.25		
Sourdough Bread £3.95		
TOMATO & PICKLED ONION SALAD £4.00		
DESSERTS CHOCOLATE & CARAMEL BROWNIE HAZELNUT & TONKA BEAN ICE CREAM, HOT CHOCOLATE SAUCE		£6.95
WHITE CHOCOLATE CHEESECAKE STRAWBERRY GEL & STRAWBERRY SORBET		£7.85
LEMON CURD TART (VE) RASPBERRIES CELLS, MERINGUE AND RASPBERRY SORBET		£6.95
RASPBERRY CLAFOUTIS WARM TRADITIONAL CRUSTLESS FRENCH FLAN & VANILLA ICE C	REAM	£7.95
HOMEMADE ICE CREAMS & SORBETS		£4.50
BRITISH & CONTINENTAL CHEESE SELECTION QUINCE JELLY		£10.95
AFFOGATO VANILLA ICE CREAM DROWNED WITH A SHOT OF HOT ESPRESSO UPGRADE TO AN AFFOGATO ESPRESSO MARTINI FOR £6.00		£4.95
Hot Drinks		
TEA FOR ONE GREEN, EARL GREY, CHAMOMILE, FRUIT FLAVOURS		£3.25
CAFETIERE FOR ONE		£3.25
CAPPUCCINO		£3.45
AMERICANO		£2.75
LATTE		£3.95
Espresso		£2.75
HOT CHOCOLATE		£4.95
BAILEYS HOT CHOCOLATE		£8.95
LIQUEUR COFFEE		£8.95

We are committed to the Code of Best Practice on Service Charges, Tips, Gratuities and Cover Charges. We do not add a service charge to your bill. 100% of the tips you leave are distributed amongst the staff.

IRISH, BRANDY, BAILEYS, AMARETTO