

FOR THE TABLE

BREAD & OILS	5.5	CHARCUTERIE <i>For one/To share</i>	7/12
OLIVES & MANCHEGO	5.5	Bresaola, parma ham, salami, dressed in garlic oil	

APPETISERS

BRUSCHETTA ^v Fresh mozzarella, beef tomato, confit garlic oil, micro basil, aged balsamic <u>+ Add Parma Ham 3.5</u>	8.5	BEETROOT & GOATS CHEESE SALAD ^v Steamed beetroot, pickled beetroot, beetroot gel, candied walnuts, whipped goats cheese	9.0	KING PRAWN COCKTAIL Dressed lettuce, king prawns, tempura prawns, marie rose, pickled shallots, shaved radish	9.5
SOUP OF THE DAY ^v ^{VeA} Toasted ciabatta, salted butter	7.0	GAMBAS PIL PIL King prawns marinated in garlic, chilli and coriander, toasted ciabatta	9.5	RISOTTO PRIMAVERA ^v Broad beans, peas, sweetcorn, white wine sauce, parmesan crisp, aged balsamic, herb oil	8.5

MAINS

STEAK & ALE PIE Braised Scottish shoulder steak, glazed carrots, glazed green beans, hand-cut chips or crushed jersey royals	19	PAN ROASTED COD Crushed jersey royals, crispy potato, braised carrots, carrot puree, lemon butter sauce, sea herbs	21
WILD MUSHROOM RAVIOLI ^v Wild mushrooms, confit garlic, white wine and tarragon sauce, herb oil	17	THREE CHEESE MACARONI ^v Topped with parsley and garlic gratin, served with garlic ciabatta or fries <u>+ Add Pulled Pork Pibil 4.5</u>	16
HOUSE BURGER Scotch beef, house sauce, confit onions, cheese, lettuce, beef tomato, house pickles, coleslaw, fries <u>+ Add Smoked Bacon 2.5</u>	17	MALAYSIAN CURRY ^{ve} Chickpeas, sweet potato, spinach, peppers, onion, coconut milk, coriander rice, flatbread	17
BUTTERMILK FRIED CHICKEN BURGER Crispy buttermilk chicken, sriracha mayo, hash brown, lettuce, beef tomato, house pickles, coleslaw, fries	18	IPA BATTERED HADDOCK Ipa batter, crushed peas, hand-cut chips, tartare sauce	19
FRIED HALLOUMI BURGER ^v Lime and pepper panko, coleslaw, lettuce, tomato, house pickles, lime aioli, fries	16	TACOS Two soft flour tacos topped with pico de gallo and served with Asian slaw <u>+ Add Fries 3.5</u>	
		PULLED PORK Guacamole yoghurt, crispy onions	16
		FISH TEMPURA Tartare sauce, house pickle	16
		BLACK BEAN ^{ve} Guacamole yoghurt, crispy onions	15

SIGNATURE DISHES

A seasonal selection inspired by local produce

PAN ROASTED DUCK Steamed beetroot, beetroot gel, pickled beetroot, kale crisps, blackberry jus	23	DUO OF PORK Pork loin, pork belly, pomme Anna, apple ketchup, sauce Robert	22
8oz RIBEYE OF ANGUS BEEF Braised roscoff onion, semi-dried tomato, flat cap mushroom, mushroom ketchup, hand-cut chips, green peppercorn sauce, dressed watercress	35	<div>SUNDAY SERVICE</div> <p>Enjoy our signature house roast with a selection of delicious sides, then compete in our quiz night from 8pm AVAILABLE EVERY SUNDAY FROM 12 UNTIL IT'S GONE!</p>	

SIDES

SKINNY FRIES & AIOLI	4.5	TATER TOTS & AIOLI	5.0	SCAMPI & TARTARE SAUCE	6.5
HALLOUMI BITES & CHILLI JAM	6.5	HAND-BATTERED ONION RINGS	4.5	SALT & PEPPER CHICKEN POPS	6.0
SWEET POTATO FRIES & AIOLI	5.0	HOUMOUS & FLATBREAD	5.5		

^V Denotes vegetarian dishes ^{Ve} Denotes vegan dishes ^{VeA} Denotes vegan available

Please inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Consuming raw or undercooked meats & shellfish may increase your risk of food borne illness. Some of our selected cheeses may also be made from unpasteurised milk.