

SHARING

Rustic breads confit garlic, basil pesto, Nocellara olives, whipped butter **6.50 (GFO/DFO/V)**

Baked camembert wild mushroom, tarragon & black truffle fricassee,
toasted baguette **12.95 (GFO/V)**

Baltic platter smoked mackerel pate, crab cakes, lime & gin cured salmon, garlic & chilli king prawns,
cucumber, spring onions & rocket salad, spicy tomato remoulade, saffron aioli & toasted breads **20.95 (GFO)**

STARTERS

Soup of the day rustic bread **6.50**

Sun-blush tomato, basil & mozzarella arancini basil pesto **6.95 (V/VEO)**

Baby back BBQ ribs watermelon, pickled ginger, watercress, red onion & cucumber **7.95 (GF/DF)**

Crispy potato skins parmesan & black truffle custard, balsamic onions, chorizo crumb **7.95 (GF/VEO)**

Tuna tataki sushi rice, kimchi slaw, yuzu & wasabi dressing **8.95 (GFO/DF)**

Fishcake of the day – see specials

SALADS

Caesar salad Cajun chicken, romaine lettuce, bacon, parmesan, anchovies, garlic & herb croutons,
Caesar dressing **9.95/16.95**

Crispy beef salad soy, ginger, plum & gochujang dressing, carrot & mooli, cucumber ribbons, red onions,
chilli & coriander **7.95/15.95 (GFO/DF)**

Superfood salad kale, baby spinach, carrots, cucumber, blueberries, cherry tomatoes, toasted cashews,
sunflower seeds, honey & mustard dressing **7.95/14.95 (GFO/DF/V/VEO)**

SUNDAY ROASTS

Dry aged roast beef Yorkshire pudding, thyme & rosemary potatoes, jus **16.95 GFO**

Free range roast pork thyme & rosemary potatoes, stuffing, apple chutney, jus **15.95 GFO**

Free range 1/2 chicken thyme & rosemary potatoes, stuffing, jus **14.95 GFO**

all roasts served with seasonal vegetables

Char-grilled nut roast roasted vegetables & potatoes, roast Braeburn apple **13.95 V GF**

MAINS

Beer battered fish & chips pea puree, tartar, lemon **15.95**

Slow roasted fennel & herb pork belly curried carrot & brown butter puree, white bean & chorizo, tomato
salsa **17.95 (GFO)**

Roasted kohlrabi pearl barley, blistered cherry tomato stew, watercress & cream **14.95 (GF/DF/V/VEO)**

9oz Ribeye steak bone-marrow & shallot bordelaise, confit plum tomato, roast beets, horseradish &
watercress salad, skin on fries **28.95 (GF/DF)**

8oz Herefordshire sirloin steak peppercorn sauce, skin on fries
cherry tomatoes rocket, parmesan salad **24.95 (GF/DF)**

Lemon, garlic & tarragon marinated ½ chicken summer slaw, skin on fries, piri piri **15.95 (GF/DFO)**

SIDES

seasonal vegetables **3.95**

skin on fries **3.95**

rocket, cherry tomatoes, parmesan & aged balsamic salad **4.50**

DESSERTS

- Dark chocolate brownie** pistachio ice cream & strawberries **7.95 (GF/V)**
Sticky toffee pudding butterscotch sauce, vanilla bean ice cream **7.95 (V)**
Bailey's parfait coffee sauce, raspberries **6.95 (GF/V)**
Raspberry Bakewell tart blueberries, vanilla mascarpone **6.95 (V)**
Passionfruit & lime cheesecake Chantilly cream **6.95 (V)**
Selection of Movenpick ice creams & sorbet (3 scoops) **6.95**
Vanilla bean/ swiss chocolate/ strawberry/ pistachio, cappuccino, clotted cream & raspberry ripple
Lemon sorbet/ mango & passionfruit sorbet/ Raspberry sorbet
Cheeseboard – see specials

DESSERT COCKTAILS

- Espresso Martini** Absolut vanilla, Kahlua, espresso 9.95
Little Miss Meringue Absolut vanilla, Limoncello, lemon juice 8.95
Passionfruit Martini Passoa, Absolut vanilla, fresh passionfruit, prosecco 9.95

DESSERT WINE

Torrentes Tardio, Fmailia Zuccardi *Mendoza Argentina 2016 7%*
5.95 100 ml / 28.00 500 ml btl

Delicate sweet citrus wine with pear & apricots.

Aleatico di Puglia, Francesco Candido *Puglia Italy 2012 14%*
8.95 100 ml / 45.95 500 ml btl

Crimson in colour. Medium sweet, velvety & delicious dried fruit – reminiscent of Muscat.

Pedro Ximenez, Bella Luna *Jerez, Spain 15% NV*
3.95 50 ml / 25.00 375 ml btl

Deep ebony with dense aromas of raisins, dates and honey.

VEV = Vegan/Vegetarian dish **VEO** = Vegan dish optional

GF = gluten free dish **GFO** = gluten free optional

Please speak to a member of staff before ordering if you have any allergies or intolerance