

NIBBLES

Mixed Marinated Olives £4 (V)

Roasted Harrisa Nuts £4 (V)

Charcuterie of Parma Ham, Salami,
Sun-blushed Tomatoes & Olives £6

Sweet Chilli Rice Crackers £4 (V)

Spicy BBQ Crunchy Corn £4 (V)

Crispy Belly Pork Pieces £6

A LA CARTE STARTERS

Creamy Leek & Pea Soup, Baby Watercress,
Sour Cream £9 (V)

Eyemouth Potted Hot Smoked Salmon,
Chive Crème Fraiche, Toasted Nordic Bread £13

Ham Hock Terrine, Balsamic Onions, Endive,
Sourdough £12

Pan Fried Garlic King Prawns, Creamy Asparagus,
White Bean & Chorizo Cassoulet, Chorizo Oil £15*

Pan Roasted Pigeon, Warm Salad of Green Beans,
Baby Beetroot, Watercress, Rhubarb Dressing,
Bacon Crumb £13

Smoked Cheddar & Spring Onion Bonbon,
Sriracha Mayonnaise, Mizuna & Red Chard, Pickled
Red Onions & Radish £12 (V)

ALLERGENS

Please advise a member of our team if you have any
specific dietary requirements.

(* Denotes a £3 supplement, ** Denotes a £5 supplement
for our Dinner Inclusive Guests)

DINNER MENU

Served from 6pm - 9pm

A LA CARTE MAINS

Duo of Pork

Confit of Belly, Pancetta Wrapped Loin with Apricot Farce,
Caramelized Shallot Puree, Creamed Spinach, Chive Mash,
Seed Mustard Jus £26

Breast of Duck, Cherry & Duck Pithivier, Confit of Carrot,
Sour Cherry Jel, Redcurrant Jus £28

Oven Roasted Cod Loin, Herb Crushed Jersey Royals,
Tenderstem Broccoli, Brown Shrimp, Caper Lemon Burnt
Noisette £26

Pan Fried Sea Trout, Wild Mushroom & Broad Bean Fricassee,
Sautéed Garlic Parmentier Potatoes, Crispy Kale £28

Creamy Cabbage & Spinach Parcel,
Honey Roasted Jerusalem Artichoke & Beets, Chargrilled
Asparagus, Rosemary Beurre Blanc £24 (V)

Fillet of Beef, Confit Carrot,
Caramelised Shallot Puree, Creamy Mash, Red Wine Jus £42**

SIDES

Beef Dripping Chips

French Fries (V)

Truffled Parmesan Fries (V)

Caesar Salad

Tomato & Mozzarella Salad (V)

Lemon & Shallot Green Beans (V)

Creamy Garlic Mash (V)

Tenderstem Broccoli (V)

£4 each

CLASSICS

Beer Battered Haddock, Triple Cooked Chips,
Pea Puree, Chunky Red Onion Tartare Sauce £19

Dry Aged Steak Burger, Brioche Bun,
Smoked Streaky Bacon, Monterey Jack Cheese,
Gherkin, Tomato, Chilli Relish £20

Wild Mushroom & Chive Risotto, Crispy Rocket,
Parmesan & Chive Oil £18 (V)

Slow Braised Lamb Shank, Creamy Garlic Mash,
Sautéed Spring Greens, Redcurrant Jus £24

GRILL

All our steaks are dry aged for a minimum
of 28 days & served with
Beef Dripping Chips, Plum Tomato,
Field Mushroom & Mini Caesar Salad

10oz Ribeye £34

10oz Flat-iron £25

8oz Garlic & Herb Chicken Breast £23

8oz Blackened Cajun Shetland Salmon £24

SAUCES

To compliment your Grill dish,
please choose from the following:

Peppercorn,
Bearnaise,
Red Wine Jus,
Diane,
Chimichurri (V)

£3 each