

SMALL PLATES

Breaded Brie Bites, House Chutney (v) £6.5

Mini Lebanese Lamb Koftas, Mint Yoghurt Dip £7.5

Salt & Pepper Squid Chunks, Sweet Chilli Sauce £7.5

Marinated Olives (v) £4.5

Falafel, Mint Yoghurt Dip (v) £6.5

Tomato & Smoked Paprika Bread Sticks (v) £4.5

Spiced Cauliflower Fritters, Curried Mayonnaise (v) £5.5

Chicken Fritters, Coated in Sweet Chilli Sauce,
Spring Onions £7.5

Mac & Cheese Bites, Blue Cheese Dip (v) £6.5

A LA CARTE STARTERS

Creamy White Onion Soup, Welsh Rarebit Croute,
Micro Watercress (v) £9

Lime Cured Mackerel, Rhubarb Textures,
Charred Spring Onions, Crispy Cod Cheek £12

Sauteed King Prawns & Cauliflower, Spinach,
Soused Red Onions, Mini Poppadoms,
Korma Sauce, Micro Coriander £14*

Panko Breaded Truffle Mac & Cheese,
Watercress & Parmesan Salad,
Sriracha Mayonnaise (v) £12

Duck Bon Bon's, Sour Cherry Gel, Chicory,
Pickled Radish, Beetroot, Smoked Almonds £13

Chicken Mousseline, Sweetcorn Espuma,
Salted Corn, Marinated Mushrooms,
Corn Crackers £12

ALLERGENS

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

* Denotes a £3 supplement
** Denotes a £7.5 supplement
*** Denotes a £10 supplement
for our Dinner Inclusive Guests

DINNER MENU

Served from 6pm - 9pm

A LA CARTE MAINS

Pan Fried Sea Trout, Spring Green Fricassee,
Brown Shrimp, Parmesan, Gnocchi & Crispy Capers £30*

Pan Roasted Rump of Lamb, Cauliflower Puree,
Creamed Savoy Cabbage, Lamb Hash Croquette,
Mustard Seed Jus £28

Oven Roasted Cod Loin, Confit of Cherry Tomato
& Chorizo Ragu, Samphire, Chorizo Oil £29

'Duo of Pork'

Confit of Belly, Herb Pancetta Wrapped Loin,
Celeriac & Fennel Puree, Truffled Hasselback Potatoes,
Apple Salad, Asparagus, Pork Jus £26

Fillet of Beef, Panko Short Rib Pressing, Tenderstem Broccoli,
Dauphinoise Potatoes, Wild Mushroom, Thyme Jus £42***

Basil & Goats Cheese Polenta Pudding, Roasted Beets,
Toasted Pinenuts, Confit of Cherry Tomatoes,
Pesto Parmesan Cream (v) £24

SIDES

Beef Dripping Chips
French Fries (v)
Truffled Parmesan Fries (v)
Mini Caesar Salad
Tomato & Mozzarella Salad (v)
Buttered Spring Greens (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, French Fries £20

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

Slow Braised Lamb Shank, Creamy Garlic Mash,
Sauteed Spring Greens, Redcurrant Jus £28

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 £26

8oz Garlic & Herb Chicken Breast £24

8oz Blackened Cajun Shetland Salmon £25

SAUCES

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

Peppercorn
Béarnaise
Red Wine Jus
Diane
Chimichurri (v)

£3 each