



RESTAURANT MENU

STARTERS

SOURDOUGH BOARD WITH OIL & BALSAMIC LOCALLY SOURCED CRUSTY SOURDOUGH, SERVED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR	£4.95
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 HONEY ROAST FIGS, BEETROOT, ORANGE & RADICCHIO	£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 HERITAGE TOMATOES, GRILLED SOURDOUGH, PESTO & ROCKET	£6.95
SALT & PEPPER CHICKEN WINGS BLACK SESAME HOT SAUCE	£8.50

MAINS

ROAST CHICKEN CRISPY ROAST CHICKEN SUPREME, PEA PUREE, PANCETTA, CREAMED CABBAGE, GARLIC JUS, HASSELBACK POTATOES	£19.95
BUTTER POACHED HAKE BABY LEEKS, CAPER & SHRIMP BUTTER, WHITE WINE SAUCE & CONFIT POTATOES	£22.50
PORK BELLY FONDANT POTATO, CRISPY BLACK PUDDING, APPLE PUREE, HISPI CABBAGE & CIDER JUS	£19.95
CHESTNUT GNOCCHI MUSHROOM VELOUTE, WILD MUSHROOMS, KALE & TRUFFLE OIL	£16.50
LOBSTER & KING PRAWN THERMIDOR GRILLED LOBSTER, KING PRAWNS, CHEESE & BRANDY SAUCE & SKIN ON FRIES	£35.00
LAMB RUMP ONION PUREE, BALSAMIC ROAST ONION, CHORIZO, DAUPHINOISE POTATOES & GARLIC JUS	£24.00

We have spaced out our restaurant in accordance with the latest government guidelines however we also have screens that can be put up between tables. If you would like us to do so just ask.

FROM THE GRILL

THE BEST OF LOCALLY SOURCED BEEF, DRY AGED WITH HIMALAYAN SALT, LIGHTLY DRESSED BABY WATERCRESS & SKIN ON TRIPLE COOKED FRIES

SIRLOIN STEAK (10OZ) £32.00
RIB-EYE STEAK (10OZ) £34.00

SIDES

SKIN ON TRIPLE COOKED CHIPS £4.25
SKIN ON TRUFFLE & PARMESAN FRIES £5.45
SALT & VINEGAR ONION RINGS £4.50
CHARRED CHILLI GREENS £4.25
SOURDOUGH BREAD £3.95
TOMATO & PICKLED ONION SALAD £4.00

SAUCES

£3.50

PEPPERCORN
BLUE CHEESE
BÉARNAISE
CHIMICHURRI

DESSERTS

CHOCOLATE & CARAMEL BROWNIE
HAZELNUT & TONKA BEAN ICE CREAM, HOT CHOCOLATE SAUCE £6.95

LEMON POSSET £7.85
RASPBERRY, GREEK YOGHURT, TOASTED GRANOLA & LEMON BALM

OREO & CHOCOLATE TART (VEGAN) £6.95
GRIOTTINES CHERRIES (40%ABV) & CHERRY SORBET

PEACH CLAFOUTIS £7.95
WARM TRADITIONAL CRUSTLESS FRENCH FLAN & VANILLA ICE CREAM

HOMEMADE ICE CREAMS & SORBETS £4.50

GORGONZOLA £8.95
CHILLI JAM & TOASTED SOURDOUGH

BRITISH & CONTINENTAL CHEESE SELECTION £10.95
QUINCE JELLY

AFFOGATO £7.75
VANILLA ICE CREAM DROWNED WITH A SHOT OF HOT ESPRESSO
UPGRADE TO AN AFFOGATO ESPRESSO MARTINI FOR £4.00

TEA FOR ONE £3.25
GREEN, EARL GREY, CHAMOMILE, FRUIT FLAVOURS

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
IRISH, BRANDY, BAILEYS, AMARETTO