

MENU

Served Daily 18.00 – 21.00

SMALL PLATES

Great for sharing with a drink while you decide

Rosemary bread and balsamic oil **£5**

G, V, VE, SD

Marinated olives with bread & feta **£7**

G, V, VE*, D**

Whitebait with tartare sauce **£8**

F, E, G, SD*

Flatbread with hummus & olive oil **£7**

*G, D, V, VE**

Pork belly bites with chilli salt **£9**

STARTER

Your mouthwatering journey begins here

Soup of the day

soda bread **£6**

G, V, VE*

Tomato and mozzarella salad

leaves, pesto dressing, cheese straw **£8**

G, D*

Homemade pork and apricot terrine

tomato chutney, brioche **£9**

G, E, D, SD**

Mediterranean prawns

garlic butter and leaves **£12**

*C, D**

Crispy duck salad

ginger risotto cake, plum & hoisin sauce **£10**

G, E, SD

Thai Shilly fishcake

turmeric, ginger & lime mayonnaise **£10**

F, E, G

Hummus

beetroot falafels, raita and flatbread **£10**

G, D*, V, VE**

CHEF'S TABLE

Personal favourites of our talented Head Chef

Broad bean, pea and turmeric risotto

parmesan **£15**

D, V, VE**

Crispy pork belly & potato puree

apple sauce, rosemary jus, glazed carrots **£23**

D, SD**

Vegan biryani & falafels

with peppers, aubergines & flame raisins,

broccoli **£15**

VE

Slow cooked beef brisket

sweet potato puree, tender stem broccoli,

barbecue jus **£21**

D, SD**

CATCH OF THE DAY

Fantastic fish dishes to enjoy all year round

Tandoori spiced seabass

Indian rice, chilli tender stem broccoli **£21**

Roasted chimichurri ^F escalope of salmon

green beans, cauliflower puree **£21**

*F, D**

Pan fried red mullet

on a bed of chilli & garlic linguini **£20**

*F, G**

Classic Moules Marinières et frites

Scottish mussels in creamy white wine, onion &

parsley sauce, skinny fries **£19**

MO, D

Ras él hanout mackerel

harissa & coriander couscous **£20**

F, D, G*

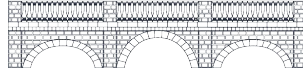
Traditional fish & chips

Your choice of battered cod, battered haddock

or breaded plaice, chips, mushy peas & tartare

sauce **£18**

F, G, SD*, D**



MENU

Every day 18.00-21.00

FROM THE GRILL

Burgers, chicken & steaks cooked to perfection served with chunky chips

Aberdeen Angus beef burger

bacon, cheddar, onion chutney, lettuce, tomato, slaw **£17**
G*, D*, SD*

Buttermilk chicken burger

bacon, cheddar, BBQ, lettuce, tomato, slaw **£16**
G, D*, SD*

Pulled pork burger

sweet chilli mayonnaise, lettuce, tomato, slaw **£17**
G*, E*, SD*

Halloumi and avocado burger

red onion chutney, lettuce, tomato, slaw **£16**
G*, D, SD*, V

Horseshoe gammon steak

grilled pineapple **£17**
SD*

Rump steak 8oz £24.50 / 10oz £27.50

Flat iron steak 8oz £23.50 / 10oz £26.50

with garlic butter & onion rings
D*, G*

BUILD YOUR STEAK DINNER

Go Surf & Turf and add prawns £7.50

C*

Add peppercorn sauce £4.50

D, SD

Add chimichurri sauce £4.50

Add garlic field mushroom £3.50

D*

PLEASE NOTE: there is a £6 surcharge on all steak dinners when taken as part of a dinner inclusive package

SIDES

Buttered peas **£4**

D*

Chilli broccoli **£5.50**

VE

Halloumi fries **£6**

D

Macaroni cheese **£6**

G, D

Cauliflower cheese **£6**

G, D

Chunky chips or skinny fries **£4**

Pigs in blankets **£7**

Onion rings **£4**

G*

DESSERT

Coconut and lime panna cotta

mango and chilli salsa **£8.50**

V, VE

Dark and white chocolate brownie

honeycomb ice cream **£8.50**

G, D, V

Chocolate & salted caramel tart

coconut ice cream **£7.50**

V, VE

Vanilla cheesecake

mixed berries compote **£8.50**

V, D*, VE*

Toffee apple crumble

vanilla ice cream **£8.00**

G, D, V

Trio of cheeses

red onion chutney, grapes, apple and celery,

crackers **£9.50**

G*, D, V, SD*, CE*

Selection of ice creams or sorbets

per scoop **£2**

D*, V, VE*