

MENU

Small Plates

Great for sharing with a drink while you decide

Rosemary Bread and Balsamic oil (VE) £5

G* | SD | V | VE

Marinated Olives with bread (VE) £7

G* | V | VE* | D*

Whitebait with tartare sauce £8

F | E | G* | SD

Flatbread with Hummus & olive oil (VE) £7

G | D | V | VE*

Deep Fried Mushroom Ravioli (V) £7

G

Pork Belly Bites with Chilli Salt £9

Starters

Your mouthwatering Journey begins here

Soup of the Day (VE) £7

ask your server for today's flavour with soda bread

G* | D* | V | VE

Crispy Duck Salad (Starter) £12

ginger risotto cake, plum & hoisin sauce

G | E | SD

Smoked Duck & Peach Salad (Starter) £12

Smoked duck breast with peach, walnuts, leaves,
french dressing.

N | SD

Heritage Tomato & Pesto Salad (VE) £9

shallots vinaigrette

SD

Homemade Pork & Green Peppercorn
Terrine £9

red onion chutney, soda bread

G | SD* | E

Thai Shilly Fishcake £10

turmeric, ginger & lime mayonnaise

G | F | E

Smoked Mackerel Rillettes £10

Beetroot tzatziki, horseradish & brioche

F | D | G*

Mediterranean Prawns £12

garlic butter & leaves

C | D*

Chef's Table

Our talented chef shares his favourite dishes

Roasted Lamb Rump £25

Creamy mashed potatoes, broad beans,
tenderstem broccoli and rosemary jus

D* | SD*

Lemon, Pea and Turmeric Risotto (VE) £15

parmesan and crispy onions

V | VE | D*

Slow Cooked Beef Brisket £22

Ratatouille, garlic mash and rase l hanout jus

D* | SD*

Crispy Pork Belly £23

hasselback potatoes, glazed carrots, tenderstem
broccoli, honey & cider jus

D | SD

Pesto Linguini (VE) £15

mediterranean vegetables, sundried tomatoes,
falafels, vegan parmesan

G* | V | VE

Crispy Duck Salad (Mains) £20

ginger risotto cake, plum & hoisin sauce

G | E | SD

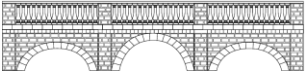
Smoked Duck & Peach Salad (Mains) £20

Smoked duck breast with peach, walnut, leaves,
french dressing.

N | SD

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing. C: Crustaceans | CE: Celery | D: Dairy | E: Eggs | F: Fish | P: Peanuts | G: Gluten |

L: Lupin | N: Nuts | MO: Molluscs | MU: Mustard | S: Soya SD: Sulphur dioxide | SE: Sesame | V: Vegetarian | VE: Vegan



MENU

From the Grill

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

Aberdeen Angus Beef Burger £17
bacon, cheddar, red onion chutney, lettuce, tomato

G* | D* | SD*

Buttermilk Chicken Burger £17
bacon, cheddar, bbq sauce, lettuce, tomato

G | D* | SD*

Pulled Pork Burger £17
sweet chilli mayonnaise, lettuce, tomato

N | SD

Halloumi and Avocado Burger (V) £16
red onion chutney, lettuce, tomato

G* | D | SD*

Horseshoe Gammon Steak £17
grilled pineapple or fried egg

SD* | E*

Rump Steak 8oz £24.50 / 10oz £27.50

Flat Iron Steak 8oz £23.50 / 10oz £26.50
garlic butter & onion rings

D* | G*

Please Note:

There is an £8 surcharge on steak dinners when taken as part of a dinner inclusive package

Pimp Your Steak Dinner

Go Surf & Turf (Add King Prawns) £8

C

Add Peppercorn Sauce £5

D | SD

Add Chimichurri Sauce £4

C

Add Garlic Field Mushroom £6

D | SD

Catch of the Day

Fantastic fish dishes cooked fresh to enjoy all year round

Traditional Fish & Chips £18
battered fish of the day, chips, mushy peas & tartare sauce

F | G* | SD* | D*

Grilled Mackerel Fillets £19
Mediterranean Linguini

F | G*

Pan Fried Butterflied Seabass £22
butter beans, spinach & chorizo stew, broccoli

F | SD

Escalope of Salmon £22
Celeriac mash, poached egg & hollandaise sauce, broccoli

CE | F | E* | D*

Red Mullet £22
Couscous Raspberries, honey sauce

F | SD*

Sides

Your meal your way, add one of our tempting side dishes

Buttered Peas (D) £4

Chilli Broccoli (VE) £6

Halloumi Fries (D) £6

Maccaroni Cheese (G | D) £6

Chunky Chips £5

Skinny Fries £5

Pigs In Blankets £7

Onion Rings (G*) £4

Chefs Garden Salad £5

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