

Starters

Seared Scallops sticky soy & balsamic glaze with peppers and cucumber	10.00
Bresaola Carpaccio (gf) with rocket, lemon dressing and shaved parmesan	8.50
Sautéed Chicken Liver Marsala & shallot cream sauce on toasted bread with cucumber	8.00
Scottish Smoked Salmon (gf, df) radish & beetroot salad with a lemon dressing	8.50
Goat's Cheese Tart (v) basil pesto and roasted tomatoes	7.50
Pan-fried Baby Squid (gf) lemon, garlic & black olive sauce, salad and peppers	7.50
Cajun Calamari chipotle mayonnaise	7.00

Mains

Pot Roasted Cornfed Chicken (df) seasonal greens, sautéed potatoes and parsley liquor	15.00
Sautéed Calves Liver spring onion & sour cream mash, crispy pancetta and a red wine sauce	15.50
Braised Duck Leg mashed potato and a red wine & black cherry sauce	15.50
Fish Stew white fish in a lightly spiced tomato & fennel broth	15.50
Roasted Pork Belly crushed baby potatoes, orange-glazed baby carrots, apple sauce and crackling	15.50
Beer Battered Cod chunky chips, mushy or buttered green peas with tartare sauce	14.50
Saffron Risotto (v, gf) braised courgette, fennel and peppers topped with roasted cherry tomatoes and parmesan shavings	12.50
Grilled Chicken Salad (gf, df) mixed salad leaves with avocado, crispy pancetta and peppers in a honey & mustard dressing crispy Pancetta and peppers	13.00

Steaks

8oz Ribeye	18.00
10oz Sirloin	20.00
6oz Fillet	30.00

All our steaks are served with garlic & thyme roasted tomatoes, mushrooms, your choice of chunky chips, mashed potato or salad and a sauce
 Choose from the following sauces: Peppercorn, Veal Jus or Garlic Butter

Sides - All 3.50

Skin-on Fries	Seasonal Buttered Greens
Chunky Chips	House Salad
Pickled Red Onion & Tomato Salad	Buttered Mashed Potato

Desserts

Chocolate Mousse (v, gf) poached cherries and toasted hazelnuts	5.50
Elderflower Posset (v, gf) mint sugar with an Amaretto biscuit	5.50
Ice Cream (v) 1 Scoop / 2 Scoops / 3 Scoops Please ask your server for today's flavours	2.50 / 3.50 / 4.50

Boozy Ice Creams (v, gf)	7.50
Vanilla ice cream, espresso coffee and Frangelico	
Rum & raisin ice cream, Kahlua and flaked almonds	
Coconut & pineapple ice cream, coconut rum and coconut flakes	
Chocolate & orange ice cream, Tia Maria and a wafer biscuit	

Cheese & Port

Selection of British Cheese chutney, crackers, celery and grapes Please ask your server for this month's cheese selection	Small / Large 10.00 / 20.00
Vina Casablanca Late Harvest	50ml / 100ml / Bottle 3.35 / 6.50 / 30.00
Taylor's Late Bottled Vintage	3.75 / 7.00 / 40.00
Kopke 10 Year Old Tawny Port	5.75 / 9.50 / 50.00

Please inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Burgers are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. An optional service charge of 12.5% will be added to your bill.

(v) - Suitable for Vegetarians (gf) - Gluten Free (df) - Dairy Free (ve) - Suitable for Vegans (n) Contains Nuts