



Nibbles

- Selection of Marinated Olives** (Su,V,PB) £5.00
- Selection of Artisan Rolls** (G,Su,Se,V,PB) £6.50
Seed & cereal, green olive, finador

Starters

- Cured Italian Meats, Buffalo Mozzarella** (Su,M,G) £16.50
Rocket & sun blushed tomato tapenade, finador bread (for sharing)
- Roast Garlic Sweet Peppers** (G,Su,V,PB) £16.50
Olives, vegan feta cheese, rocket, artichokes, sun blushed tomato, finador bread (for sharing)
- Beetroot & Grand Gin Cured Sea Trout** (Su,F,M) £11.50
Crème fraiche, cucumber, capers & baby salad
- Garden Salad** (Su,V,PB) £10.50
Sweet roast peppers, herbs, roast butternut squash, fine beans, crispy onions, balsamic dressing
- Chevre Goats Cheese & Honey Mousse** (Su,M,V,G) £12.50
Sweet pickled vegetables, lemon & thyme bread
- Soup of the Day** served with a warm bread roll (V,M,Ce,G,Se,So) £9.50

Main Courses

- Roast of the Day** (Su,M,Ce,G) £26.00
Garlic & thyme sauté baby potato, fine beans, cauliflower cheese, heritage carrots, red wine jus
- Fish of the Day** (M,F,Su,G,N) £26.00
Roast sweet potato & spinach cous cous, tenderstem broccoli, red pesto tapenade
- Butter Bean, Chick Pea & Vegetable Tagine** (G,V,PB) £19.50
Cous cous, yoghurt & sumac dressing, toasted flatbread
- Spring Pea & Mint Risotto** (N,V,M – can be made PB) £22.50
Charred tenderstem broccoli, toasted pine nuts, herb oil
- Classic Lemon Sole on the Bone** (F,Su,M,Sh,C) £32.00
Caper brown shrimp beurre noisette, fresh lemon, new potatoes, tenderstem broccoli
- Scottish Supreme of Halibut** (Su,M,F,Mu) £45.00
Coriander pilau rice, Thai coconut curry sauce, baby spinach, pak choi
- Chargrilled Chicken Breast** (N,M,Su) £26.00
Wild mushroom risotto, king oyster mushroom, rocket, toasted pine nuts

Steaks

220g Pork Loin	£27.50
28 Day Aged 220g Fillet	£45.00
28 Day Aged 220g Rump	£35.00
English Chateaubriand for two to share 500g	£47.00pp
Add Four Grilled Garlic Crevettes	£8.00
Add Bearnaise or Peppercorn Sauce (E,Su,M) <i>All served with skin on fries, grilled cherry tomatoes, Caesar salad, chimichurri sauce</i>	£4.00

Side Dishes ...all priced at £7.00

Skin on Fries (V,PB)	Medley of Seasonal Vegetables (V,PB)
Creamed Sautéed Spinach with Nutmeg (M,V)	Beer Battered Onion Rings (G,M,V)
Mixed Garden Salad, French Dressing (Mu,V,Su,PB,Ce)	

Desserts

Dessert of the Day (Su,So,G,M,E,V,N)	£11.50
Classic Tiramisu (M,E,G,N,So)	£12.50
A scoop of Ice-Cream or Sorbet (M,So,E,V,PB,G)	£3.50
Chocolate Truffle Torte with Sour Cherry Compote (V,PB,So)	£11.50
Meringue Nest filled with seasonal fruits, Chantilly cream (E,M,Su,So)	£10.50
Selection of English & Locally Sourced Cheeses (G,M,Su,So,E,Mu,Ce,Se,V) Fig bread, chutney and grapes (Some cheese may be unpasteurised)	£14.50

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you when placing your order

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian

A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team